

# Hudson Valley Restaurant Week

March 21 - April 3, 2022

## LUNCH

\$29.95 Plus Tax  
(Available Monday Thru Saturday)

## APPETIZERS

Choice of

### Caesar Salad (VEG)

Hearts Of Romaine Lettuce | Croutons  
Shaved Parmesan | Caesar Dressing.

### Harvest Spinach (GF)(VEG)

Fresh Pear | Dried Cherries | Toasted Walnuts  
Feta Cheese | Apple Cider Vinaigrette.

### Squash Salad (GF)(VEG)

Arugula | Roasted Butternut Squash  
Cranberries | Pecans | Shaved Parmesan  
Lemon Honey Dressing.

### Burrata Cheese (GF)

Heirloom Tomatoes | Roasted Butternut Squash  
Mission Figs | Roasted Peppers | Fig Glaze.

### Northpark Tortilla Soup (GF)

With Shredded Chicken, Cheddar Cheese.

### Crispy Calamari (GF)

Hot Cherry Peppers | Sweet Chili Lemon Aioli.

### Shrimp Dumplings

Pan Seared | Thai Chili Sauce.

### Homemade Veal Meatballs

Tomato Sauce | Ricotta Cheese.

### Roasted Brussel Sprouts (GF)

Bacon | Scallions | Garlic | Oil | Golden Raisins  
Finish Balsamic Glaze.

### Soppressata Flatbread

Tomato Sauce | Mozzarella & Fontina Cheese  
Soppressata | Fresh Basil.

## ENTRÉES

Choice of

### Chicken Scarpariello (GF)

Chunks Of Chicken | Cherry Tomatoes  
Sweet Sausages | Potatoes | Hot Cherry  
Peppers | White Wine Sauce.

### Chicken Martini (GF)

Breast of Chicken | Panko Parmesan Crusted  
White Wine Lemon Sauce.

### Chicken Burrata (GF)

Flatten Panko Breaded Chicken Breast  
Shredded Mozzarella | Tomato Sauce  
Melted Burrata Cheese.

### Cordon Bleu Fettuccine

Smoked Ham | Broccoli  
Panko Crusted Chicken | Parmesan Cream Sauce.

### Grandma's Cavatelli

Sweet & Hot Sausages | Broccoli Rabe Puree  
Garlic | Belgioloso Parmesan Cheese.

### Beef Ragu Rigatoni

Slow-Cooked Beef Ragu | Sweet Peas  
Ricotta Cheese.

### Homemade Lobster Ravioli

Top With Crab Meat | Steam Spinach  
in Saffron Cream Sauce.

### Branzino (WILD) (GF)

Pan Seared | Cherry Tomatoes | Capers  
Garlic | Lemon Butter sauce.

### Atlantic Salmon (WILD) (GF)

Pan-Fried | Artichokes | Lemon White Wine Sauce.

### Mahi-Mahi (GF)

Crusted Potato | Salmon Mousse | Mix Vegetables  
Lemon Saffron Sauce.

### Prime NY Strip 12-oz (GF) (+\$5)

Creamy Peppercorn Sauce.

### Bone-In Pork Chop (GF)

Grilled | Sweet & Hot Peppers | Roasted  
Potatoes & Onions | White Wine Sauce.

### BBQ Baby Back Ribs (GF)

Served With Coleslaw & House Fries.

## DESSERTS

Choice of

Tiramisu or NY Cheesecake



Menu items Subject to Change and Availability. No Substitutions Please.  
Menu Not Available To Go.

GF - Gluten Free • V - Vegan • VEG - Vegetarian

Consuming Raw or Undercooked Meats, Poultry, Seafood  
or Eggs May Increase The Risk of Foodborne Illness

# Hudson Valley Restaurant Week

March 21 - April 3, 2022

DINNER

**\$39.95 Plus Tax**

(Not Available For Saturday Dinner)

## APPETIZERS

Choice of

**Northpark Tortilla Soup (GF)**  
With Shredded Chicken, Cheddar Cheese.

**Crispy Calamari (GF)**  
Hot Cherry Peppers | Sweet Chili Lemon Aioli.

**Homemade Veal Meatballs**  
Tomato Sauce | Ricotta Cheese.

**Shrimp Dumplings**  
Pan Seared | Thai Chili Sauce.

**Roasted Brussel Sprouts (GF)**  
Bacon | Scallions | Garlic | Oil | Golden Raisins  
Finish Balsamic Glaze.

**Soppressata Flatbread**  
Tomato Sauce | Mozzarella & Fontina Cheese  
Soppressata | Fresh Basil.

**Caesar Salad (VEG)**  
Hearts Of Romaine Lettuce | Croutons  
Shaved Parmesan | Caesar Dressing.

**Harvest Spinach (GF)(VEG)**  
Fresh Pear | Dried Cherries | Toasted Walnuts  
Feta Cheese | Apple Cider Vinaigrette.

**Squash Salad (GF)(VEG)**  
Arugula | Roasted Butternut Squash  
Cranberries | Pecans | Shaved Parmesan  
Lemon Honey Dressing.

**Burrata Cheese (GF)**  
Heirloom Tomatoes | Roasted Butternut Squash  
Mission Figs | Roasted Peppers | Fig Glaze.

## ENTRÉES

Choice of

**Branzino (WILD) (GF)**  
Pan Seared | Cherry Tomatoes | Capers  
Garlic | Lemon Butter sauce.

**Atlantic Salmon (WILD) (GF)**  
Pan-Fried | Artichokes | Lemon White Wine Sauce.

**Mahi-Mahi (GF)**  
Crusted Potato | Salmon Mousse | Mix Vegetables  
Lemon Saffron Sauce.

**Prime NY Strip 12-oz (GF) (+\$5)**  
Creamy Peppercorn Sauce.

**Bone-In Pork Chop (GF)**  
Grilled | Sweet & Hot Peppers | Roasted  
Potatoes & Onions | White Wine Sauce.

**BBQ Baby Back Ribs (GF)**  
Served With Coleslaw & House Fries.

**Cordon Bleu Fettuccine**  
Smoked Ham | Broccoli  
Panko Crusted Chicken | Parmesan Cream Sauce.

**Grandma's Cavatelli**  
Sweet & Hot Sausages | Broccoli Rabe Puree  
Garlic | Belgioloso Parmesan Cheese.

**Beef Ragu Rigatoni**  
Slow-Cooked Beef Ragu | Sweet Peas | Ricotta Cheese.

**Homemade Lobster Ravioli**  
Top With Crab Meat | Steam Spinach  
in Saffron Cream Sauce.

**Chicken Scarpariello (GF)**  
Chunks Of Chicken | Cherry Tomatoes  
Sweet Sausages | Potatoes | Hot Cherry  
Peppers | White Wine Sauce.

**Chicken Martini (GF)**  
Breast of Chicken | Panko Parmesan Crusted  
White Wine Lemon Sauce.

**Chicken Burrata (GF)**  
Flatten Panko Breaded Chicken Breast  
Shredded Mozzarella | Tomato Sauce  
Melted Burrata Cheese.

## DESSERTS

Choice of

Tiramisu | NY Cheesecake | Chocolate Mousse Cake

Menu items Subject to Change and Availability. No Substitutions Please.  
Menu Not Available To Go.

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or Eggs May Increase The Risk of Foodborne Illness

