



JUNE 23 - JUNE 29
SUMMER RESTAURANT WEEK
M E N U



\$49 | THREE COURSE DINNER
CHOICE OF ONE SELECTION PER COURSE

**A P P E T I Z E R S
& S A L A D S**



CHICKEN LEMONGRASS POTSTICKERS

GREEN CABBAGE, GARLIC SWEET CHILI SAUCE

CAULIFLOWER CRUST FLATBREAD

SUNDRIED TOMATO PESTO, PROSCIUTTO, CARAMELIZED ONIONS, SHARP PROVOLONE CHEESE, MICRO ARUGULA, BALSAMIC REDUCTION

CLASSIC CAESAR SALAD

CRISPY ROMAINE HEARTS, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

WATERMELON SALAD

PICKLED CUCUMBERS, FETA CHEESE, RASPBERRY VINAIGRETTE

HOUSE SALAD

MIXED FIELD GREENS, CUCUMBERS, CHERRY TOMATOES, CARROTS, CHOICES OF DRESSING: *RANCH, BLEU CHEESE, SHERRY VINAIGRETTE, BALSAMIC. POPPY SEED, RASPBERRY VINAIGRETTE*

WEDGE SALAD

CANDIED PECANS, POINT REYES BLEU CHEESE, TOBASCOS ONIONS, BALSAMIC VINAIGRETTE

E N T R É E S



PAN SEARED ARTIC CHAR

CRISPY KARTOFFELPUFFER, GRILLED ASPARAGUS, LOBSTER & ROCK SHRIMP SAUCE

ROASTED ORGANIC CHICKEN BREAST

BABY ZUCCHINI, GOLDEN OYSTER MUSHROOMS, RICOTTA CAVATELLI, SWEET GARLIC LEMON PISTOU

BRAISED BEEF SHORT RIBS

TRUFFLE PARMESAN STEAK FRIES, ROASTED BABY CARROTS, PARSLEY, BASIL, LEMON ZEST GREMOLATA

GRILLED PORK TENDERLOIN

POBLANO ROASTED CORN, BABY SPINACH, FINGERLING POTATOES, QUESO FRESCO, CILANTRO LIME CREMA

D E S S E R T S



LIMON CELLO

FRESH BLUEBERRIES

RASPBERRY CHEESECAKE

RASPBERRY MELBA

HOTELBETHLEHEM.COM

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