

Appetizers & Small Plates

Spinach Parmesean Crabcake

Lemon-Dijon mustard aioli 6.95

Orange BBQ Glazed Beef Kebabs

charcoal grilled and served with grilled flatbread 7.95

Fried Mozzarella Sticks *golden fried, hand-breaded mozzarella cheese, marinara sauce 6.95*

Stuffed Potato Skins *stuffed with bbq pulled pork and melted cheddar cheese 7.95*

New Zealand Greenshell Mussels

cooked with marinara sauce 9.95

Jumbo Shrimp Cocktail

with cocktail sauce and wedge of lemon 9.95

Shrimp Scampi

creamy garlic-butter sauce, served in a bread bowl 8.95

Baked Stuffed Clams

with crabmeat stuffing 6.95

One Dozen Steamed Littleneck Clams

pan steamed, garlic butter sauce 9.95

New Zealand Greenshell Mussels

pan steamed, garlic butter sauce 9.95

Seafood

Spinach Parmesean Crabcakes

Served with a

Lemon- Dijon mustard aioli 17.95

Shrimp Scampi

Jumbo shrimp in a creamy garlic-butter sauce,

Served over rice 17.95

Stuffed South African Lobster Tail

Only The Best!!!! One five ounce tail, stuffed with our own crabmeat stuffing and oven roasted in lemon butter 23.95

Broiled Filet of Sole

Boneless filet of sole, broiled with lemon butter, and lightly seasoned bread crumbs 16.95

Seared Crispy Skin Salmon

With a caper lemon-butter sauce 18.95

Baked Sea Scallops Au Gratin

Baked with a spinach parmesan cream sauce topped with toasted bread crumbs 19.95

Baked Stuffed Shrimp

Jumbo shrimp, stuffed with our own "secret recipe" crabmeat stuffing 17.95

Twin South African Lobster Tails

*Only The Best!!!! Two five ounce tails, oven roasted in lemon butter 29.95
Stuffed with crabmeat stuffing 3 add'l*

Baked Stuffed Sole

Boneless filet of sole, stuffed with our own "secret recipe" crabmeat stuffing 16.95

Black Peppercorn Crusted Salmon

With a sweet honey – lemon glaze 18.95

Neptune's Seafood Feast

*Sea Scallops, Stuffed Shrimp, Stuffed Clams, Stuffed Sole, Salmon, and a Lobster Tail
Broiled in Lemon Butter 29.95*

Fisherman's Seafood Feast

*Sea Scallops, Stuffed Shrimp, Stuffed Clams, Salmon, And Stuffed Sole
Broiled in Lemon Butter 21.95*

Chicken & Duck

Roasted Mediterranean-Style All Natural Chicken

Half of a Bell & Evans all-natural chicken, marinated in our Mediterranean marinade and seasonings, oven roasted to perfection 16.95

Chicken di Florencia

Two boneless breasts, topped with sautéed spinach, sun dried tomatoes, and melted mozzarella cheese with a Sherry wine sauce 17.95

Chicken Parmigiana

Lightly breaded chicken cutlets, Topped with tomato sauce and mozzarella cheese, Served with linguini 15.95

Slow Roasted Duckling

Tender, roasted half duck, served with warm apple- cranberry sauce 21.95

If you have any allergies, please speak with your server

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 18.95

Au Poivre Seared with crushed peppercorns, brandy cream sauce 19.95

Pizziola Sautéed with plum tomatoes, garlic, and white wine, over linguini 19.95

Gypsy Style Smothered with sautéed onions, mushrooms, and sweet cherry peppers 19.95

Campagnola Topped with a mountain of pan fried potatoes, sautéed peppers and onions 19.95

Roasted Garlic Peppercorn – Grilled with black peppercorns and served with a roasted garlic demi glace 19.95

Pork Filet Mignon

Boneless filet of pork tenderloin, grilled and glazed with horseradish honey mustard 18.95

Pork Arrabiatta

Grilled pork filet mignon, hot cherry pepper and white wine sauce, served over pappardelle pasta 18.95

Black Angus Burger

½ pound of ground Certified Angus beef, charbroiled, lettuce, tomato, pickles, french fries 13.95

New Zealand Rack of Lamb

A whole frenched baby rack, oven roasted, served with pan gravy 23.95

Slow Roasted Prime Ribs of Beef

Slow roasted to seal in the juices, served au jus Queen Cut 17.95 / King Cut 21.95

Signature Surf & Turf

Grilled 12 oz NY Strip Steak with a Broiled South African Lobster Tail 29.95

Get the Lobster Tail Stuffed with Crabmeat Stuffing only \$2 more

Veal

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

Veal Scaloppini di Florencia

Topped with sautéed spinach, sun dried tomatoes, and mozzarella cheese with a Sherry wine sauce 17.95

Veal Scaloppini Parmigiana

Lightly breaded, topped with tomato sauce and mozzarella cheese, served with linguini 17.95

Pasta

Penne ala Vodka

Traditional tomato cream sauce with vodka, plum tomatoes, sautéed prosciutto and shallots 14.95

Also available tossed with grilled chicken for only three dollars additional

Chicken Boccancini

Grilled chicken breast, chopped tomatoes, sautéed garlic, mushrooms, and melted fresh mozzarella cheese, tossed with penne pasta 16.95

Shrimp and Scallops Angelino

Sauteed shrimp, sweet bay scallops, chopped tomatoes, and mushrooms, tossed with angel hair pasta in a garlic herb broth 18.95

Cortlandt Signature Vegetables

Haricot Verts - Fine French Green Beans Sautéed with Shallots and Extra Virgin Olive Oil 2.95

Glazed Carrots – Sweet Carrots Sautéed with Butter and Thyme 2.95

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

(Exchange the Chef's Vegetable of the Day for A Signature Vegetable Selection For Only \$1 add'l)