

Restaurant Week Menu

Starters

French Onion Soup

House Salad

organic mesclun greens, tomato, radish, red onion, house red wine-mustard vinaigrette.

Hudson's Caesar Salad

grilled romaine, parmesan mousse, croutons, crispy capers, classic Caesar dressing.

Burrata

creamy mozzarella, prosciutto, butternut squash-pine nut caponata.

Lobster & Shrimp Bisque

Maine crabmeat, crouton.

Shrimp Cocktail

Jumbo shrimps served with brandied cocktail sauce.

Beef Carpaccio

thin-sliced raw Angus Beef, baby arugula, mushrooms, pickled red onions, shaved parmesan, lemon vinaigrette.

Main Course

Vegetarian Penne Pasta

Sun dried tomatoes, peppers, basil pesto - butter sauce.

Short Rib Ravioli

Ravioli stuffed with braised beef, brown cognac sauce, shaved parmigiana, truffle oil.

Pan Roasted Chicken Brest

Wild mushrooms, mushroom - soy jus, pepper confit.

NY Strip

14oz Angus steak

Baby Back Ribs

Dry rubbed, house made barbeque sauce

Beef Short Ribs

4-hour red wine braised, classic Gremolata.

Grilled Berkshire Pork Loin

Golden raisins-rosemary Mostardo

Seared Yellowfin Tuna " Au Poivre"

Peppercorn-coriander crusted, red wine brown butter sauce

Faroe Island Salmon

Whole grain mustard-herb vinaigrette

Shrimp Scampi

Jumbo Shrimp in a garlic butter sauce over linguine.

Dessert

NY Style Cheesecake

Carrot Cake

Chocolate Temptation

Raspberry Sorbet