



# Hudson Valley Restaurant Week Dinner Menu

Served Nightly March 11<sup>th</sup> – March 24<sup>th</sup>

Also enjoy this menu after Restaurant Week with special extended availability through March 31<sup>st</sup>

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

### Crispy Lamb Meatballs

Mediterranean spiced, grilled pita, Tzaziki yogurt sauce

### 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, au jus, baked potato

### Boursin Crusted Filet Mignon (\$5 supp.)

9 oz cut, melted Boursin herb-garlic cheese, baked potato

### Veal Scaloppini Valdostana

Breaded veal scaloppini, prosciutto,  
roasted mushrooms, fontina cheese, light brown sauce, rice pilaf

### Tuscan Pork Chops

Grilled thick-cut boneless chops,  
garlic-herb pecorino crust, Pomodoro sauce, rice pilaf

### Guinness Braised Shortrib

Rich Guinness stout infused brown sauce,  
Potato pierogies

### Moroccan Spiced Shrimp

Moroccan spices, preserved lemon, toasted almonds  
roasted carrot and sun dried tomato cous cous

### Gnocchi

Italian sausage, baby spinach, roasted tomatoes, &  
roasted peppers in a creamy garlic-butter sauce

### Stuffed Lobster Tail

5 oz succulent roasted cold water lobster tail  
our "secret recipe" crabmeat stuffing, baked potato

### Surf & Turf (\$5 supplemental)

12 oz USDA Choice New York Strip Steak paired with  
jumbo shrimp stuffed with crabmeat stuffing, baked potato

### Barramundi Gremolata

Flaky, sweet Australian seabass,  
lemon-herb-crumb crust, rice pilaf

## Dessert

A Sampler Plate of Our Most Popular Desserts

Chocolate Amaretto Tiramisu

Old Fashioned Rice Pudding

Frozen Orange Creamsicle Parfait

# Hudson Valley Restaurant Week Special Beverage Menu

## *Captain Lawrence Liquid Gold*

*Locally brewed in Elmsford, NY, this Belgium Style Pale Ale is made with premium malt and American hops. Light golden color with full flavor. Hops are added late in the boil to let you enjoy the aroma and flavor of hops but without the aggressive bitterness. \$5.50*

## *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](http://www.CortlandtColonial.com)*

