



Happy New Year!



Check Out What's New at the Cortlandt Colonial for 2019



<p>MONDAY Manor Martini Mondays All Martinis on our Special Martini Menu Just \$5 Each</p>	<p>TUESDAY 2x Two For Tuesday 2x Buy One Dessert, Get One Free *equal or lesser value</p>	<p>WEDNESDAY Wine Down Wednesdays ½ off on all Bottles of Wine All Glasses Just \$5</p>	<p>WEEKLY HAPPENINGS</p>	<p>\$5 THURSDAY \$5 Tasty Thursdays Choose from specially selected appetizers & desserts for just \$5 each (selections change weekly)</p>	<p>SUNDAY Grand Sunday Champagne Brunch Served Every Sunday @ 12 NOON Enjoy a huge selection of dishes and desserts plus bottomless mimosas and bloody marys</p>
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- Baked Stuffed CLAMS**
crabmeat stuffing 8
- Crispy Fried GREEN BEANS**
cucumber wasabi dipping sauce 8
- Fried CALIMARI**
trio of dipping sauces (tomato, cucumber-wasabi, Thai chili) 10
- Classic BONELESS WINGS**
buffalo style sauce, celery, blue cheese dressing 10
- Spinach Parmesan CRAB CAKE**
lemon-dijon aioli 10

STARTERS + SMALL PLATES

- Crispy LAMB MEATBALLS**
Mediterranean seasoned ground lamb, grilled pita, tzaziki sauce 10
- Dynasty DUCK WINGS**
sweet & spicy bourbon molasses glaze 10
- Hand Breaded MOZZARELLA STICKS**
tomato sauce 9
- Steamed Littleneck CLAMS**
pan steamed, garlic butter sauce 10
- Asian CHICKEN TACOS**
crispy wonton shell, sweet chili chicken, Asian slaw 10

ENTREES

All Entrees Include Our Signature Soup and Salad Bar and a choice of Potato where noted – Baked, Mashed, or French Fries

SLOW ROASTED PRIME RIB au jus – Our Signature Dish Since 1978- potato, vegetables
Queen Cut- 28 King Cut- 31

GUINNESS BRAISED BEEF SHORTRIB-
hearty Guinness gravy, potato pierogis, vegetables 29

VEAL CHOP VALDOSTANA-
Milanese style breaded, prosciutto, roasted mushrooms, Fontina cheese, light brown sauce 32

GRILLED NY STRIP STEAK –12 oz USDA Choice Aged Beef, potato, vegetables 31

GRILLED FILET MIGNON –8 oz USDA Choice Aged Beef, potato, vegetables 33

TUSCAN STYLE PORK CHOPS-
twin thick-cut boneless chops, garlic-herb-parmesan crust, Pomodoro sauce, potato, vegetables 22

NEW ZEALAND RACK OF LAMB - pan gravy, potato, vegetables 31

TENDER ROASTED MAPLE LEAF FARMS HALF DUCK-
warm apple-cranberry sauce, potato, vegetables 31

CHICKEN di FLORENCIA-
sautéed breasts, sautéed spinach, sun-dried tomatoes, melted mozzarella, sherry wine sauce, potato, vegetables 26

PENNE ALA VODKA - tomato cream sauce with prosciutto and shallots 17
add grilled chicken +3 add grilled shrimp +5

B.M.T. GNOCCHI
tender potato gnocchi, crispy BACON, roasted MUSHROOMS, sun-dried TOMATOES, spinach cream sauce 22

TWIN COLD WATER LOBSTER TAILS – roasted with lemon butter, potato, vegetables 38
Stuffed with our *Signature* crabmeat stuffing +3

BLACK PEPPERCORN CRUSTED SALMON –
seared boneless filet, sweet honey-lemon glaze potato, vegetables 26

LOBSTER FRANCIELLO-
Egg battered and sautéed lobster tail, lemon-garlic-Sherry wine butter sauce, potato, vegetables 29

NEW ENGLAND STYLE SHRIMP & CLAMS-
GIANT U-10 Roasted Shrimp, creamy New England chowder sauce, crispy bacon, potato, vegetables 26

BAKED STUFFED JUMBO SHRIMP-
Our *Signature* crabmeat stuffing, potato, vegetables 26

Make it a Surf 'n Turf
ADD A BROILED LOBSTER TAIL TO ANY ENTRÉE FOR JUST \$11.95

SEE OUR BEER AND COCKTAIL MENU ON THE REVERSE SIDE OF THIS MENU



SAVE ROOM FOR OUR DELICIOUS DESSERTS
WAIT... WHAT ARE WE THINKING?
THERE'S ALWAYS ROOM FOR DESSERT