



RESTAURANT WEEK MENU
MARCH 30TH, MARCH 31ST & APRIL 1ST
3 COURSE DINNER ~ \$39.95

APPETIZER

BURRATA CAPRESE
ORGANIC HEIRLOOM TOMATO,
ARUGULA, FIG BALSAMIC GLAZE

EGGPLANT TOWER
EGGPLANT, TOPPED WITH FRESH MOZZARELLA,
TOMATO, FINISHED WITH A BALSAMIC GLAZE

CRABCAKES

ENTRÉES

PRIME RIB
SERVED MASHED POTATOES, AND GLAZED CARROTS

GRILLED SALMON OVER QUINOA
SERVED WITH MASHED POTATOES AND GLAZED CARROTS

JUMBO SHRIMP SCAMPI OVER PASTA

CHICKEN MARTINI
PARMESAN CRUSTED CHICKEN CUTLET,
PAN-SEARED WITH CHAMPAGNE LEMON SAUCE
OVER LINGUINE

DESSERTS

VANILLA, CHOCOLATE ICE CREAM
NEW YORK CHEESECAKE
CHOCOLATE LAYER CAKE

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