

CHAR

March 16th - March 29th, 2020 Hudson Valley Restaurant Week
(Monday through Friday) [CLOSED for lunch Saturday/Sunday]

Lunch \$22.95 Beverages, Tax and Gratuity not included *No Substitutions*

Course 1

- **Soup of the Moment** - Please ask your server
- **Chicken & Lemongrass Dumplings** - Fried w/ Green Onions & Ginger-Soy Sauce
- ***CHAR Green Salad** - Mixed Baby Field Greens, Sliced Radishes, Grape Tomatoes, Red Onions w/ Sherry Mustard Vinaigrette
- ***Sea Salt Roasted Cauliflower** - Garlic, Lemon Juice, Capers, Parsley & Mint

Course 2

- ***Grilled Chicken Breast** - Whipped Potatoes & French Green Beans w/ Demi-glace
- ***Zucchini "Linguine"** - Sautéed Zucchini Strands w/ Roasted Garlic & Fresh Tomato Sauce Topped w/ House-Made Ricotta cheese & Basil Oil
- **CHAR Burger** - 8 oz. Signature Beef Blend, Yellow Cheddar, Sliced Tomato, Lettuce & Red Onion w/ French Fries
- **Grilled Ground-Chicken Burger** - Signature House-Ground Chicken Blend, Southwestern Spice & Red Chili Mayo w/ French Fries
- **Paccheri "CHAR Style"** - Large Hollow Tube Pasta in Creamy Tomato Sauce

Course 3

- ***Lemon & Vanilla Panna Cotta** - w/ Mint & Black Pepper Syrup
- ***1 Scoop of Ice Cream or Sorbet** - Inquire about flavors available
- **NY Style Cheesecake** - w/ Raspberry Sauce

**denotes Gluten Free*

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness. 18% gratuity may be added to groups of 6 or more.*

CHAR

March 16th - 29th, 2020 Hudson Valley Restaurant Week

(**Excluding Friday/Saturday Nights**)

Dinner \$32.95 Beverages, Tax and Gratuity not included *No Substitutions*

Course 1

- **Soup of the Moment** - *Please ask your server*
 - **Chicken & Lemongrass Dumplings**- Fried w/ Green Onions & Ginger-Soy Sauce
 - ***CHAR Green Salad** - Mixed Baby Field Greens, Sliced Radishes, Grape Tomatoes, Red Onions w/ Sherry Mustard Vinaigrette
 - ***Spinach & Asian Pear Salad** - Baby Spinach, Candied Walnuts, Creamy Goat Cheese w/ a Vanilla Bean-White Balsamic Vinaigrette
 - ***Sea Salt Roasted Cauliflower** - Garlic, Lemon Juice, Capers, Parsley & Mint
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Course 2

- **Paccheri Lamb Bolognese** - Large Hollow Tube Pasta w/ Red Wine & Tomato Braised Ground Lamb & Topped w/ Goat Cheese Crema
 - ***Sweet Asian Glazed Salmon** - Basmati Rice Pilaf w/ Mixed Diced Zucchini & Carrots
 - ***Zucchini "Linguine"** - Sautéed Zucchini Strands w/ Toasted Garlic & Fresh Tomato Sauce Topped w/ House-Made Ricotta cheese & Basil Oil
 - **French Onion Burger** - 8 oz. Signature Blend, Gruyere Cheese, Caramelized Onions & Beef Jus. w/ French Fries
 - ***Traditional Jambalaya** - Andouille Sausage, Chicken & Shrimp w/ Cajun Spiced Rice
 - ***Crystal Valley Farms Pan Roasted Half Chicken** - Whipped Potatoes, French Green Beans & Natural Jus
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Course 3

- ***Lemon & Vanilla Panna Cotta** - Mint & Black Pepper Syrup
- **NY Style Cheesecake** - Raspberry Sauce
- ***2 Scoops of Ice Cream or Sorbet** - *Inquire about flavors available*

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