



CLIFTON PARK RESTAURANT WEEK

LUNCH SPECIAL \$15

BUTTERMILK CHICKEN SANDWICH

FRIED CHICKEN BREAST, BACON, PEPPERJACK CHEESE, CRISPY
ONION TANGLERS AND SMOKY RANCH ON TEXAS TOAST.
SERVED WITH OUR IN HOUSE FRENCH FRIES.



CLIFTON PARK RESTAURANT WEEK

\$3 COURSES FOR 35

1ST COURSE: APPETIZERS

Corn & Andouille Chowder

*Walnut Mixed Green Salad: Candied walnuts, blue cheese crumbles
and balsamic vinaigrette*

*General Tso's Fried Brussel Sprouts: Toasted cashews,
Yuzu aioli and scallions*

2ND COURSE: ENTREES

*Bourbon Pecan Chicken: Frenched chicken breast, bourbon pecan gravy
and green onion rice*

*Teres Major Steak: Grilled and sliced teres major steak, cowboy butter
and charro bean hash*

*Mahi Mahi: Sauteed Mahi Mahi, charred lemon chimichurri sauce
and citrus rice*

3RD COURSE: DESSERTS

*Waffle Cone Cornucopia: Waffle cone, Bavarian cream,
fresh fruit and caramel sauce*

Lemon Cake: Five-layer lemon cake, lemon mousse, white chocolate shavings



spice malabar
Indian Cuisine

- Restaurant | Bar | Events -

Restaurant Week Menu *Tues, April 23, 2024 thru Sun, April 28, 2024*

Lunch

(Tues – Sun; Noon – 2:30 pm)

All you can eat Lunch Buffet

\$15 per guest

Includes one (1) Mango Lassi
per guest.

Salads, Appetizers, Vegan &
Vegetarian Favorites, Chicken &
Lamb Specialties, Tandoori
(Grilled) Preparations, Rice,
Naan, Desserts, Fresh Fruits

Taxes & gratuity not included.
No changes/substitutions to
menu. Menu valid for in-house
dining only.

Reservations recommended.

Dinner

(Tues – Sun; 5pm – 9pm)

3-Course Prix Fixe Menu

First Course (Choice of One)

Vegetable Samosa G Vn – crisped pastries, spiced potato filling
Mulligatawny Soup Vn – lentils & vegetables

Entrée Course (Choice of One)

Entree includes Saffron Rice (D), Garlic Naan (G D) & Broccoli (D)

\$25 per person

Chicken Makhani D – onion, tomato cream sauce
Lamb Rogan Josh – onion, ginger, tomato, spices 🌶️
Malai Kofta D N – cheese-veg dumplings, almond-cashew sauce
Kundapur Vegetables Vn – coconut, potato, ginger, spices 🌶️

\$35 per person

Chicken Malabar D N – green herbs, spices, nuts, coconut 🌶️
Tandoori Shrimp D – shrimp marinated in yogurt, herbs, spices
Lamb Kebab Masala D – lamb kebabs in tomato-cream sauce
Rack of Lamb Chettinadu – black peppercorn, coconut sauce 🌶️

Dessert Course

Gulab Jamun G D – dry milk pastries in sweet syrup
Vegan dessert served with vegan entrée.

G – Contains Gluten | D – Contains Dairy
N – Contains Nuts | Vn – Vegan

SAKE BON

HIBACHI, SUSHI & LOUNGE

15 Park Ave, Clifton Park NY 12065

Lunch Specials 11:30am—3:00pm

Teriyaki

Choice (1) chicken, steak, salmon, shrimps

Basil Or Mango

Choice (1) chicken, beef or shrimps

HIBACHI **extra \$2.00**

Choice (1) chicken, steak, shrimps, salmon, vegetables

Lunch any two roll

Alaskan

Philly roll

Boston

California

Tuna

Cucumber

Eel avocado

Eel Cucumber

Salmon

White tuna

Yellowtail W/scallion

Sweet Potato w/avocado

Spicy salmon

Spicy crab

Spicy tuna

All meals include soup and salad, soda or 1 spring roll.

Soda option: Pepsi, ginger ale, iced tea, sprite, root beer.

\$15 per Guest, tax and gratuity is not include.



HIBACHI, SUSHI & LOUNGE

15 park Ave, Clifton Park NY 12065

Appetizers

Edamame
Crab Rangoon

Shumai (shrimp)
Sushi Samples

Gyoza (pork)

Crispy Calamari

Entrees

Hibachi (Not at hibachi table) \$5.00 extra
choice (1) chicken, Steak, Salmon, Shrimps

General Tao's Chicken
Chicken breast with spicy tangy sauce

Pineapple Fried Rice
Chicken and shrimp with pineapple, egg, cashew, and scallions

Pad Thai
Choice of chicken, shrimp, beef or vegetable in our citrus sauce
with ground peanuts, eggs, scallions, and bean sprouts

Three Roll Maki (Choice of 3) as Entree

Alaskan
Philadelphia
Boston
Salmon
Tuna
California

Cucumber
Avocado
Peanut Avocado
Shrimp Avocado
Shrimp Cucumber
Yellowtail w/scallion

Sweet potato w/avocado
Spicy crunch Tuna
Spicy crunch Salmon
Spicy crunch Crab
Eel Cucumber
Eel Avocado

Deserts

Fried Ice cream (Vanilla, Chocolate)
Raspberry Lemon Cheesecake

A glass of red or white house wine is included with each meal.

\$35 Per Guest Plus Beverages, Tax & Gratuity not included.
Please call restaurant for hours of service

WELCOME TO



Clifton Park Restaurant Week 2024

\$15

Includes one sandwich, choice of side and a homemade cupcake. Side options include french fries, coleslaw, or mac salad

ADIRONDACK MELT

Grilled raisin bread served open-faced with apple butter, ham, melted cheddar cheese, and sliced apples. Served with your choice of side.

THE SHORT PORCH

Slow cooked beef short ribs on grilled sourdough with cheddar cheese, fresh arugula, sauteed onions and horseradish aioli. Served with your choice of side.

SPICY BLUE PHILLY

Shaved steak with caramelized balsamic onions, candied jalapenos, blue cheese crumbles and queso cheese in a torpedo roll. Served with your choice of side.

* *Please no substitutions or alterations of any kind**

RAVENSWOOD

Clifton Park Restaurant Week

Lunch Special

*Ten Twenty One Turkey Sandwich
Grilled Rye Bread, Roasted Turkey, Avocado Spread,
Crispy Pork Belly, Lemon Dressed Arugula
Served With Fries
\$15.00*

Dinner Special

Start

Soup Or Salad

Main

*Roasted Chicken & Eggplant Rollatini
Hand Breaded Eggplant Stuffed With Roasted Chicken,
Ricotta, Fresh Herbs,
Baked In Marinara & Topped With Mozzarella Cheese
Served With Spaghetti
\$25.00*

Dessert

*NY Cheesecake
Topped With Strawberry Compote*

enjoy



POWER'S INN & PUB

130 Meyer Road, at the corner of
Route 9 and Farm-to-Market Road
518-406-5002

PowersInnAndPub.com

Clifton Park Restaurant Week 2024

April 23 - 28



Our full menu and daily specials also available

Ten-ounce sirloin steak topped with an herb butter sauce, served with house made mashed potatoes and mixed vegetables. 35

Shrimp Macaroni & Cheese: Our creamy four cheese macaroni and cheese tossed with seasoned grilled shrimp. 25



Lunch Sandwich: Grilled chicken with provolone cheese, lettuce, tomato and mayonnaise on a fresh brioche. Served with French fries. 15



Please choose 1 appetizer, 1 entrée and 1 dessert

Lunch \$15.99 | Dinner \$25.99

Appetizers

Cup Soup du Jour
Small Tossed Salad
Two Southwest Egg Rolls

Lunch Entrée Options:

Chicken Bacon Ranch Flat Bread

Crispy chicken, tomatoes, chopped bacon, melted mozzarella cheese and finished with a ranch drizzle on tandoori Na-an Bread

Two Spicy Shrimp Tacos

Grilled shrimp seasoned with a fiery blend of spices. Topped with Pico de gallo, sliced avocado, fresh cilantro and lime crema sauce

Buffalo Grilled Chicken Sandwich

Grilled chicken breast tossed in our signature buffalo sauce topped with lettuce, tomato, bleu cheese crumbles and diced celery. Served with side of chips and pickle

Desserts

Brownie Sundae: In house made brownie topped with vanilla ice cream and chocolate drizzle

Ice Cream Sundae: Choice of vanilla or chocolate Ice cream topped with candied pecans, chocolate syrup and finished with whipped cream and a cherry

Dinner Entrée Options:

Chicken Marsala

Breaded pan-fried chicken breast topped w/ mushrooms and sauteed in a marsala wine sauce served over a bed of angel hair pasta and a side of garlic bread

Steak and Scampi

Grilled baseball cut top sirloin and shrimp sauteed in a garlic butter and parmesan white wine sauce served with mashed potatoes and a vegetable medley of yellow squash, zucchini and red onion

Salmon Sliders

Two salmon patties blended with red onions and topped with lettuce, tomato and pickle. Finished with a citrus aioli served on a toasted brioche roll with fries



Clifton Park Restaurant Week April 22 - April 28 3 Courses for \$35.00

ANTIPASTI

(choose one)

ARANCINI VERDI

Fried Italian rice balls with chopped fresh herbs, lemon zest and Parmesan cheese. Served with a spiced yogurt dipping sauce (V)

INSALATA AL LAMPONE

Baby spinach, quinoa, raspberry vinaigrette, R&G goat cheese and toasted walnuts

COZZE DI MAOMETTO

Sauteed PEI mussels in a coconut curry broth with grilled bread

SECONDI

(choose one)

POLLO SUPPLI

Rigatoni pasta and chicken meatballs, oven-baked with crushed tomato sauce, ricotta cheese and fresh basil

PASTA E FAVA

Linguine, speck ham and fava beans tossed with a light lemon cream sauce and parmesan cheese

MAIALE E LENTICCHIE

Dry rubbed pork tenderloin served with pork belly and French lentil ragu, apple chutney and crispy brussel sprouts

SALMONE E CILIEGIA

Norwegian salmon, chickpea and butternut squash succotash with cherry agrodolce

DOLCI

(Choose one)

GALETTE

Seasonal fruit baked in a flaky crust served with vanilla gelato

POT DE CREME

Chocolate custard, salted caramel, whipped cream and chocolate crunchies

Chamber Angels

\$5 from each Clifton Park Restaurant Week Menu will go to support Southern Saratoga County Chamber Angels. This year Chamber Angels will provide holiday cheer for approximately 450 children. The families of these children, infant to 18 years old, are enduring financial hardships that make the extra expense of the holidays a cause for stress and unhappiness in what should be a season of joy.

*Not available for take-out. Dining room only. No substitutions, please. Cannot be combined with any other offers, promotions or discounts.

MochaLisa's

CAFFÉ & BOOKS

CLIFTON PARK RESTAURANT WEEK 2024

LUNCH SPECIAL

\$15



JOE BUSSIN'

SHREDDED CHICKEN, BACON,
PEPPERJACK, SPINACH, ONION,
BARBECUE SAUCE ON A PANINI



NUTTY LISA LATTE

ESPRESSO, MOCHA, HAZELNUT,
WITH YOUR CHOICE OF MILK



MOCHALISA'S CAFFÉ & BOOKS
22 CLIFTON COUNTRY ROAD
SUITE 34
CLIFTON PARK NY, 12065



CLIFTON PARK RESTAURANT WEEK
\$35 PER GUEST

FIRST COURSE

Fried Gnocchi
parmesan tomato sauce

Mozzarella Roulade
proscuitto-filled mozzarella, pesto, greens, balsamic

Pot Stickers
pan-fried chicken dumplings, ginger, scallion

SECOND COURSE

Grilled Pork Chop
garlic, honey, soy glaze, fried rice, broccolini

Chicken Riggis
grilled chicken breast, cherry pepper pomodoro, rigatoni, basil, parmesan

Cod Oregano
baked cod filet, lemon oregano butter sauce, spinach, whipped potatoes

DESSERT

Creamsicle Panna Cotta
citrus salad, cookie crumble, mango sauce

Chocolate-Dipped Cream Puff
vanilla mousse, strawberry sauce

(518) 406-3063 857 MAIN STREET, CLIFTON PARK
THEEXCHANGECLIFTONPARK.COM
TUESDAY-SATURDAY 5PM-9PM



EMMA JAYNE'S DINNER

RESTAURANT WEEK 2024 / 3 for \$35

Starters

Tomato Basil Bruschetta Caprese

Chicken Bacon Ranch Brochettes

House or Caesar Salad / Cup of Soup

Entree's

Parmesan Crusted Salmon
with potato and vegetable

Honey BBQ Chicken
with bacon and melted cheddar, potato and vegetable

Sliced Bistro Steak
with balsamic braised peppers and onions, jasmine rice and broccoli

Desserts

Chocolate Fudge Cake

Strawberry Layer Cake

Lemon Cheesecake Bars





EMMA JAYNE'S LUNCH

RESTAURANT WEEK 2024 / 2 for \$15

Starters

Tomato Basil Bruschetta Caprese

Chicken Bacon Ranch Brochettes

House or Caesar Salad / Cup of Soup

Entree's

Parmesan Crusted Salmon
with potato and vegetable

Honey BBQ Chicken
with bacon and melted cheddar, potato and vegetable

Sliced Bistro Steak
with balsamic braised peppers and onions, jasmine rice and broccoli

Desserts

Chocolate Fudge Cake

Strawberry Layer Cake

Lemon Cheesecake Bars





www.eatteddiefs.com

Restaurant week 2024

Special available 11am to 3pm
Takeout & Dine in

\$15 3 COURSE LUNCH
choose one of each choice !

CHOICE 1

SOUPS

^{GF} **NEW ENGLAND CLAM CHOWDER OR LOBSTER BISQUE**

CHOICE 2

ENTREES

All entrees served with slaw & your choice of fries or rings

CLAM STRIP ROLL

Gluten free rolls \$2.00
Gluten free fried available

SHRIMP ROLL

FISH FRY

BURGER

Add lettuce, tomato & onions

CHICKEN SANDWICH

Grilled or blackened chicken on a Kaiser roll
Add lettuce, tomato & onions

CHOICE 3

DESSERT

MINI CANNOLI

HARD ICE CREAM

vanilla or chocolate



www.eatteddiefs.com

Restaurant week 2024

Dinner available all day long

Takeout & Dine in

\$25 3 COURSE DINNER

choose one of each choice!

CHOICE 1

SOUPS

GF NEW ENGLAND CLAM CHOWDER OR LOBSTER BISQUE

CHOICE 2

ENTREES

Gluten free rolls \$2.00
Gluten free fried available

HOT OR COLD LOBSTER ROLL

includes slaw and your choice of Fries or Rings

LOBSTER BLT

includes slaw and your choice of Fries or Rings

DOUBLE FISH FRY

includes slaw and your choice of Fries or Rings

CHOOSE 2 SIDES

GRILLED BROCCOLI
SIDE SALAD
POTATO OR MAC SALAD
COLESLAW
BROWN BEANS
FRIES
ONION RINGS

WHOLE BELLY CLAMS

SCALLOPS

grilled blackened or fried

"THE G"

combo shrimp & chicken, grilled blackened or fried

CHOICE 3

DESSERT

MINI CANNOLI

HARD ICE CREAM

vanilla or chocolate



BIER
GARTEN

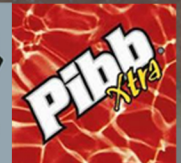
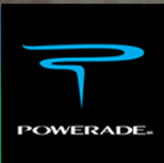
Get A Haus Burrito & Side
\$15.00

Choose Your Burrito

- Bacon *Burrito*
- Sausage *Burrito*
- Little Mule *Burrito*
- Hangover *Burrito*
- Fonz *Burrito*
- Cajun *Burrito*
- IMPOSSIBLE Haus
Burrito
- IMPOSSIBLE Cali
Burrito
- BEYOND Breakfast
Burrito

On The Side

- Fries
- Sweet Potato Fries
- Tater Tots
- Slaw Bowl



Caputo's of Clifton Park

Restaurant Week (April 22nd-28th, 2024)

\$25.00/pp Pre-Fixe House Menu

Come Join Us

DINE IN ONLY LUNCH or DINNER

First Course

Soup or Appetizer
(All wings excluded)

Second Course

Dinner Entrée
(Salad and pasta included)

OR

Large Pizza with up to 2 topping

Third Course

Large Cannoli made Fresh to Order

RESTAURANT WEEK

BARE BLENDS- 15 CLIFTON COUNTRY RD. CLIFTON PARK



APRIL 22-28

BREAKFAST OR
LUNCH FOR JUST
\$15



SELECT ANY OF THE 3 OPTIONS BELOW

ALL OUR FOOD IS VEGAN, DAIRY-FREE, GLUTEN-FREE AND MADE
FROM WHOLE FOODS AND PLANT-BASED INGREDIENTS.

OPTION 1

1 SMOOTHIE
2 WAFFLE TOASTIES

OPTION 2

1 GRAIN BOWL
1 WELLNESS SHOT

OPTION 3

1 COFFEE
1 SMOOTHIE BOWL

BARE BLENDS



BAREBLENDS.COM



VILLAGE PLAZA



518-280-9815

Antipasto's



Clifton Park Restaurant Week (April 22-28, 2024)

\$35/person pre-fix menu choices:

One item from our Very Vegetarian, Pasta or Pizza menus including:

Vegetarian Dishes

The Thomas Jefferson - A stack of Eggplant & Roasted Red Peppers topped with Mozzarella Cheese & Marinara Sauce surrounded by Onions, Squash, Broccoli, Carrots, Chickpeas, Artichoke Hearts & Olives

Veggie Chicken Parm Florentine - Veggie Chicken topped with Spinach, Marinara Sauce & Mozzarella Cheese served with a side of pasta

The Albert Einstein - Baked Eggplant Parmesan topped with Marinara Sauce and Mozzarella Cheese, with a side of pasta

Or an 8-cut pizza

The Official - roasted red peppers, spinach, portabella mushrooms, smoked mozzarella with a garlic crust

The Big AI - broccoli, mushrooms, red onions, sun-dried tomatoes, roasted garlic, smoked mozzarella

The Porta -portabella mushrooms, smoked mozzarella & fresh basil

Or one of the following pasta dishes

Mixed Vegetable Ravioli - Chef's choice of Ravioli's, stuffed with cheese & vegetables, topped with choice of Marinara or Extra Virgin Oil & Garlic Sauce

Escarole & Beans - Fresh Escarole & Northern Beans Sauteed in Extra virgin olive oi, spices & fresh garlic over your choice of pasta

Sun Dried Tomato Pesto Sauce - Fresh Basil, Garlic, Pine Nuts, Sun dried Tomatoes and Extra Virgin Olive Oil

Pasta Primavera - Fresh seasonal vegetables with your choice of garlic white wine sauce or fresh marinara sauce

Marinara Sauce - Made Fresh everyday with Choice of Pasta and one of the following: Meatballs, Veggie Meatballs or Veggie Sausage

Included in addition to one of the above items is a house salad, and your choice of a glass of house wine, a domestic beer or a non-alcoholic beverage from our menu.

We do our best to accommodate special dietary needs – please talk to your server.



\$25.00 PER PERSON



STARTER

YOUR CHOICE OF SOUP or SALAD

MAIN

HERB ROASTED CHICKEN BREAST

Herb Roasted Chicken in a White Wine and Lemon Butter Sauce served with Risotto and Asparagus

PAN SEARED RED SNAPPER

Topped with Pineapple Salsa and served with Coconut Rice

8OZ. GRILLED SIRLOIN

8oz Grilled Sirloin, topped with Mushroom Demi-Glace served with Mashed Potatoes and Carrots

VEGETABLE LASANGA

Marinara Sauce

DESSERT

PEANUT BUTTER ICE CREAM PIE

OR

CHOCOLATE FLOURLESS TOURTE