



# Hudson Valley Restaurant Week Dinner Menu

Served Nightly October 29<sup>th</sup> – November 11<sup>th</sup>

Also enjoy this menu after Restaurant Week with special extended availability through November 18<sup>th</sup>

3 Courses - Fixed Price 32.95 – Also Includes Our Signature Soup and Salad Bar

## Appetizers

### Spinach Parmesan Crabcake

Lemon-dijon mustard aioli

### Cheesesteak Flatbread

cranberry horseradish glazed steak,  
caramelized onions, roasted peppers, goat cheese

### Crispy Lamb Meatballs

Mediterranean spiced, grilled pita, Tzaziki yogurt sauce

### Eggplant Stack

Battered eggplant, roasted peppers, ricotta, mozzarella,  
sautéed spinach, Pomodoro sauce, basil drizzle

## Entrees

All Entrees Served with the Chef's Vegetable of the Day

### Slow Roasted Prime Ribs of Beef

14 oz Cut, au jus, baked potato

### Boursin Crusted Filet Mignon (\$5 supp.)

9 oz cut, melted Boursin herb-garlic cheese, baked potato

### Veal Scaloppini Valdostana

Breaded veal scaloppini, prosciutto,  
roasted mushrooms, fontina cheese, light brown sauce, rice pilaf

### Tuscan Pork Chops

Grilled thick-cut boneless chops,  
garlic-herb pecorino crust, Pomodoro sauce, rice pilaf

### Guinness Braised Shortrib

Rich Guinness stout infused brown sauce,  
Potato pierogies

### Spinach Parmesan Crabcakes

Three of our spinach-parmesan Maryland crab cakes  
lemon-dijon mustard aioli, rice pilaf

### B.M.T. Gnocchi

crispy Bacon, roasted Mushrooms, sun-dried Tomatoes  
tender potato gnocchi, spinach cream sauce

### Stuffed Lobster Tail

5 oz succulent roasted cold water lobster tail  
our "secret recipe" crabmeat stuffing, baked potato

### Surf & Turf (\$5 supplemental)

12 oz USDA Choice New York Strip Steak paired with  
jumbo shrimp stuffed with crabmeat stuffing, baked potato

### Barramundi Gremolata

Flaky, sweet Australian seabass,  
lemon-herb-crumb crust, rice pilaf

## Dessert

A Sampler Plate of Our Most Popular Desserts

Chocolate Amaretto Tiramisu

Old Fashioned Rice Pudding

Pumpkin Bread Pudding with Bourbon-Cider Caramel Sauce