

Eastchester Fish Gourmet

HVRW Lunch Fall 2019

Serving Lunch Thursdays and Fridays

\$22.95

1st Course

Choice of

Manhattan or New England Clam Chowder

Shrimp and Corn Chowder

Kale Salad slivered raw golden beets, pistachio nuts and honey orange vinaigrette

2nd Course

Choice of

Fish & Chips fresh cut scrod with our famous beer batter and French fries

Crab Cake with lobster sauce and red pepper preserves & French fries

Chipotle Salad Romaine, garden tomatoes, grilled corn, cojita cheese, black beans, caramelized onions, avocado, crispy chips, cilantro and chipotle lime dressing

Grilled Chicken or **Chipotle Shrimp** or **Grilled Salmon**

Fish of the Day Sandwich broccoli rabe, mozzarella cheese, grenobloise sauce on a baguette with crispy sweet potato fries and chipotle dipping sauce

Dessert

Choice of

Old Fashion Ice Cream Sundae homemade whipped cream and chocolate sauce

Profiteroles kit kat ice cream and chocolate fudge sauce

Pumpkin Bread Pudding Jane's vanilla ice cream and crème anglaise

Serving lunch Thursday and Friday from 11:30 – 2:30

menu subject to change based on availability of fish

Substitutions not available for Restaurant Week Menu and Menu Not Available To Go

Eastchester Fish Gourmet Fall 2019

Hudson Valley Restaurant Week Dinner Menu

Participating Sunday – Thursday

\$32.95 (not including tax, tip or beverages)

1st Course

Choice of

New England or Manhattan Clam Chowder Soup or Corn and Shrimp

6 Blue Point Oysters

Mussels with three herb broth and white wine

Kale Salad slivered raw golden beets, pistachio nuts and honey orange vinaigrette

2nd Course

Choice of

Parmesan Encrusted Cod over sautéed spinach, tomato, asparagus, artichokes and vegetable nage

Pan Seared Skate Wing savoy cabbage, spinach, pancetta, capers, tomatoes, crispy shoestring potatoes with grenobloise sauce

Maple Glazed Salmon with roasted parsnips and scallions

Poke Bowl crispy sticky rice, crispy shallots, seaweed salad, fish roe, avocado, cucumber, sesame seeds, pickled ginger and a dollop of wasabi

Shrimp (cooked) Ahi Sushi Tuna (5.00 surcharge)

Pan Seared Chicken Breast French cut chicken, wild mushroom risotto au jus

Dessert

Choice of

Old Fashion Ice Cream Sundae with homemade whipped cream and chocolate sauce

Pumpkin Bread Pudding with Jane's vanilla ice cream and crème anglaise

Profiteroles with Kit Kat Bar ice cream and chocolate sauce

Substitutions Not Available for Restaurant Week Menu
Restaurant Week Menu Not Available To Go
Menu Subject to Change Based on Availability