



Chef Dato's Table

fresh - unique - delicious

GREENSBURG RESTAURANT WEEK MENU

STARTERS (CHOOSE ONE)

Glass of House Wine or 16oz Draft Craft Beer

FIRST COURSE

Thai Coconut Mussels

Mussels / Coconut Milk / Ginger /
Lemongrass / Garlic / Toast Points

Asian Potstickers

Chicken and Pork Potstickers /
Asian Dipping Sauce

Georgian "Adjarian" Cheesebread

Mozzarella, Provolone and Feta Cheese /
Rustic Dough / Egg

Caprese Martini

Mozzarella Bacconcini / Grape Tomatoes /
Fresh Basil / Balsamico

SECOND COURSE (CHOOSE ONE)

Mixed Green Salad
with From Scratch Dressing

House Made French Onion Soup
or Soup du Jour

THIRD COURSE

Osso Bucco Pork Shank

Pork Shank / Light Tomato Mirepoix
Smashed Potatoes / Haricot Verts

Lobster Mac n' Cheese

Lobster Claw and Tail Meat / Penne /
Cheddar, Provolone, Mozzarella, Feta

Maple Bourbon Salmon

Fresh Cut Salmon Filet / Toasted Pecans /
Maple Bourbon Glaze /
Saffron Basmati Rice / Haricot Verts

Jack Daniels Tenderloin

Tenderloin Medallions /
Jack Daniels Bourbon Demi Glace /
Smashed Potatoes / Haricot Verts

Ribeye Steak (\$10 supplement)

Sixteen Ounce Ribeye Steak / Chimichurri
Butter / Smashed Potatoes / Haricot Verts

Lump Crab Cakes (\$10 supplement)

Two Lump Crab Cakes / Remoulade Sauce /
Saffron Basmati Rice / Haricot Verts

FOURTH COURSE

Crème Brulee Bread Pudding

Classic Tiramisu

Chocolate Peanut Butter Cake

Amaretto Lady Finger Torte

\$35 per person, plus tax and gratuity

Reservations highly recommended

Chef Dato's Table 645 State Route 217 Latrobe, PA 724/739-0228