

Hudson Valley Restaurant Week Dinner Menu

Served Nightly November 10th – November 22nd

Also enjoy this menu after Restaurant Week with special extended availability through November 18th

Appetizers

All Appetizers Also Served with a Small House Salad or Bowl of Soup

Lobster Bread

Warm & crusty French bread with garlic-lobster butter, topped with lobster meat & melted mozzarella cheese

Crispy Lamb Meatballs

Mediterranean spiced ground Colorado lamb, grilled pita, Tsaziki yogurt sauce

Cheesesteak Flatbread

cranberry horseradish glazed steak, caramelized onions, roasted peppers, goat cheese

Eggplant Stack

Battered eggplant, roasted peppers, ricotta, mozzarella, sautéed spinach, Pomodoro sauce, basil drizzle

Entrees

All Entrees Served with the Chef's Vegetable of the Day

Slow Roasted Prime Ribs of Beef

14 oz Cut, au jus, baked potato

Boursin Crusted Filet Mignon

9 oz cut, melted Boursin herb-garlic cheese, baked potato

Veal Scaloppini Valdostana

Breaded veal scaloppini, prosciutto, roasted mushrooms, fontina cheese, light brown sauce, rice pilaf

Athenian Salmon

Norwegian salmon, roasted with lemon, olive oil, and oregano topped with a feta cheese, tomato, & Greek olive salsa, rice pilaf

Guinness Braised Shortrib

Rich Guinness stout infused brown sauce, Potato pierogies

Flounder Citrasil

Lightly battered flounder sautéed in a lemon butter sauce with fresh basil and capers, rice pilaf

Chicken Forestiere Gnocchi

Grilled chicken breast, roasted Mushrooms, sun-dried Tomatoes tender potato gnocchi, Brandy cream sauce

Stuffed Lobster Tail

5 oz succulent roasted cold water lobster tail our "secret recipe" crabmeat stuffing, baked potato

Harvest Pork Chops

Twin tender grilled bone-in chops, sautéed apples & cabbage Apple cider-mustard sauce, mashed potatoes

Shrimp & Scallops Newburg

Tender shrimp & sweet bay scallops in a rich sherry cream sauce, served inside a crispy sourdough bread bowl, rice pilaf

Dessert Select One:

Oreo Cheesecake

Warm Apple Crisp with Vanilla Ice Cream

Chocolate Raspberry Truffle Mousse

Hudson Valley Fall Restaurant Week Special Beverage Menu

Hudson Valley High Tea

Beacon bourbon, peach schnapps, citrus syrup, cold brewed tea, in a tall glass on the rocks

Old Orchard

Tuthilltown Maple Cask Whiskey,
sour apple liquor, cinnamon syrup,
and a splash of citrus on the rocks

Boulevardier

Tuthilltown baby bourbon, Campari,
sweet vermouth, orange peel,
maraschino cherry

Candied Apple Pomegranate Cocktail

Sour Apple Liquor, Hudson Valley Fresh Apple Cider, and Pomegranate Liquor on the rocks

Bad Seed Hard Cider

Forget what you think you know about hard cider. This isn't your sister's sweet cider. This truly dry cider, is made in small batches in Highland, NY using a combination of old and new techniques. With 6.9% Abv, it is the driest, strongest, hardest cider you will find. It's so good, we just had to feature it on our menu. \$6.50



Thanksgiving Dinner



Serving a Traditional Plated Homestyle Turkey Dinner with all the Fixings including
Stuffing, Mashed Potatoes, Sweet Potatoes, Turnips, Gravy, & a slice of Apple or Pumpkin Pie

A Special Menu of Other Menu Items Also Available

If you prefer to eat at home this year,

We are also offering Individual and Family-Style Take Out

Check Out Our Flyer In The Lobby

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Check Out Our Weekday

Family Meal Take Out Specials

*Feed a Family of 4 including Salad, Bread, Main Entrée, and Dessert
for Just \$40*

Details Available in our Lobby or at CortlandtColonial.com