



Lunch/Dinner \$44.95

Fall Hudson Valley Restaurant Week

Appetizer

TOMATO CUCUMBER GAZPACHO

Chill blend soup, served with lump crab meat

STEAMED MUSSELS

Garlic, roasted tomato, white wine parsley

STUFFED RICE BALLS

Slow cook risotto, filled with beef Ragu coated in panko breadcrumb served with tomato sauce

CLASSIC CAESAR SALAD

Romaine hearts, shaved romano, garlic croutons, anchovies, traditional dressing

FARM FRESH SALAD

Candied pecans, raisins, gorgonzola, house vinaigrette

Entree

FILET MIGNON 8oz

with peppercorn sauce, served with potatoes and seasonal vegetables

ANGUS STEAK 10oz

with chimichurri sauce, served with potatoes and seasonal vegetables

SALMON MEUNIERE

Filet of salmon sauteed in a caper lemon white wine sauce, served with potatoes and seasonal vegetables

ROASTED CHICKEN AU JUS

Marinade with garlic citrus herbs, served with potatoes and natural au jus

BLACKSTONES CHICKEN

Lightly egg battered, sauteed with parmesan cheese and lemon beurre blanc, served with potatoes and seasonal vegetables

LOBSTER RAVIOLI

Spicy Pomodoro lobster butter sauce

BRAISED BEEF SHORT RIBS

slow cooked in a red wine reduction, mashed potato

Dessert

VANILLA PANNA COTTA

CHOCOLATE MOUSSE CHEESCAKE