

Starters

Roasted Beet Salad

Baby greens, roasted beets, goat cheese, candied almonds,
mandarin oranges, orange shallot vinaigrette dressing

Filet Mignon Kebab

Horseradish-raspberry-mustard glaze, crispy fried goat cheese

Eggplant Stack

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

Spinach Parmesan Crabcake

Lemon-dijon mustard aioli

Mediterranean Chef's Salad

Mixed lettuce, tomatoes, salami, capicola, roasted peppers,
mozzarella, pepperoncini, red onions, croutons,
balsamic vinaigrette dressing

Crispy Lamb Meatballs

Mediterranean spiced, grilled pita, Tzatziki cucumber yogurt sauce

Entrees

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

Slow Roasted Prime Ribs of Beef

14 oz Cut, served au jus, salt-crusted baked potato

Greek Style Red Snapper

Boneless fillet, roasted with an olive oil, lemon, and herb marinade,
served with rice pilaf

6 Hour Guinness Braised Shortrib

Rich Guinness stout infused brown sauce, potato pierogis

Veal Valdostana

Milanese style breaded cutlet with prosciutto, roasted mushrooms,
fontina cheese in a light brown sauce
Served with mashed potatoes

Surf & Turf

Junior cut of our slow roasted prime rib paired with 3 jumbo shrimp
stuffed with our signature crabmeat stuffing
Served with a salt crusted baked potato

Lamb Shank

Slow braised lamb shank in a rich red wine gravy,
served over white bean orzo

Filet Mignon

8 oz cut USDA Choice cooked to your liking, topped with garlic- parsley
butter served with a salt-crusted baked potato

Pan Roasted Idaho Rainbow Trout

Olive oil roasted boneless trout with preserved lemon and toasted
almonds, served over rice pilaf

Stuffed Cold Water Lobster Tail

5 oz succulent cold water lobster tail, stuffed with our "secret recipe"
crabmeat stuffing, mashed potatoes

Shrimp & Giant Ravioli

Paprika dusted jumbo shrimp, paired with our
GIANT spinach & 3 cheese ravioli in a roasted red pepper cream sauce

Dessert Sampler Plate - a tasting of each of the following

Chocolate Amaretto Tiramisu - Old Fashioned Rice Pudding - Malted Milk Chocolate Mousse Cake

Hudson Valley Restaurant Week Special Beverage Menu

Hudson Shining Sunrise

Tuthilltown Hudson Corn Whiskey, orange juice, sour mix, grenadine, and 7-up on the rocks

Whiskey Seduction

Tuthilltown Hudson Rye Whiskey, red wine, crème di cassis, fresh lemon juice

Hudson Buck

Tuthilltown baby bourbon, lime juice, ginger ale on the rocks

Back Alley

Tuthilltown Hudson Corn Whiskey, cranberry juice, lime juice, orange juice, peach schnapps

Old Orchard

Tuthilltown Maple Cask Whiskey, sour apple liquor, cinnamon syrup, and a splash of citrus on the rocks

Boulevardier

Tuthilltown baby bourbon, Campari, sweet vermouth, orange peel, maraschino cherry

Bad Seed Hard Cider

Forget what you think you know about hard cider. This isn't your sister's sweet cider. This truly dry cider, is made in small batches in Highland, NY using a combination of old and new techniques. With 6.9% Abv, it is the driest, strongest, hardest cider you will find. It's so good, we just had to feature it on our menu. 6-

Join Us For Easter Sunday

Grand Champagne Brunch Buffet

with Seatings from 11:15 am to 1:30 pm

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Grand Smorgasbord Dinner Buffet

with Seatings from 3:30 pm to 6 pm

We Welcome Large Reservation Groups of Up To 30 Guests

*Complete Menu Available in Lobby
or at www.CortlandtColonial.com*

