

McGreivey's

3-Course Sit Down Dinner

P: 518-238-2020

www.McGreiveys.com

Starting at \$20 per person

Pre ordering is not necessary, order is taken when your party is seated
(Offered in luncheon portions for \$15 per person. Served until 3pm)

Additional Appetizer Options:

Pepperoni, Cheese, and Vegetable Display with dips and crackers...\$2 per person

Family Style Appetizers (choice of 3):

Artichoke Dip, Bruschetta, Stuffed Mushroom, Mozzarella Sticks, Calamari, Coconut Shrimp, Bacon Wrapped Scallops, Shrimp Cocktail...\$5 per person

***First Course:** Garden Salad dressed with House Vinaigrette

Substitute Ceasar Salad...\$1

Substitute any of our daily in-house made soups...\$2

***Second Course:** include starch, vegetable and warm rolls and butter.

Upgrade to McGreivey's famous Scalloped Potato...\$2

Chef recommends choosing a Steak, Chicken, Seafood, Vegetarian, or additional pasta choice from the following: (these are merely suggestions; you are not limited to these choices)

Entrée Choices:

The Steak (standard option) Chef Art has chosen an 8oz marinated char grilled Sirloin with Mushroom Cabernet Demi Glace. We can accommodate larger and higher quality steaks with slight up charges

Chicken (choose one):

Reggiano Chicken, Chicken Picatta, Tuscan Chicken, or Chicken Madiera

Seafood (choose one):

Crab Stuffed Haddock or Balsamic Mustard Glazed Salmon

Vegetarian (choose one):

Eggplant Rollantini or Tortellini Primavera (vegan options available)

Additional Pasta (choose one):

Chicken Vodka Penne or Shrimp Scampi over Angel Hair

***Third Course:** (includes coffee and tea)

Choose One: Brownie Sundae (Most Popular), Apple Dumpling à la mode. French Silk Pie, Strawberry Shortcake (seasonal)