

# MAXWELLS

EAT

DRINK

CHILL

122 E. GENESEE STREET

PHONE: 315.299.6633

February 18-March 2nd

\$25

PER PERSON  
TAX & TIP  
NOT INCLUDED

## COURSE 1 *select one*

### ROASTED PARSNIP AND CARAMELIZED APPLE BISQUE

*smooth creamy melange of oven roasted vegetables & NYS grown apples*

### ROOTS & GRAIN BOWL - **Gluten Free**

Roasted carrots & beets, braised apples & Kale served over a bed of red quinoa & green lentils. Drizzled with a toasted spice vinaigrette. Add grilled chicken \$2

### WALDORF SALAD

Grilled chicken, fresh apples, celery, grapes and walnuts tossed in a creamy citrus yogurt dressing served over a bed of bib lettuce.

### KALE TOMATO CUCUMBER SALAD

Fresh kale massaged until tender then tossed in a balsamic vinaigrette with fresh cherry tomatoes, cucumbers and pickled red onion. Topped with feta cheese.

## COURSE 2 *select one*

### ASIAN SHAVED BRUSSEL SPROUTS - **Gluten Free**

Sauteed in sesame oil with cashews, green onion & red bell pepper.

### UTICA GREENS STUFFED MUSHROOMS

Stuffed with our house Utica Greens and topped with mozzarella.

### PULLED PORK FLAT BREAD

Homemade flat bread smeared with Middle Ages New England IPA BBQ sauce. Topped with pickled red onions, thinly sliced fresh jalapeno and smoked Gouda cheese.

## COURSE 3 *select one*

### GNOCCHI MAC & CHEESE

Homemade potato pasta lightly browned in butter then smothered in a creamy smoked Gouda and Fontina bechamel sauce topped with crispy prosciutto.

### PORK TENDERLOIN

Stuffed with roasted pear, kale and goat cheese served with beet mash truffle hollandaise.

### CAJUN BLACKENED TUNA - **Gluten Free**

Lightly blackened and served with a zesty sweet potato slaw alongside edamame succotash then topped with a smoked garlic compound butter.

### BRICK OVEN PIZZA - **Gluten Free Option** cauliflower crust add \$2

Hand crafted cheese pizza or chef's nightly choice.

Book your next party  
in our private event room!

## SWEETS

may substitute  
for any course

\$7

**BIRRAMISU SHOOTER**  
Tiramisu with Beer!

**BUDINO**  
(choc-hazelnut pudding)

**ZEPPOLE**  
(fried dough  
with cinnamon-sugar)

## DRINKS

\$2

COKE

COKE DIET

SPRITE

GINGER ALE

CRANBERRY JUICE

LEMONADE

UNSWEETENED ICE TEA

COFFEE | HOT TEA

\$4

SARATOGA SPARKLING  
WATER

ASK TO SEE  
OUR WINE MENU



**PLEASE NOTE:** The Event Room at Maxwells will serve Dining Week dinners when parties are not scheduled.

Reservations preferred not required. Mondays only - dinner served on the Pub side. and March 2nd Pub-side dining.

Parties of 6 or more 18% gratuity may be added. Menu may change due to availability. Menu applies to dine in only