

# 179 BAR AND GRILL

## FALL HUDSON VALLEY RESTAURANT WEEK

LUNCH THREE COURSE - \$29.95 + TAX PER PERSON

OCTOBER 28 - NOV 10 - 2024

### APPETIZERS

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#### CHOICE ONE

- BUTTERNUT SQUASH SOUP: ROASTED PUMPKIN SEEDS, CAULIFLOWER CROUTONS. GF
- SQUASH SALAD: CRANBERRIES, PUMPKINS SEEDS, ORGANIC GREENS, ROASTED SQUASH, HONEY LEMON DRESSING. GF
- SHRIMP DUMPLINGS: PAN SEARED, THAI CHILI SAUCE.
- FALL FRESH BURRATA: SQUASH PUREE, CRUSHED WALNUTS, CRANBERRIES, BALSAMIC GLAZED, TOASTED FRENCH BAGUETTE.
- VEAL MEATBALLS: (HOME-MADE) TOMATO SAUCE, CREAMY BURRATA. GF

### ENTREES

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#### CHOICE ONE

- CHICKEN MARTINI: PARMIGIANO CRUSTED ORGANIC CHICKEN BREAST WHITE WINE LEMON SAUCE, SERVED WITH GARLIC BRUSSELS SPROUTS. GF
- RAVIOLI DI ARAGOSTA: (HOME-MADE) LOBSTER RAVIOLI, FRIED SPINACH, PINK SAUCE.
- ATLANTIC SALMON (WILD): BUTTERNUT SQUASH RISOTTO, LEMON WHITE WINE SAUCE. GF
- TRICOLOR TORTELLINI CAMPAGNOLA: CREMINI MUSHROOMS, GRILLED CHICKEN, CRUMBLER SAUSAGES, ASPARAGUS, EGGPLANT, SHERRY WINE TOMATO CREAM SAUCE.
- PRIME NY STRIP STEAK: GRILLED, SHISHITO PEPPERS, ROASTED POTATOES, FRIED PLANTAINS, CREAMY PEPPERCORN SAUCE. GF + \$10.00

### DESSERTS

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#### CHOICE ONE

HOMEMADE TIRAMISU OR NY CHEESECAKE

MENU ITEMS SUBJECT TO CHANGE AND AVAILABILITY

NO SUBSTITUTIONS PLEASE, THIS MENU IS NOT AVAILABLE FOR GROUPS OF 10 OR MORE PEOPLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.  
( IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE SERVER, OWNER OR CHEF )

# 179 BAR AND GRILL

## FALL HUDSON VALLEY RESTAURANT WEEK

DINNER THREE COURSE - \$44.95 + TAX PER PERSON

OCTOBER 28 - NOV 10 - 2024

### APPETIZERS

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#### CHOICE ONE

- BUTTERNUT SQUASH SOUP:** ROASTED PUMPKIN SEEDS, CAULIFLOWER CROUTONS. **GF**
- SQUASH SALAD:** CRANBERRIES, PUMPKINS SEEDS, ORGANIC GREENS, ROASTED SQUASH, HONEY LEMON DRESSING. **GF**
- SHRIMP DUMPLINGS:** PAN SEARED, THAI CHILI SAUCE.
- FALL FRESH BURRATA:** SQUASH PUREE, CRUSHED WALNUTS, CRANBERRIES, BALSAMIC GLAZED, TOASTED FRENCH BAGUETTE.
- VEAL MEATBALLS:** (HOME-MADE) TOMATO SAUCE, CREAMY BURRATA. **GF**

### ENTREES

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#### CHOICE ONE

- CHICKEN MARTINI:** PARMIGIANO CRUSTED ORGANIC CHICKEN BREAST WHITE WINE LEMON SAUCE, SERVED WITH GARLIC BRUSSELS SPROUTS. **GF**
- RAVIOLI DI ARAGOSTA:** (HOME-MADE) LOBSTER RAVIOLI, FRIED SPINACH, PINK SAUCE.
- ATLANTIC SALMON (WILD):** BUTTERNUT SQUASH RISOTTO, LEMON WHITE WINE SAUCE. **GF**
- TRICOLOR TORTELLINI CAMPAGNOLA:** CREMINI MUSHROOMS, GRILLED CHICKEN, CRUMBLER SAUSAGES, ASPARAGUS, EGGPLANT, SHERRY WINE TOMATO CREAM SAUCE.
- PRIME NY STRIP STEAK:** GRILLED, SHISHITO PEPPERS, ROASTED POTATOES, FRIED PLANTAINS, CREAMY PEPPERCORN SAUCE. **GF + \$10.00**

### DESSERTS

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#### CHOICE ONE

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