

# Broadway Bistro

## Restaurant Weeks Lunch Menu

### Every day but Tuesday

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#### Choice of Appetizer

House-Made Gorgonzola and Pear ravioli with crispy pancetta, and fresh tarragon cream sauce

Bistro Salad or Caesar Salad

Forest Mushroom Soup or Soup of the day

Fresh Mozzarella and sliced beefsteak-tomato with fresh basil and extra virgin olive oil

#### Choice of Entree

Eggplant Parmesan, served with side of linguini

Chicken Scaloppini, with mashed potatoes, mixed vegetables and mushroom red wine Marsala sauce

Roasted Branzino Filet, Mediterranean Koshare, diced mixed vegetable and cherry tomato white wine sauce

House-Made Cavatelli with meat ragout

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

Mini Pasta Cake with grilled Shrimp and balsamic coconut emulsion

#### Choice of House-made Dessert

Beggars Purse with raspberry sorbet

Cheese cake with raspberry sauce

Poach Pear with peach sorbet

Tatuffo

Coconut Rice Pudding with whipped cream and toasted almonds

**Broadway Bistro**  
**Hudson Valley Restaurant Week Dinner Menu**  
**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 sauce

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

**Mini Pasta Cake** with grilled Shrimp and balsamic coconut emulsion

**Fresh Mozzarella and sliced beef steak tomatoes** with fresh basil and extra virgin olive oil GF

**Baby Arugula Salad,** with cherry tomatoes, carrots, sweet red onions, beets, feta cheese, toasted almonds and lemon fresh herb dressing GF

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

**Choice of entrée**

**Roasted Branzino Filet,** with Mediterranean Koshare, mixed vegetables and lemon capers white wine sauce GF

**Grilled Flat Iron Steak** with horseradish mashed potatoes, sautéed mixed vegetables and brandy red wine sauce GF

**Seafood Linguini,** shrimp, sea scallops, mussels and calamari tossed with fresh basil tomato sauce available with GF pasta \$2.00 additional

**House-Made Cavatelli,** with meat ragout, available with GF pasta \$2.00 additional

**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 Cakewith** fresh whipped cream and raspberry sauce

**Beggars Pursewith** raspberry sorbet

**Tartufo**

**Coconut, Cinnamon Rice Pudding** with fresh whipped cream

**Poach Pear with beech sorbet**