



**Restaurant week lunch \$20.15**

**Hudson Salad**

Oven-dried grape tomatoes, Parmigiano Reggiano, toasted pine nuts, sherry-shallot vinaigrette

Or

**Soup:** chef selection

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**Angel hair pasta}** with crabmeat, chili & lime butter

Or

**Chicken Waldorf salad**

Or

**Philly cheese steak}** Sliced steak, caramelized onions American cheese on ciabatta served with hand cut fries

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Ice cream **Or** sorbet



## **RESTAURANT WEEK DINNER \$35.15**

plus tax 6.375% tax & 20% gratuity

### **STARTER**

Butternut squash bisque

or

HOUSE SALAD

Oven-dried grape tomatoes, parmigiano reggiano,  
toasted pine nuts, sherry-shallot vinaigrette

or

crabcake

Mango salsa, greens, crispy onions, chipotle aioli

### **ENTREE**

BRAISED BEEF SHORT RIB

Yukon gold potato puree, roasted vegetables, bordelaise  
sauce

SIMPLY GRILLED MARKET FISH

Mussels, julienne vegetables, lobster butter broth

CHICKEN SCALOPPINI

Baby arugula, fresh mozzarella, grape tomatoes,  
artichoke hearts, parmesan, lemon, parsley, capers

BUTTERNUT SQUASH TORTELLACCI

Sweet pea, asparagus, green beans, lemon mascarpone  
pesto crème fraiche

### **DESSERT**

Sorbet OR ice cream duo

or

Warm chocolate lava cake w/ ice cream