

# Broadway Bistro HVRW Lunch Menu

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## **Choice of Appetizer**

**Bistro Salad or Caesar Salad**

**Forest Mushroom Soup or Soup of the day**

**Fresh Mozzarella and sliced beef-steak-tomato** with fresh basil and extra virgin olive oil

**Goat Cheese Stuffed Dates**, wrapped in prosciutto drizzled with apricot orange marmalade

## **Choice of Entree**

**Grilled Flat Iron Steak** with horseradish potato croquette, sautéed mixed vegetables and brandy red wine sauce

**Lemon Chicken**, with mashed potatoes white wine lemon sauce

**Roasted Branzino Filet**, Toscana mixed vegetable couscous and capers lemon white wine sauce

**Seared Sea Scallops** over baby arugula, with feta cheese, toasted almonds, cucumber, cherry tomato, carrots, Kalamata olives, sweet red onions and lemon herb dressing

**House-Made Potato Gnocchi**, with meat ragout

**House-Made Fettuccini Vegetarian**, mixed assorted vegetables tossed with fresh basil tomato sauce with or without parmesan cheese

## **Choice of House-made Dessert**

**Beggars Purse** with raspberry sorbet

**Cheese cake** with raspberry sauce

**Tartuffo**

**Poached Pear with peach sorbet**

# **Broadway Bistro**

## **Hudson Valley Restaurant Week Dinner Menu**

### **\$32.95 three course dinner**

### **Every Day but Tuesday**

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#### **Choice of Appetizer**

**House-Made Poached Pear and gorgonzola Ravioli** with crispy pancetta and white wine cream tarragon

**Steamed Organic Mussels**, white wine, roasted garlic, julienne vegetables and saffron tomato broth

**Goat Cheese Stuffed Dates**, wrapped in prosciutto drizzled with apricot orange marmalade

**Greek Salad**, baby arugula, grape tomatoes, feta cheese, Kalamata olives toasted almonds and virgin olive oil fresh herb dressing

**Forest Mushroom Soup or Soup of the Day**

#### **Choice of entrée**

**Roasted Branzino Filet**, Toscana mixed vegetables couscous and lemon capers white wine sauce

**Grilled Flat Iron Steak** with horseradish potato croquette, sautéed mixed vegetables and brandy red wine sauce

**Seafood Linguini**, shrimp, sea scallops, mussels and calamari tossed with fresh basil tomato sauce

**House-Made Cavatelli with meat ragout**

**Lemon Chicken**, parmesan crusted chicken breast with white wine fresh squeezed lemon, mashed potatoes and sautéed mixed vegetables

#### **Choice of Dessert (all dessert are house-made)**

**Caramelized Apple Cheese Cake** with fresh whipped cream and raspberry sauce

**Beggars Purse** with raspberry sorbet

**Tartufo**

**Poach Pear** with peach sorbet

**Reservation is a Must**

**845-353-8361**

