



Morelands
AT WATERWORKS

Available
SEPTEMBER
10TH-15TH

Greensburg Restaurant Week

COURSE ONE

SMOKED SALMON BRUSCHETTA

TOPPED WITH DILL RICOTTA, CAPERS, AND PICKLED RED ONION

CHICKEN LOLLIPOP

WRAPPED IN BACON WITH BROWN SUGAR AND DRIZZLED WITH
BOURBON HONEY

SHRIMP & GRITS

BLACKENED SHRIMP SERVED OVER CHEESY GRITS

COURSE TWO

FILET MEDALLIONS BORDELAISE

FILET MEDALLIONS SERVED ON BORDELAISE SAUCE, AND TOPPED
WITH BEARNAISE DRIZZLE. SERVED WITH A SIDE OF HORSERADISH
MASHED POTATOES AND PROSCIUTTO WRAPPED ASPARAGUS.

VEAL SORRENTINO

LAYERS OF SAUTEED VEAL AND EGGPLANT, TOPPED WITH
MARINARA AND FRESH MOZERRELLA. SERVED OVER A POLENTA
CAKE AND A SIDE OF ROASTED BRUSSEL SPROUTS.

TRIPLE TAIL BEURRE BLANC

PAN SEARED TRIPLE TAIL SERVED OVER A POTATO PANCAKE. TOPPED
WITH BEURRE BLANC SAUCE WITH A SIDE OF ROASTED BRUSSEL
SPROUTS. TRIPLE TAIL IS SIMILAR TO GROUPER.

RASPBERRY PORT WINE DUCK BREAST

PAN SEARED DUCK BREAST SERVED OVER A MUSHROOM RISSOTTO
AND TOPPED WITH A SWEET AND SAVORY RASPBERRY PORT WINE
REDUCTION. SERVED WITH PROSCIUTTO WRAPPED ASPARAGUS.

COURSE THREE

NEW YORK CHEESECAKE

CARROT CAKE

APPLE CREME BRULEE

DINNER FOR \$45

Call 724-420-5889 for Reservations