

HUDSON HOUSE RIVER INN

HUDSON VALLEY RESTAURANT WEEK

OCTOBER 28 - NOVEMBER 10
LUNCH/ 3 COURSES 29.95



APPETIZERS

NEW ENGLAND CRAB & CORN CHOWDER

a traditional favorite

CRISPY BRUSSEL SPROUTS

drizzled with hot honey and chipotle aioli

BUTTERNUT SQUASH RAVIOLI

ala vodka style topped with fresh mozzarella

BURRATA & BEEFSTEAK TOMATO

roasted red peppers, baby arugula with extra virgin olive oil and fig glaze

ENTREES

CALIFORNIA GRILLED CHICKEN SANDWICH

arugula, sliced tomato, avocado and a basil aioli/ served on ciabatta with shoestring fries

WHOLE GRAIN MUSTARD ENCRUSTED FAROE ISLAND SALMON

topped with a lemon wine sauce/ served with wild rice and baby vegetables

STEAK FRITES

an 8 ounce certified black angus ny strip steak topped with bordelaise sauce/ truffle parmesan fries

RIGATONI BOLOGNESE

ground beef, finely diced carrots and celery tossed in a demi glaze and topped with fresh chopped mozzarella

DESSERT

BELGIAN CHOCOLATE MOUSSE CAKE

raspberry drizzle and fresh shipped cream

APPLE TARTINE

served war with vanilla ice cream and caramel sauce

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HUDSON VALLEY RESTAURANT WEEK

OCTOBER 28 - NOVEMBER 10

DINNER / 3 COURSES / 44.95



APPETIZERS

CARAMELIZED APPLE & BUTTERNUT SQUASH SOUP

a traditional favorite

HOMEMADE BURRATA

roasted red peppers, baby arugula with extra virgin olive oil and truffle balsamic glaze

HARVEST SALAD

baby greens, cranberries, apples, caramelized oats and roasted butternut squash, pumpkin seeds, acorn squash and carrots/ apple cider honey vinaigrette

ENTREES

CHICKEN FORESTIERE

mushroom marsala wine sauce

PESTO & CRABMEAT ENCRUSTED FAROE ISLAND SALMON

citrus wine sauce

LOBSTER RAVIOLIS

brandy cream sauce with sundried tomatoes, peas and golden raisins/ garnished with fresh maine lobster meat

CHIANTI BRAISED BONELESS SHORT RIBS

caramelized onions and maytag bleu cheese

SURF AND TURF

8 ounces certified black angus ny strip steak drizzled with bordelaise sauce and paired with two jumbo cajun shrimp

*all entrees served with baby vegetables and horseradish
mashed potatoes*

DESSERT

CHOCOLATE LAVA CAKE

vanilla ice cream and caramel sauce

NEW YORK STYLE CHEESECAKE

raspberry coulis and fresh whipped cream

Executive Chef - John Guerrero.

General Manager - Craig Sherman