



Hudson Valley Restaurant Week Dinner Menu

Served Nightly March 12th – March 25th

Also enjoy this menu after Restaurant Week with special extended availability through March 30th

3 Courses - Fixed Price 32.95 – Also Includes Our Signature Soup and Salad Bar

Appetizers

Spinach Parmesan Crabcake

Lemon-dijon mustard aioli

Filet Mignon Kebab

Horseradish-raspberry-mustard glaze,
crispy fried goat cheese

Dynasty Duck Wings

Fried crispy, sweet and spicy bourbon molasses glaze

Eggplant Stack

Battered eggplant, roasted peppers, ricotta, mozzarella,
sautéed spinach, Pomodoro sauce, basil drizzle

Entrees

All Entrees Served with the Chef's Vegetable of the Day

Slow Roasted Prime Ribs of Beef

14 oz Cut, served au jus, salt-crusted baked potato

Filet Mignon (\$3 supp.)

8 oz cut, garlic- parsley butter, salt-crusted baked potato

Chicken Scaloppini di Florencia

Italian style spinach stuffing, mozzarella cheese,
Sherry wine sauce, mashed potatoes

Grilled Pork Chops

boneless pork chops, garlic-herb-parmesan crust
Pomodoro sauce, rice pilaf

6 Hour Braised Shortrib

Rich Guinness stout infused brown sauce,
potato pierogies

Sole Citrasil

Egg battered fillet of sole, fresh basil, capers,
lemon butter sauce, rice pilaf

Parisiennne Gnocchi

Pan seared fresh herb-mustard dumplings,
roasted mushrooms, oven dried tomatoes, Italian sausage,
baby spinach, light cream sauce

Stuffed Cold Water Lobster Tail

5 oz succulent cold water lobster tail,
stuffed with our "secret recipe" crabmeat stuffing,
mashed potatoes

Moroccan Spiced Lamb Shank

Moroccan spiced braised lamb shank,
roasted carrot and sun dried tomato couscous

Pan Roasted Trout

Olive oil roasted boneless rainbow trout,
preserved lemon, toasted almonds, rice pilaf

Dessert Sampler Plate - a tasting of each of the following

Chocolate Amaretto Tiramisu

Old Fashioned Rice Pudding

Banana-Nutella Mousse Trifle

Hudson Valley Restaurant Week Special Beverage Menu

Whitecliff Vineyard Red Trail

*A Hudson Heritage red wine made from a blend of Hudson River Region grapes,
Easy drinking and fruit forward, with a mild spicy aroma* Bottle – 26 Glass – 8

Smashberry Shine

*Tuthilltown Hudson Corn Whiskey, muddled berries,
grenadine, lemon juice, and 7-up on the rocks*

Back Alley

*Tuthilltown Hudson Corn Whiskey, cranberry juice,
lime juice, orange juice, peach schnapps*

Whiskey Seduction

*Tuthilltown Hudson Rye Whiskey, red wine,
crème di cassis, fresh lemon juice*

Old Orchard

*Tuthilltown Maple Cask Whiskey, sour apple liquor,
cinnamon syrup, and a splash of citrus on the rocks*

Hudson Buck

*Tuthilltown baby bourbon, lime juice, ginger ale
on the rocks*

Boulevardier

*Tuthilltown baby bourbon, Campari, sweet vermouth,
orange peel, house-made maraschino cherries*

Bad Seed Hard Cider

Forget what you think you know about hard cider. This isn't your sister's sweet cider. This truly dry cider, is made in small batches in Highland, NY using a combination of old and new techniques. With 6.9% Abv, it is the driest, strongest, hardest cider you will find. It's so good, we just had to feature it on our menu. 6-

Join Us For Easter Sunday

Grand Champagne Brunch Buffet

with Seatings from 11:15 am to 1:30 pm

Grand Smorgasbord Dinner Buffet

with Seatings from 3:30 pm to 6 pm

We Welcome Large Reservation Groups of Up To 30 Guests

Complete Menu Available in Lobby

or at www.CortlandtColonial.com

