

Thank you for your continued patronage and allowing us to serve you and your families since 1978. Periodically, we undergo menu changes, including our most recent one. We hope you enjoy some of our newer dishes we have created and would love to hear your feedback. If there is a dish you would like made special for you, please don't hesitate to ask your server. We are happy to prepare any special dishes as long as we have the ingredients and you can give our chefs a few extra minutes to do so. Ask your server or hostess and we would be happy to be of assistance. As always, all main entrees include our soup and salad bar.

Welcome

Thank you, The Entire Cortlandt Colonial Family

Small Plates

The Best Apps Not Available on i-Tunes
~ Great For Sharing ~

\$8 Plates

- Baked Stuffed Clams** with crabmeat stuffing
Stuffed Potato Skins stuffed with bacon and melted cheddar cheese
Fried Mozzarella Sticks golden fried, hand-breaded mozzarella cheese, marinara sauce
Crispy Fried Green Beans cucumber wasabi dipping sauce

\$9 Plates

- Beer Battered Cheddar Cheese Curds** Creamy cilantro-jalapeno dipping sauce
Duck Pitadilla Smoked mozzarella, pulled duck confit, orange hoisin sauce
Berkshire Pork Dumplings Garlic-Soy dipping sauce
Sriracha Chicken Wings Crispy chicken wings fried crispy and glazed with a spicy Asian Chili Sauce
Eggplant Stack Batter fried eggplant, roasted peppers, ricotta cheese, sautéed spinach, melted mozzarella cheese, pomodoro sauce

Flatbread of the Day – Ask Your Server For The Chef's Creation of the Day

\$10 Plates

- Bistro Mussels** Pan steamed PEI Mussels with bacon, onions, garlic, & butter
One Dozen Steamed Littleneck Clams pan steamed, garlic butter sauce
Dynasty Duck Wings Fried Crispy and tossed in a sweet & spicy bourbon molasses glaze
Crispy Lamb Meatballs Mediterranean seasoned ground lamb meatballs, grilled pita, tsaziki Greek yogurt sauce
Garlic Shrimp Crostini Seared jumbo shrimp cooked with garlic, onions, and butter and served on grilled bread
Shrimp Cocktail Revisited Hot boiled shrimp, with a warm horseradish tomato jam, and wedge of lemon

Soup and Salad Bar as an Entrée 10.95

Soup and Salad Bar with a Small Plate \$7.95

Soup and Salad Bar Included with all Main Entrées

If you have any allergies, please speak with your server

For Your Convenience, an 18% Service Charge Will Be Added to Parties of Six or More Guests



Seafood

Most Seafood Also Available Prepared Simply Broiled or Grilled

Sole Citrasil

Egg battered, sautéed with lemon-basil butter sauce and capers 25-

Gorgonzola Shrimp & Gnocchi

Sautéed jumbo shrimp, roasted red peppers
rich Gorgonzola cream sauce, tender gnocchi pasta 25-

Stuffed Cold Water Lobster Tail

One five ounce tail, signature "secret recipe" crabmeat stuffing
oven roasted, lemon butter 30-



Twin Cold Water Lobster Tails

Two five ounce tails, oven roasted, lemon butter 37-
Stuffed with crabmeat stuffing 3 add'l

Black Peppercorn Crusted Salmon

Sweet, honey-lemon glaze 25-

Seared Sea Scallops

Lobster cream sauce, toasted bread crumbs 26-

Baked Stuffed Shrimp

Jumbo shrimp, our signature
"secret recipe" crabmeat stuffing 25-

Baked Stuffed Sole

Boneless filet of sole, our "secret recipe" crabmeat stuffing 24-

Fisherman's Seafood Feast

Sea Scallops, Stuffed Shrimp, Stuffed Clams, Salmon, And Stuffed Sole Broiled in Lemon Butter 28-

ADD A LOBSTER TAIL FOR ONLY 11.95 add'l

Veal

Our Hand-Pounded Veal Scaloppini is Hand-Cut From the Tenderloin, ensuring fork-tender veal

Scaloppini di Florencia

Sautéed spinach, sun dried tomatoes, mozzarella cheese
Sherry wine sauce 25-

Scaloppini Madeira

Caramelized shallots & mushrooms
Madeira wine brown sauce 25-

Veal Parmigiana

Breaded cutlet, tomato sauce, mozzarella, linguini 25-

Scaloppini Capperi

Capers, artichoke hearts, lemon butter sauce 25-

Chicken & Duck

Chicken Modena

Breaded chicken cutlets, diced tomatoes
melted fresh mozzarella cheese, balsamic fig glaze 21-

Chicken di Florencia

Boneless breasts, sautéed spinach, sun dried tomatoes,
melted mozzarella cheese, Sherry wine sauce 22-



Chicken Parmigiana

Breaded chicken cutlets, tomato sauce, mozzarella,
Served with linguini 19-

Grilled Duckling

Tender, grilled half Maple Leaf Farm duck,
sweet orange bbq glaze 29-

Unless Otherwise Specified, All Entrees Include Pasta -or-
The Chef's Special Vegetable of the Day -and- a Starch of Your Choice
Baked Potato, Mashed Potatoes, Rice, or French Fries
Upgrade to Sweet Potato Fries or Garlic Mashed - \$2 Add'l

Meats

12 Ounce New York Strip Steak –

We Use Only USDA Choice Graded Strip Loins, Wet Aged For a Minimum of 21 Days and Prepared in One of the Following Styles

Simply Grilled Cooked to your liking 27-

Au Poivre Seared with crushed peppercorns, brandy cream sauce 29-

Gorgonzola Grilled and topped with warm Gorgonzola butter 29-

Gypsy Style Smothered with sautéed onions, mushrooms, and sweet cherry peppers 29-

Campagnola Topped with a mountain of pan fried potatoes, sautéed peppers and onions 29-

Bourbon Street Topped with Bourbon molasses glazed sweet and spicy sautéed onions 29-

Pork Filet Mignon

Grilled pork tenderloin medallions, Horseradish honey mustard glaze 21-

Pork Arrabiatta

Grilled pork tenderloin, hot cherry pepper and white wine sauce, served over pappardelle pasta 21

Black Angus Burger

½ pound of ground Certified Angus beef, charbroiled, lettuce, tomato, pickles, french fries 16-

Guinness Braised 6 Hour Beef Short Rib

Braised for 6 hours in a rich Guinness infused brown sauce, served with potato pierogis 27-

Slow Roasted Prime Ribs of Beef



Slow roasted to seal in the juices, served au jus Queen Cut 26 / King Cut 29

Signature Surf & Turf

Grilled 12 oz NY Strip Steak with a Broiled Cold Water Lobster Tail 37

Get the Lobster Tail Stuffed with Crabmeat Stuffing only \$2 add'l

Make Any Meat a Surf & Turf

Add a Broiled Cold Water Lobster Tail to any meat entrée for only 11.95

Get the Lobster Tail Stuffed with Crabmeat Stuffing for only \$2 add'l

Pasta

Penne ala Vodka



Tomato cream sauce, sautéed prosciutto and shallots 17-

Add grilled chicken - 3 dollars add'l

Chicken Boccancini

Grilled chicken breast, chopped tomatoes, sautéed garlic, mushrooms, fresh mozzarella cheese, penne pasta 21-

Exchange the Chicken for Grilled Shrimp - \$3 add'l

Pappardelle Bolognese

Wide ribbons of pasta, rich meat sauce

Topped with creamy ricotta cheese 19-

Shrimp and Clams Mare Chiare

Sauteed sweet shrimp, littleneck clams

white wine garlic butter sauce, linguini 25-

Add a 5 oz cold water lobster tail for only 11.95 add'l



Designates Some of Our House Specialty Entrees

The Chef's Collection



Signature Menu Selections



The following menu selections showcase the time honored craft of being a chef, and are offered to you as a reflection of the many years of experience in our kitchen along with the pride our chefs take in preparing these seasonal, chef-inspired dishes

Appetizer Duck Pitaadilla

Tender pulled duck confit and smoked mozzarella in a crispy pita bread, orange-hoisin dipping sauce 9-

Entrees

Peruvian Roasted Free Range Chicken

Peruvian spiced, creamy spicy green sauce, crispy yucca fries, Latin inspired black beans 23-

SUGGESTED WINE PAIRING – Pinot Noir, Meridian, Central Coast, California – Glass 8-

Ravioli Du Jour

Made in house with fresh pasta and the best fillings. Ask your server for today's variety and accompanying sauce

Fisherman's Catch of the Day

Our catch of the day is dictated by what our fish monger finds as the freshest available fish in the market today and prepared as our team of chefs best see fit to match the flavor of that variety. Ask your server for today's selection -Market Price

Greek-Inspired Lamb Chops

Zatar spice rub, house made hummus, grilled pita, feta cheese, Greek tomato-cucumber-olive relish 30-

SUGGESTED WINE PAIRING – Malbec, Kaiken, Mendoza, Argentina – Glass 8-

Crispy Pork Shank with Firecracker Applesauce

Served atop bacon-fat braised cabbage with a side of sweet and slightly spicy apple sauce

Served with your choice of starch and the chef's vegetable of the day 26-

SUGGESTED WINE PAIRING – Chardonnay, Fetzer Sundial, California – Glass 7-

Chef Ronnie's Award Winning Crabcake

5 time "Best of Westchester" Award winning Maryland-Style recipe, colossal lump crabmeat,

house-made tartar, fennel-apple slaw, truffle fries 26-

SUGGESTED WINE PAIRING – Sauvignon Blanc, Redwood Creek, California – Glass 6-

Our team of chefs – Evan Liaskos, Malik Watkins, Xavier Vele, & Ronnie Camponaro (Formerly chef-owner of Taste Restaurant in Buchanan)