



# *White Plains Restaurant Month Dinner Menu*



*\*\*Choice of one glass of select draft beer, or house wine\*\**

## *Entrees*

### **PENNE A LA VODKA WITH GRILLED CHICKEN**

*Light tomato-cream sauce with roasted garlic, fresh basil, oregano, parsley, and a splash of Ketel One (shrimp +\$8)*

### **SOY GLAZED SALMON**

*Served with our lime-ginger aioli, fresh vegetables, and LZB's saffron rice*

### **TEQUILA-LIME MARINATED SKIRT STEAK**

*Grilled with frizzled onions and sautéed mixed shoestring peppers and onions served with your choice of LZB's saffron rice or seasoned waffle fries*

### **WHITE TRUFFLE LOBSTER MAC N' CHEESE**

*Penne pasta in a four-cheese and white truffle sauce topped with crispy breadcrumbs and Maine lobster – can be ordered without lobster and/or truffles*

## *Desserts*

### **MINI CHOCOLATE BUNDT CAKE**

*Warm, rich fudge cake topped with vanilla ice cream, chocolate syrup, caramel sauce, and whipped cream*

### **BANANA-CARAMEL XANGO**

*A warm, crisp flour tortilla stuffed and rolled with banana cream and swirls of caramel – served with vanilla ice cream, chocolate syrup, caramel sauce, and whipped cream*

### **CHOCOLATE CHIP COOKIE**

*Freshly baked chocolate chip cookie served with vanilla ice cream, chocolate syrup, caramel sauce, and whipped cream*

**\*\*Choice of one starter and one entrée; includes juice, soda, and water**

**\$32.95 per person\*\***

