

1 7 9 B A R A N D G R I L L

SPRING HUDSON VALLEY RESTAURANT WEEK

LUNCH THREE COURSE - \$29.95 + TAX PER PERSON

MARCH 31 - APRIL 13 - 2025

APPETIZERS

CHOICE ONE

- TORTILLA SOUP: PULLED CHICKEN, TORTILLA STRIPS AND CHEDDAR CHEESE. GF
- SQUASH SALAD: ARUGULA, ROASTED SQUASH, CRANBERRIES, PECANS
SHAVED PARMESAN, LEMON HONEY DRESSING. GF
- PANKO FRIED SHRIMP: SERVED WITH MANGO DIPPING SAUCE. GF
- PROSCIUTTO & FRESH BURRATA: FRESH ARUGULA, PROSCIUTTO DI PARMA
FIG JAM, TOASTED FRENCH BAGUETTE.
- VEAL MEATBALLS: (HOME-MADE) TOMATO SAUCE, CREAMY BURRATA. GF

ENTREES

CHOICE ONE

- MARRY ME CHICKEN: PARMIGIANO CRUSTED, SWISS CHEESE, CRISPY CRUMBLE BACON
PARMIGIANO CREAM SAUCE. GF
- MUSHROOM RAVIOLI: (HOME-MADE), MELTED BURRATA, BOURBON DEMI GLAZE SAUCE.
- ATLANTIC SALMON (WILD): WHITE WINE LEMON SAUCE. GF
- RIGATONI AL RAGU: SLOW-COOKED HOMEMADE BEEF RAGU,
SWEET PEAS AND FRESH RICOTTA CHEESE.
- PRIME NY STRIP STEAK: GRILLED, ROASTED POTATOES, MIX VEGETABLES
CREAMY PEPPERCORN SAUCE. GF + \$10.00

DESSERTS

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)

1 7 9 B A R A N D G R I L L

SPRING HUDSON VALLEY RESTAURANT WEEK

DINNER THREE COURSE - \$44.95 + TAX PER PERSON

MARCH 31 - APRIL 13 - 2025

APPETIZERS

CHOICE ONE

-TORTILLA SOUP: PULLED CHICKEN, TORTILLA STRIPS AND CHEDDAR CHEESE. GF

-SQUASH SALAD: ARUGULA, ROASTED SQUASH, CRANBERRIES, PECANS
SHAVED PARMESAN, LEMON HONEY DRESSING. GF

-PANKO FRIED SHRIMP: SERVED WITH MANGO DIPPING SAUCE. GF

-PROSCIUTTO & FRESH BURRATA: FRESH ARUGULA, PROSCIUTTO DI PARMA
FIG JAM, TOASTED FRENCH BAGUETTE.

-VEAL MEATBALLS: (HOME-MADE) TOMATO SAUCE, CREAMY BURRATA. GF

ENTREES

CHOICE ONE

-MARRY ME CHICKEN: PARMIGIANO CRUSTED, SWISS CHEESE, CRISPY CRUMBLE BACON
PARMIGIANO CREAM SAUCE. GF

-MUSHROOM RAVIOLI: (HOME-MADE), MELTED BURRATA, BOURBON DEMI GLAZE SAUCE.

-ATLANTIC SALMON (WILD): WHITE WINE LEMON SAUCE. GF

-RIGATONI AL RAGU: SLOW-COOKED HOMEMADE BEEF RAGU,
SWEET PEAS AND FRESH RICOTTA CHEESE.

-PRIME NY STRIP STEAK: GRILLED, ROASTED POTATOES, MIX VEGETABLES
CREAMY PEPPERCORN SAUCE. GF + \$10.00

DESSERTS

CHOICE ONE

HOMEMADE TIRAMISU OR NY CHEESECAKE

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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)