



Hudson Valley Restaurant Week- Lunch
March 11-24, 2019

Appetizers

Sesame Crusted Ahi Tuna Bao Bun (2)

Pickled Radish / Cucumber / Ginger Wasabi Aioli

Moules Frites

White Wine Pernod Parsley Broth / Roasted Garlic / Lemon

Blue Point Oysters on the 1/2 Shell

New England Clam Chowder or Soup of the Day

Entrées

Seafood Stuffed Lemon Sole

Haricot Verts / Fingerling Potatoes / Sauce Meuniere

Maple Glazed Petite Salmon

Vegetable Lentil Ragout / Shimeji Mushrooms / Sauce Dijonaise

Fish & Chips

Beer Battered Cod / Hand Cut Fries / Dill Pickle Tartar Sauce

Fried Chicken Sandwich

Bacon / Cheddar / Chipotle Ranch / Ciabatta Bun / Hand Cut Fries

Shareable Sides

Bacon Brussels Sprouts or Baby Bok Choy/\$7

Mac-n-Cheese or Sweet Potato Crabmeat Hash/\$10

Dessert

Coconut Layer Cake

Key Lime Pie

Carrot Cake

\$22.95, excluding beverage, tax or gratuity - no substitutions

***If you have a food allergy, speak to the owner, manager, chef or your server**



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**Hudson Valley Restaurant Week - Dinner
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Appetizers

Blue Point Oysters on the 1/2 Shell

Thai Sweet Chili Glazed Rock Shrimp
Toasted Sesame Seeds / Pickled Cabbage

Smoked Salmon Guacamole
Corn Chips / Sour Cream

Maine Lobster Bisque

Entrées

Pan Roasted Chatham Cod (5oz)
Linguica Sausage / Fingerling Potatoes / New Zealand Clams /
Grape Tomatoes / Lemon White Wine Parley Broth

Rock Shrimp & Sausage Jambalaya
Peppers / Onions / Tomatoes / Sweet Peas

Pan Roasted Petite Halibut (5oz)
Fingerling Potatoes / Haricot Verts /
Lemon Tarragon Tomato Pan Sauce

Burrata Ravioli with Sautéed Lobster (3)
Asparagus / Roasted Peppers /
Light Shallot Cream Sauce / Grated Reggiano

Shareable Sides

Bacon Brussels Sprouts or Baby Bok Choy/\$7
Mac-n-Cheese or Sweet Potato Crabmeat Hash/\$10

Desserts

Coconut Layer Cake
Carrot Cake
Key Lime Pie

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Carrot Cake
Key Lime Pie

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