

Broadway Bistro

Hudson Valley Restaurant Week Lunch Menu

Choice of Appetizer

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

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

Choice of Entree

House-made Fettuccini Toscana, smoked salmon, crispy pancetta, wild and shitake mushrooms, spinach and white wine cream sauce

House-Made Potato Gnocchi with meat ragout

Lemon Chicken, served over linguini and lemon white wine sauce

Rosemary Grilled Shrimp over crispy angel hair pasta pancake and coconut and balsamic emulsion

Roasted Salmon Filet, wasabi mashed potatoes, diced mixed vegetables and white wine cherry tomato sauce

Seared Sea Scallops over polenta cake with cherry tomatoes, white wine and roasted garlic

Choice of House-made Dessert

Beggars Purse with raspberry sorbet

Cheese cake with raspberry sauce

Tartuffo

Poach pear with raspberry sorbet

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Hudson Valley Restaurant Week Dinner Menu

Choice of Appetizer

Lightly Smoked House-Salmon over cheese tortellini tossed with crispy pancetta, shitake mushrooms, cherry tomatoes and white wine cream sauce

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

Romaine Salad topped with Beef-steak-tomato and gorgonzola cheese drizzled with lemon and fresh herb dressing

Forest Mushroom Soup or Soup of the Day

Bistro Salad, baby greens, carrots, grape tomato, sweet red onions, gorgonzola cheese, beets and balsamic vinaigrette

Choice of entrée

Crispy Roasted Branzino Filet, over olive oil sautéed assorted vegetables and drizzled with balsamic emulsion

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

Slow Roasted Long Island Duck, Roasted yams, mixed vegetables and cranberry port wine sauce

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

Tiramisu with fresh whipped cream