

## Saratoga County Restaurant Week

March 22nd-March 29th

**Lunch Combo \$17 excludes tax & gratuity**

Choice Of :

Mixed Green Salad (GF) (V)

Tuscan Vegetable (GF) (V)

substitute Crab & Corn Chowder (GF) \$4

Choice Of:

**Chicken Caprese Sandwich**

grilled chicken, topped with tomato, mozzarella,  
balsamic glaze served on a brioche bun

**Fried Cod** Established

lightly fried cod served with tartar sauce

**Thirsty Owl Burger**

topped with Swiss and mushrooms,  
served on a brioche bun

**Vegetable Flatbread (GF) (V)**

roasted red peppers, artichokes, spinach, tomato, topped  
with mozzarella and a balsamic glaze

**\*add a side of truffle fries \$4\***

**Please call us for Reservations**

**518-587-9694**

[www.thirstyowlsaratoga.com](http://www.thirstyowlsaratoga.com)

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**Saratoga County Restaurant Week March 22nd-29th**

**3 Course Dinner \$40 excludes tax & gratuity**

**Choice Of 1st Course:**

**Strawberry Pistachio Feta Salad (GF) (V)**

**Tuscan Vegetable (GF) (V)**

**substitute Crab & Corn Chowder (GF) \$4**

**Choice Of 2nd Course:**

**Crab Stuffed Sole**

topped with a garlic cream sauce

served over crispy brussels sprouts

**Filet Mignon (GF)**

6oz filet topped with a red wine mushroom demi,  
served with mashed potatoes and seasonal vegetables

**Chicken Cordon Blue**

served over fettuccini, topped with a mornay sauce

**Vegetable Risotto (GF) (V)**

seasonal vegetables tossed in a creamy parmesan risotto

**Choice Of 3rd Course:**

**Seasonal Bread Pudding**

with vanilla ice cream

**Chocolate Torte (GF)**

with vanilla ice cream

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