



FALL RESTAURANT WEEK 2025  
THREE COURSE MEAL- \$35 PER PERSON

## FIRST COURSE

CHOICE OF

### HOUSE SALAD

Crisp mixed greens, tomatoes, cucumbers, carrots, green onions, croutons, cheddar cheese. Choice of Balsamic, Italian, Blue Cheese, Ranch, Caesar.

### ONION RING TOWER

Sweet red onion rings battered & seasoned, then golden fried and served with house dundee dipping sauce.

### THE BIG BAVARIAN PRETZEL

Crunchy on the outside soft in the inside, salted & served with Fat Tire beer cheddar cheese sauce and mustard.

## SECOND COURSE

CHOICE OF

### GRIFF'S DOUBLE SMASH

Double decker ½ lb. burger topped with cheddar cheese, applewood smoked bacon, caramelized balsamic onion jam, lettuce, tomato & a pickle. Served on a Rockland Bakery kaiser roll.

### THE SARATOGA HOT CHICK

Golden fried chicken tossed in house made hot sauce & hot honey. Topped with cheddar cheese, applewood smoked bacon, lettuce, tomato & a pickle. Mayonnaise and ranch on the bun. Served on a Rockland Bakery egg twist roll.

### PIZZA BIANCA DI LIZ

Mozzarella, burrata cheese, topped with applewood smoked bacon, fig jam, arugula, drizzled with a balsamic glaze.

### TOM'S WAY

Classic red sauce, fresh *mushrooms*, chunk sweet sausage, topped with mozzarella & Parmesan cheese. Finished with a touch of oregano. (Crispy)

## THIRD COURSE

### CREME BRULEE DONUT

Pillowy yeast raised donut filled with silky vanilla bean custard, topped with caramelized sugar torched with a crisp glazed finish.