



HUDSON VALLEY RESTAURANT WEEK

MENU – 3 COURSES (APPETIZER / ENTREE / DESSERT) – \$22.95 LUNCH – \$32.95 DINNER

APPETIZERS

MEDITERRANEAN MEZZE SELECTION

Tzatziki | Hummus | Melted Eggplant
Whipped Feta | Taramasalata
Stuffed Grape Leaves | Hot Grilled Pita

MINI 8NB RAW BAR

Oyster | Shrimp Cocktail | Yellowfin Tuna
Salmon Gravlax | Ceviche
(\$5 additional on prix fixe)

PARSNIP & APPLE SOUP

Filo | Sumac | Greek Honey

KALE & FETA CAESAR SALAD

Crispy Chickpeas | Olives | Garlic Vinaigrette

GREEK DINER SALAD

Cucumbers | Red Onion | Feta | Olives | Tomato

LEEK & BUTTERNUT SQUASH RAVIOLI

Toasted Walnuts | Garlic | Sage

POTATO & FETA CROQUETTES

Smoked Harissa Aioli

ENTREES

MEDITERRANEAN BRANZINO

Lemon Roasted Potatoes | Bitter Greens

SPANISH OCTOPUS

Mediterranean Couscous | Herb Vinegar

SAUTEED SHRIMP SANTORINI

Chickpeas | Tomato | Feta | Olive

WHOLE ROASTED ORGANIC HEN

Sauteed Orzo | Spinach | Brussels Sprouts

VEGAN CARAMELIZED CAULIFLOWER

FLATBREAD

Hummus | Kale | Soft Garlic | Olives

TAGLIATELLE & LAMB MEATBALLS

Tomato Ragù | Cinnamon | Sheep Cheese

GRASS FED BISTRO STEAK

Our Steak Sauce | Lemon Soaked Yuca
(\$5 additional on prix fixe)

DESSERT

MEDITERRANEAN DARK CHOCOLATE & HALVAH FONDUE

Coconut Biscotti

VANILLA BEAN CARAMEL CUSTARD

Brandied Figs

WHIPPED YOGURT & HONEY

Cashews | Halvah | Sliced Apple

LOCAL SCOOPS

Sorbet or Gelato

ADDITIONS

-6-

- o ROASTED LEMON POTATOES
- o SAUTEED BITTER GREEN
- o CARAMELIZED CAULIFLOWER
- o LEMON SOAKED YUCA FRITES

KIDS MENU

- o Chicken Fingers and Fries
- o Pita Grilled Cheese
- o Pasta with Butter & Parm

IF YOU HAVE A FOOD ALLERGY, PLEASE ALERT YOUR SERVER
OR MANAGER

-EAT AND BE WELL-

CONSTANTINE KALANDRANIS



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WINE ON TAP

-10-

Summer Water California Rose

Italian Albana (white)

Biodynamic Oregon Pinot Noir

BEER ON TAP

-8-

Sloop's Juice Bomb Ipa

Black Duck Porter

Bell's Amber Ale

Defiant Medusa Ipa

Allagash White

Six Point Crisp Lager

BEER IN BOTTLES

-9-

Stella Artois

Heineken

Lagunitas IPA

Greek Mythos Lager

Stanger Than Fiction Porter

BUBBLES/ROSE

-15-

Prosecco NV (glass)

Botter | It

Rose

Donati | Central Coast '17

WHITE

-11/39-

Organic Verdejo

Menade | Rueda Sp '16

Chardonnay

Novellum | Rousillon Fr '16

Sauvignon Blanc

Samuel Baron | Touraine Fr '17

RED

-13/41-

Pinot Noir

Unearthed | California '16

Malbec

Kipu | Mendoza Arg'17

Rioja Temperanillo

Hazana Vinas Viejas | Albelda Sp '15

Cabernet Sauvignon

Chop Shop | Acampo Ca'16

COCKTAILS

Greeky Ouzo Lemon Martini

Mint | Lemon Fizz | Sumac | Filtered Ouzo
11

Mediterranean Cucumber Detox

Elderflower | Cucumber Water | Local Gin
13

The Copper Mule (Moscow or Kentucky)

Ginger Beer | Lime | Bourbon or Vodka
12

Manhattan In The Hudson

Aramena Cherries | Orange | Craft
Bourbon
13

Blackberry Cosmo

Sumac | Prohibition Vodka
14

Jar O' Sangria Rum Punch

White or Red with Daily Cut Fruit
10

Watermelon-lime Margarita



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Salt Rim | Choice Of Tequila (Silver/Anejo)

15



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