



ASTARIA

Three Course Winter Lunch Menu Special

First Course

Home Salad

torn red leaf lettuce with gorgonzola cheese,
snipped chives and creamy balsamic dressing

or

Cup of Roasted Red Pepper Soup

Entree

Fresh Spaghetti with Meatballs

three hand rolled meatballs with our robust marinara

Astaria Rubeen

slow braised corned beef with a pile of house made cole slaw,
horseradish aioli, gruyere cheese on marbles rye. Served with French fries

Beef Bourguignon with Horseradish Pappardelle

a winter treat... slow cooked boneless chuck short rib with
that rich bourguignon sauce on a bed of fresh pappardelle
with a horseradish cream

BBQ Chicken and Bacon Pizza

with Avocado and thinly sliced red onions

Dessert

Seasonal Sorbet, Coffee Dutch Almond Gelato
Vanilla Bean Ice Cream with chocolate ganache

\$19.00 per person exclusive of tax and gratuity



ASTARIA

Three Course Twilight...Late Night Winter Dinner Menu Special

First Course

Home Salad

torn red leaf lettuce with gorgonzola cheese,
snipped chives and creamy balsamic dressing

or

Cup of Roasted Red Pepper Soup

Entree

Fresh Spaghetti with Meatballs

three hand rolled meatballs with our robust marinara

All Natural Salmon "Steak"

served with loaded mini bakers sauteed vegetables,
fried cipolini onions and Astaria Tartar sauce

Double Dippin Buttermilk Soakin Fried Chicken

petaluma farms organic chicken marinated in buttermilk.
double dipped in our seasoned flour, fried to a crispy golden
brown and served with garlic mashers and a flavorful jus

Dessert

Seasonal Sorbet, Coffee Dutch Almond Gelato
Vanilla Bean Bread Pudding

\$25.00 per person exclusive of tax and gratuity
offer valid before 6:00 and after 8:00