

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

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\$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

Berkshire Pork Dumplings Garlic-Soy dipping sauce

Sweet Chili Chicken Wings Crispy chicken wings fried crispy and glazed with a sweet-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, tzaziki Greek yogurt sauce

Garlic Shrimp Crostini Seared jumbo shrimp cooked with garlic, onions, and butter and served on grilled bread

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-



Spinach Parmesan Crabcakes

Lemon-Dijon mustard aioli 24-

Baked Stuffed Shrimp

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

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-

Baked Stuffed Sole

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

Fisherman's Seafood Feast

Stuffed Shrimp, Stuffed Clams, Salmon, And Stuffed Sole Broiled in Lemon Butter 26-

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-

Brewmaster's Veal

Beer braised onions, potato and cheese pierogis,
rich brown sauce 26-

Veal Parmigiana

Breaded cutlet, tomato sauce, mozzarella, linguini 25-

Mr. B's Veal Scaloppini

Eggplant, prosciutto, mozzarella, marsala demi glaze 26-

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-

Roasted Duckling

Tender, grilled half Maple Leaf Farm duck,
warm apple cranberry sauce 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 30-

Kentucky Pork Tenderloin

Grilled pork tenderloin medallions,
Bourbon-Molasses glazed sweet & spicy sautéed onions 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-

New Zealand Lamb Chops

Roasted whole frenched rack of lamb, served with pan gravy 29-



Slow Roasted Prime Ribs of Beef

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

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

Pappardelle Bolognese

Wide ribbons of pasta, rich meat sauce
Topped with creamy ricotta cheese 19-

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

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