



H U D S O N V A L L E Y SPRING RESTAURANT WEEK

Pre-Fixe 3 Course Meal

— APPETIZER —

(Choose 1)

STRAWBERRY & SPINACH SALAD

fresh spinach, topped with goat cheese & strawberries. served with our raspberry vinaigrette.

AVOCADO FRIES

tempura battered, served with our southwest dressing to dip.

CRISPY BRUSSEL SPROUTS

with warm blue cheese & bacon.

LEMON & OIL HOUSE SALAD

fresh field greens, tomatoes, olives, cucumbers, red onion and croutons tossed in fresh lemon, garlic, salt & olive oil.

PRIME RIB CHEESESTEAK EGGROLLS

with our horseradish cream sauce to dip.

— ENTREE —

(Choose 1)

VEAL PICATTA

in a lemon white wine sauce with capers. served over mashed potatoes.

PASTA FRESCA

rigatoni pasta served with fresh pesto, with sautéed squash, zucchini, eggplant, & fresh mozzarella

TUSCAN SALMON

cherry tomatoes, in a spinach cream sauce. Served with rice pilaf.

CHICKEN MILANESE

crispy chicken cutlet topped with fresh arugula, cherry tomatoes, red onion, fresh lemon, garlic, salt, pepper and balsamic glaze.

— DESSERTS —

(Choose 1)

COCONUT BROWNIE SUNDAE

warm chocolate brownie with vanilla ice cream, toasted coconut flakes, whipped cream and chocolate syrup.

TIRAMISU TRIFLE

layers of marscapone cream filling, espresso soaked lady fingers and whipped cream

LEMON SORBET

\$44.95 per person
price does not include gratuity, tax or alcohol

