

WHITE PLAINS RESTAURANT MONTH LUNCH MENU

Appetizers:

LOADED SHORT RIB FRIES

Freshly sliced thick cut steak fries topped with short rib and homemade cheese sauce

BLACKENED SALMON SLIDERS

Pan seared salmon dusted in Cajun spices topped with fresh mozzarella, plum tomatoes & avocado on mini brioche buns

STEAK QUESDILLAS

Marinated steak, peppers, onions and melted mozzarella folded in a flour tortilla

Entrees:

CALIFORNIA AVOCADO SALAD

A harvest blend topped with grilled chicken, honey walnuts, avocado, granny smith apples, Oaxaca cheese & crispy bacon. Served with raspberry vinaigrette.

ALEX'S PENNE VODKA

Homemade penne vodka sauce tossed in penne pasta with grilled chicken and broccoli drizzled with white truffle

BEER CRAFTED MUSSELS

Tomatoes, onions & celery steamed with fresh mussels in Allagash White beer. Served with sweet potato fries

THE BOSS BURGER

Pastrami, beef, Swiss cheese, onion straws, tomatoes, caraway slaw, pickles & Dijon mustard piled high on a garlic butter brioche bun. Served with waffle fries

TACOS AL PASTOR

Pork shoulder marinated in our homemade spice blend served on blue corn tortillas, topped with cilantro, diced pineapple & white onions

****Choice of one starter and one entrée; includes soda or coffee or select draft beer**

\$22.95 per person**

Visit our sister store, Tepe's Kitchen, located at 120 E Post Rd for daily hot food table specials, \$8 lunch specials, catering, a variety of Spanish cuisine, natural juices and batidos plus so much more!