



**Pamper Your Palate on Restaurant Row
Harrisburg's Restaurant Week
3 courses for \$30**

Appetizers

Edamammus

Just like hummus but prepared with Edamame served with wonton crisps for dipping

What's Up Ginger

A sesame coated Ahi tuna, pan-seared
served with wasabi ginger & soy sauce garnished with seaweed salad

Olive

An assortment of Mediterranean olives

Entrees

Tilapia with Pineapple Mango Salsa

Served with a splash of Key Lime juice and sprinkled with Mediterranean Sea Salt

Powerhouse Chicken Breast

Boneless chicken breast flame kissed
and topped with a mixture of cheddar, bacon, herbs and spice

Sizzlin' Filet Tips

Tender filet tips pan-seared & served sizzling hot with peppers, onions & mushrooms

Desserts

Bumble Blossoms

An individual pie made with freshly peeled apples, blackberries,
raspberries & blueberries in a flaky pastry

Pineapple Upside Down Cake

An old fashioned dessert featuring a moist buttery cake,
a sweet pineapple ring & a creamy brown sugar sauce

Chocolate Chip Explosion

A mini chocolate chip cookie with a milk chocolate center

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