



HUDSON VALLEY RESTAURANT WEEK MENU

Three Course Prix-Fix Dinner Menu \$32.95/pp

FIRST COURSE

CHOICE OF

Soup - Chef's Choice

Mussels Your Way

Choice of white wine, marinara or fra diavolo

Augie's House Salad

mixed greens, cucumber, tomatoes, balsamic vinaigrette

Calamari Fritti

hot cherry peppers, marinara sauce

SECOND COURSE

CHOICE OF

Baby Back Ribs

*slow roasted for 18 hours brushed with
fat sal's bbq sauce, served with fries & slaw*

12oz Prime Rib

*Slow roasted 18 hrs perfectly served rare to medium
with choice of rice or chef's mashed potatoes and au jus*

Chicken Scarpiello

*sautéed chicken breast, Italian sausage, hot cherry peppers,
roasted potatoes in a lemon white wine garlic sauce*

Grilled Salmon

*Mixed vegetables, chef's mashed potatoes,
lemon beurre blanc*

THIRD COURSE

CHOICE OF

Chocolate Mousse Cake

Lemon Coconut Cake

Lemon or Raspberry Sorbet

No substitutions. Promotional Gift cards not valid.

If you have a food allergy, please speak to the owner, manager, chef, or your server. Menu items are subject to change based on availability & product quality. We bring you this menu using the highest quality & freshest ingredients made possible to create an unforgettable dining experience. A 20% gratuity is added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.