

AIP
AMERICAN
PRIME
S T E A K H O U S E

HUDSON VALLEY RESTAURANT WEEKS WINTER 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 WINTER 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, craisins, gorgonzola, & house vinaigrette

Entrée

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LOBSTER RAVIOLI

sauteed w/ pomodoro lobster butter sauce