



Hudson Valley Restaurant Week Dinner Menu

Served Nightly October 30th – November 12th

Also enjoy this menu after Restaurant Week with special extended availability through November 19th

3 Courses - Fixed Price 32.95 – Also Includes Our Signature Soup and Salad Bar

Appetizers

Spinach Parmesan Crabcake

Lemon-dijon mustard aioli

Cheesesteak Flatbread

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

Dynasty Duck Wings

Fried crispy, sweet and spicy bourbon molasses glaze

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 (\$5 supp.)

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

Chicken Scaloppini di Florencia

Sautéed spinach & sun dried tomato stuffing,
mozzarella cheese, Sherry wine sauce, rice pilaf

Tuscan Pork Chops

Grilled boneless chops, garlic-herb pecorino crust,
Pomodoro sauce, rice pilaf

Guinness Braised Shortrib

Rich Guinness stout infused brown sauce,
Potato pierogies

Pan Fried Turkey Scaloppini

Apple, wild rice, & dried cranberry stuffing
Apple cider gravy

Pumpkin Ravioli

caramelized onion cream sauce,
golden raisins, pumpkin spice sweet potato chips

Lobster Tail Franciello

Egg battered cold water lobster tail,
lemon-garlic-Sherry wine butter sauce, rice pilaf

Surf & Turf (\$5 supplemental)

12 oz USDA Choice New York Strip Steak paired with
jumbo shrimp stuffed with crabmeat stuffing, baked potato

Barramundi Gremolata

Flaky, sweet Australian seabass,
lemon-herb-crumb crust, rice pilaf

Dessert

A Sampler Plate of Our Most Popular Desserts

Chocolate Amaretto Tiramisu

Old Fashioned Rice Pudding

Pumpkin Bread Pudding with Bourbon-Cider Praline Sauce

Hudson Valley Fall Restaurant Week Special Beverage Menu

Whitecliff Vineyard Red Trail

*A Hudson Heritage red wine made from a blend of Hudson River Region grapes,
Easy drinking and fruit forward, with a mild spicy aroma*

Bottle – 26 Glass – 8

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,
house-made maraschino cherries*

Candied Apple Pomegranate Cocktail

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

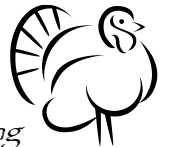
Bad Seed Hard Cider

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

Upcoming Specials at the Cortlandt Colonial



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*

Check Out Our Flyer In The Lobby

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Ugly Sweater Brunch - December 3rd

Wear your ugliest holiday sweater to our Champagne Sunday Brunch, and get \$5 off your brunch.

The person with the ugliest sweater wins a free brunch certificate for four adults

Reservations Highly Suggested

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Brunch With Santa - December 10th and 17th

*Enjoy an extravagant brunch buffet with the chance to
meet and take pictures with Santa. Reservations Highly Suggested*