

**AIP**  
**AMERICAN**  
**PRIME**  
STEAKHOUSE

**HUDSON VALLEY RESTAURANT WEEKS SPRING 2024**

*DINNER*

\$44.95

*Appetizer*

**NEW ENGLAND CLAM CHOWDER**

**CURRY COCONUT MUSSELS**

*coconut milk, red curry, cilantro*

**FRIED CHEESE RAVIOLI**

*breaded cheese ravioli fried served with fra diablo sauce*

**CLASSIC CAESAR SALAD**

*romaine hearts, shaved romano, croutons, & traditional caesar dressing*

**FARM FRESH SALAD**

*mesclun mix, pecans, raisins, gorgonzola, & house vinaigrette*

*Entrée*

**FILET MIGNON 8oz**

*peppercorn sauce, mashed potatoes & seasonal vegetables*

**ANGUS NY STRIP 10oz**

*chimichurri sauce, mashed potatoes & seasonal vegetables*

**SALMON MEUNIERE**

*pan seared w/ caper lemon beurre blanc, mashed potatoes & seasonal vegetables*

**BBQ RIBS DINNER**

*1/2 rack ribs w/ our signature BBQ sauce, hand cut potato fries & coleslaw*

**CHICKEN MARSALA**

*lightly egg battered chicken breast sauteed w/ marsala wine & mushrooms sauce*

**LOBSTER RAVIOLI**

*sauteed w/ pomodoro lobster butter sauce*

*Dessert*

**LEMON CAKE**

*layers of bright lemon cake & creamy frosting*

**BANANA BREAD PUDDING**

*fresh bananas mixed in bread custard pudding*



**HUDSON VALLEY RESTAURANT WEEKS SPRING 2024**

LUNCH

\$24.95

*Appetizer*

**NEW ENGLAND CLAM CHOWDER**

**FRIED CHEESE RAVIOLI**

*breaded cheese ravioli fried served with fra diablo sauce*

**CLASSIC CAESAR SALAD**

*romaine hearts, shaved romano, croutons, & traditional caesar dressing*

**FARM FRESH SALAD**

*mesclun mix, pecans, raisins, gorgonzola, & house vinaigrette*

*Entrée*

**FILET MIGNON 8oz**

*peppercorn sauce, mashed potatoes & seasonal vegetables*

**ANGUS NY STRIP 10oz**

*chimichurri sauce, mashed potatoes & seasonal vegetables*

**SALMON MEUNIERE**

*pan seared w/ caper lemon beurre blanc, mashed potatoes & seasonal vegetables*

**CHICKEN MARSALA**

*lightly egg battered chicken breast sauteed w/ marsala wine & mushrooms sauce*

**LOBSTER RAVIOLI**

*sauteed w/ pomodoro lobster butter sauce*