



HUDSON VALLEY RESTAURANT WEEK

PRICE FIXED THREE COURSE LUNCHEON

MARCH 11TH – 24TH, 2019

110 MAIN STREET *TAPPAN *NY *10983 *845.359.5476

Restaurant week Price Fixed Lunch Menu \$22.95 per person

Available Monday thru Saturday, 11:30am – 3pm

LUNCH

APPETIZERS

SEAFOOD CATALAN MUSSELS, CLAMS, SALMON, CRAB, AND CHORIZO
SIMMERED WITH A SPICY TOMATO CRÈME

GOLDEN FRIED ARTICHOKES WITH A SPICY FETA DIPPING SAUCE

GOAT CHEESE GNOCCHI WITH A FRESH SAGE INFUSED BORDELAISE

76 PEAR SALAD HEIRLOOM BEETS, GORGONZOLA, MIXED GREENS AND
RASPBERRY VINAIGRETTE

TODAY'S SOUP OF THE DAY ALWAYS SOMETHING OF NOTE AND DELICIOUS

ENTRÉE SELECTIONS

SLOPPY MAJOR ANDRE

RICH AND SPICY PULLED PORK WITH BRAVO CHEESE AND CRUSHED TOMATO ON A
BIG OPEN FACE BRIOCHE ROLL

SALMON PAILLARD

ICELANDIC SALMON, THINLY SLICED, PAN CRISPED AND SERVED WITH A
SUNDRIED TOMATO CHIMICHURRI SAUCE. SERVED OVER A JULIENNE
OF ROASTED VEGETABLES (GLUTEN FREE)

WARM VEGAN CIOPPINO

SHAVED NAPPA CABBAGE, BOK CHOY, MUNG BEANS, SWEET PEAS, DICED
VEGETABLES, SNOW PEAS AND SAUTÉED TOFU WITH A CHEERY PEPPER AND
LEMONGRASS INFUSION (100% VEGAN AND GLUTEN FREE)

DESSERTS

INDIVIDUAL MINI GREEN TEA CHEESECAKE

STRAWBERRY TRES LECHES

ZINFANDEL POACHED PEAR

NEW YORK'S OLDEST TAVERN

ROBERT C. D. NORDEN

Tavernkeeper

76HOUSE.COM



HUDSON VALLEY RESTAURANT WEEK

PRICE FIXED THREE COURSE DINNER

MARCH 11TH – 24TH, 2019

110 MAIN STREET * TAPPAN * NY * 10983 * 845.359.5476

Restaurant week Price Fixed Dinner Menu \$32.95 per person

Available Sunday thru Friday, 5pm – 9pm

DINNER

APPETIZERS

SEAFOOD CATALAN MUSSELS, CLAMS, SALMON, CRAB, AND CHORIZO
SIMMERED WITH A SPICY TOMATO CRÈME

GOLDEN FRIED ARTICHOKES WITH A SPICY FETA DIPPING SAUCE

GOAT CHEESE GNOOCHI WITH A FRESH SAGE INFUSED BORDELAISE

76 PEAR SALAD HEIRLOOM BEETS, GORGONZOLA, MIXED GREENS AND
RASPBERRY VINAIGRETTE

TODAY'S SOUP OF THE DAY ALWAYS SOMETHING OF NOTE AND DELICIOUS

ENTRÉE SELECTIONS

“THE BUTCHER’S STEAK”

LOCAL BLACK ANGUS HANGAR STEAK, CONSIDERED ONE OF THE TASTIEST CUTS,
GRILLED AND FINISHED WITH AN ARTICHOKE CHIMICHURRI SAUCE AND
GARLIC MASHED POTATO

HUDSON VALLEY LOADED PORK CHOP

STUFFED WITH MAPLE BACON, NEW YORK SHARP CHEDDAR AND BABY SPINACH.
ROASTED AND FINISHED WITH A HUDSON VALLEY APPLE CHUTNEY.

LONG ISLAND FLOUNDER FRANCAISE

OVER SPINACH, ROASTED PEPPER, CAPERS AND ANGEL HAIR WITH A SCAMPI SAUCE.

AMISH CHICKEN ‘76

BREAST OF LANCASTER COUNTY FREE RANGE CHICKEN, BAKED WITH A CRANBERRY
STUFFING AND FINISHED WITH A THANKSGIVING GRAVY

VEGAN SAUSAGE PEPPERS AND ONIONS

SIMMERED WITH HERBS DE PROVENCE, TOMATO RAGOUT, FRESH THYME AND SERVED
OVER STEAMED TRI-COLOR QUINOA (100% VEGAN AND GLUTEN FREE)

DESSERTS

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