

# RESTAURANT WEEK LUNCH

3 COURSES \$29.95

## SHARE

CLOTHESLINE BACON (2 PC.) 18  
black pepper maple glaze, pickle, lemon  
NAKED OYSTERS (6)  
DRESSED OYSTERS (6) 18 / 22  
half shell, saffron mignonette  
rock shrimp & mushrooms

## APPETIZERS



choose 1

FRITTO MISTO  
calamari, rock shrimp, cauliflower,  
green goddess tartar sauce  
CAESAR SALAD  
aged parmesan, croutons, parmesan crisp,  
lemon  
BUTTERNUT SQUASH SOUP  
chili oil, crème fraiche, aged balsamic, pepitas  
LOBSTER DUMPLINGS (2 PC.)  
chili oil, tomato miso, basil, chives,  
preserved lemon  
TUNA & SALMON TARTARE  
avocado, shaved vegetable salad,  
gaufrette chips (+\$5)

## SIDES

price listed or 3 for 20

HIPSTER FRIES +10  
bacon, shishito peppers, parmesan  
CRISPY BRUSSELS SPROUTS +9  
sweet chili, peppadew peppers  
ROASTED SWEET POTATOES +8  
spicy honey, feta, pepitas

## MAINS



choose 1

BEEF SHORT RIBS  
mashed potatoes, scallions, fried parsnips  
GRILLED CHICKEN BREAST  
orzo, wild mushrooms, carrots, scallions  
ASIAN GLAZED SHRIMP  
stir fried vegetables

DB BURGER  
lettuce, tomato, onion, house-cut french fries,  
DB sauce  
MUSHROOM & ROCK SHRIMP RISOTTO  
mushrooms, butternut squash, brussels,  
parmesan, sun dried tomato and pesto

## DESSERTS



choose 1

TINY DANCER +2  
triple chocolate mousse cake, toasted  
almonds, grand marnier caramel, raspberry  
sauce, whipped cream  
CREME BRULÉE  
fortune cookie, berries  
KEY LIME  
golden berries  
JASMINE MACERATED FRUIT & BERRIES  
seasonal fruit, jasmine syrup, sorbet



— WHITE PLAINS, NY —

RED HORSE

BY DAVID BURKE

# RESTAURANT WEEK DINNER

3 COURSES \$44.95

## SHARE ITEMS (A LA CARTE)

BREAD SERVICE 8 (SMALL) 12 (LARGE)  
NAKED OYSTERS (6)  
DRESSED OYSTERS (6) 18 / 22  
half shell, saffron mignonette  
rock shrimp & mushrooms  
CLOTHESLINE BACON (2 PC.) 18  
black pepper maple glaze, pickle, lemon

## APPETIZERS



choose 1

### FRITTO MISTO

calamari, rock shrimp, cauliflower, green goddess tartar sauce

### CAESAR SALAD

aged parmesan, croutons, parmesan crisp, lemon

### BUTTERNUT SQUASH SOUP

chili oil, crème fraiche, aged balsamic, pepitas

### LOBSTER DUMPLINGS (2 PC.)

chili oil, tomato miso, basil, chives, preserved lemon

### TUNA & SALMON TARTARE

avocado, shaved vegetable salad, gaufrette chips (+\$5)

## SIDES (A LA CARTE)

price listed or 3 for 20

### HIPSTER FRIES +10

bacon, shishito peppers, parmesan

### CRISPY BRUSSELS SPROUTS +9

sweet chili, peppadew peppers

### ROASTED SWEET POTATOES +8

spicy honey, feta, pepitas

## MAINS



choose 1

### BEEF SHORT RIBS

mashed potatoes, scallions, fried parsnips

### GRILLED CHICKEN BREAST

orzo, wild mushrooms, carrots, scallions

### ASIAN GLAZED SHRIMP

stir fried vegetables

### RIGATONI BEEF BOLOGNESE

fresh ricotta, basil, orange zest

### FILET MIGNON STEAK FRITES (+\$6)

add surf & turf 4 oz. Lobster Tail (+\$14)

### MUSHROOM & ROCK SHRIMP RISOTTO

mushrooms, butternut squash, brussels, parmesan, sun dried tomato and pesto

## DESSERTS



choose 1

### KEY LIME PIE

golden berries

### CREME BRULÉE

fortune cookie, berries

### TINY DANCER +2

triple chocolate mousse cake, toasted almonds, grand marnier caramel, raspberry sauce, whipped cream

### JASMINE MACERATED FRUIT & BERRIES

seasonal fruit, jasmine syrup, sorbet

### OG CHOCOLATE CAKE POP TREE

WITH COTTON CANDY (FOR 2-3) +20

black and white "cookie", milk chocolate toffee, cheese cake " graham cracker crust", served with bubble whipped cream



—WHITE PLAINS, NY—  
RED HORSE  
BY DAVID BURKE