

Hudson Valley Restaurant Week

LUNCH \$29.95

Appetizer

French Onion Soup

Seafood Chowder

Escargot

Classic snails out of the shell broiled in garlic parsley butter

Endive Salad

Shaved endive tossed with walnuts, grapes, tomatoes, blue cheese & balsamic vinaigrette

Burrata Provencal

Creamy burrata over a bed of warm ratatouille, with basil puree & grilled baguette

Grilled Kielbasa

Hickory smoked kielbasa, caramelized onions, roasted red peppers & whole grain mustard

Entrees

Spinach and Goat Cheese Quiche

Served with a baby green salad

Oeuf du Roi

Poached egg on a goat cheese potato cake over a bed of ratatouille

Blueberry Pancakes

Served with fresh fruit & Vermont maple syrup (whipped cream on request)

Omelette du Roi

Smoked salmon, onions & goat cheese, home fries & baby greens

Croque-Monsieur/Madame (with sunny-side egg)

Mozzarella Prosciutto Sandwich

Thin sliced prosciutto, fresh mozzarella, tomato & basil pesto (no nuts) on sourdough toast, fries
& side Caesar salad

Chicken Caesar Milanese

Breaded chicken topped with a Caesar salad, tomatoes, shaved parmesan

Eggplant Milanese

Breaded & fried eggplant topped with baby green, mozzarella, parmesan, tomato, red onion & balsamic vinaigrette

Dessert

Choice of Brownie, Bread Pudding or Crepe du Jour

If you have a food allergy, please speak to your server, manager or owner

Hudson Valley Restaurant Week

DINNER \$44.95

Appetizer

French Onion Soup

Seafood Chowder

Escargot

Classic snails out of the shell broiled in garlic parsley butter

Vegetable Spring Roll sriracha duck sauce

Grilled Kielbasa

Hickory smoked kielbasa, caramelized onions, roasted red peppers & whole grain mustard

Endive Salad

Shaved endive tossed with walnuts, grapes, tomatoes, blue cheese & balsamic vinaigrette

Burrata Provencal

Creamy burrata over a bed of warm ratatouille, grilled baguette

Sauteed Calamari 16

Fresh calamari sauteed in olive oil, tomato, garlic, parsley, butter & crushed walnut

Entrée

Mediterranean Baked Cod 38

Tomatoes, Nicoise olives, onions & olive oil, served with basmati rice & spinach

Trout Almondine

Almon crusted trout filet, white rice, sauteed spinach, lemon beurre blanc

Mussel & Fries

Choice of white wine, curry cream, mustard cream or saffron cream sauce

Shrimp Risotto

Sauteed shrimp, lemon garlic spinach risotto & beurre blanc sauce

Dijon Chicken

Boneless chicken thighs slow cooked in a creamy sauce with tarragon, coriander & whole grain

Dijon mustard, served with mashed potatoes & broccoli

Eggplant Milanese

Breaded & fried eggplant topped with baby green, mozzarella, parmesan, tomato, red onion & balsamic vinaigrette

French Onion Burger

Grilled burger, finished in French onion soup, topped with caramelized onion & Swiss cheese
served with fries & side kale salad

Chicken Caesar Milanese

Breaded chicken topped with a Caesar salad, tomatoes, shaved parmesan

Dessert

Choice of Brownie, Bread Pudding or Nutella Crepe

If you have a food allergy, please speak to your server, manager or owner