

# LOBSTER FEST 2020

*Our 17<sup>th</sup> Anniversary of Lobsterfest*

THE FOLLOWING DISHES HAVE BEEN SPECIALLY CREATED BY OUR CHEFS TO CELEBRATE LOBSTER FEST. ALL LOBSTER SPECIALS INCLUDE A COMPLIMENTARY ORDER OF RUM CAKE OR ICE CREAM FOR DESSERT. WHOLE LOBSTERS ARE DELIVERED FRESH SEVERAL DAYS A WEEK AND ARE SUBJECT TO AVAILABILITY - PLEASE CHECK AVAILABILITY WITH YOUR SERVER BEFORE ORDERING



## Appetizer Special - Lobster Bread

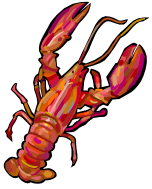
Warm & crusty French bread spread with garlic-lobster butter, topped with lobster meat & melted mozzarella cheese 9.95

## Lobster Clambake

A whole steamed live 1 1/8 pound lobster, steamed littleneck clams, BBQ chicken, baked potato, and a freshly picked corn on the cob 29.95

Whole lobster may also be exchanged for one - 5 oz. steamed Cold Water Lobster Tail

Add an Additional Steamed Lobster or Lobster Tail to your Clambake for Only \$11.95 Additional



## Stuffed Whole Lobster

1 1/8 pound lobster, stuffed with our own crabmeat stuffing 27.95  
Make it 2 Stuffed Lobsters for Only \$11.95 Additional

## Lobster & Friends Casino

"Boneless" lobster, shrimp, and chopped clams, cooked casserole style with smoky bacon and topped with crispy buttered garlic-herb bread crumbs 27.95

## Lobster and Shrimp Newburg

Sautéed lobster meat and shrimp in a rich sherry cream sauce, served inside a crispy sourdough bread bowl 27.95

## Lobster Ravioli ala Vodka

Jumbo lobster ravioli in our vodka tomato cream sauce 24.95

## Lobster Tacos

Warm poached lobster salad, soft flour tortillas, chili lime slaw, pickled jalapeno spiked sour cream 24.95

## Twin Cold Water Lobster Tails

Two 5 oz. sweet and succulent broiled  
5 oz. Cold Water lobster tails, with your choice of a side 36.95  
Also Available Stuffed with Crabmeat Stuffing for Only \$3 Add'l

All lobster specials include choice of soup or salad and a complimentary order of rum cake or ice cream for dessert

## Desserts of the Month

### Island Rum Cake

A moist delight of a rum syrup soaked cake topped with vanilla ice cream and a drizzle of caramel sauce 5-

### Gifford's Lobster Tracks Ice Cream

Pure Vanilla Ice Cream, with lobster colored chocolate cups filled with thick caramel, swirled with éclair crunch 4-

## Drinks of the Month

### Peaches & Greens

A unique combination of 3 olives citrus vodka, sour apple schnapps, Midori melon liquor, peach schnapps, pineapple juice and sour mix shaken in a tall glass with ice with sour gummi peaches

### Sangria of the Day

Ask your server for our bartender's refreshing flavor creation of the day

### Curious Traveler Lemon Shandy

A Light Wheat Ale with fresh lemon from Curious Traveler Brewery

# Welcome Back Menu - Cortlandt Colonial Manor

Thank you for choosing to dine with us!!!

## STARTERS + SMALL PLATES

**Classic BUFFALO WINGS** - buffalo style sauce, celery, blue cheese dressing 10

**Chilled SHRIMP COCKTAIL** - horseradish cocktail sauce 10

**Crispy GREEN BEANS** - cucumber wasabi dipping sauce 8

**Fried CALAMARI** - trio of dipping sauces (tomato, cucumber-wasabi, Thai chili) 10

**Crispy LAMB MEATBALLS** -

Mediterranean seasoned ground lamb, grilled pita, tzatziki sauce 10

**Hand Breaded MOZZARELLA STICKS** - tomato sauce 9

**Baked Stuffed CLAMS** - crabmeat stuffing 8

**Garlic SHRIMP Crostini** - jumbo shrimp, caramelized onions, garlic butter sauce, grilled bread 10

## SOUP + SALAD

*A Soup or Small Salad is included with every entree - Choose from a Bowl of Soup or Any one of the Salads*

**Far East ASIAN SALAD** Baby Greens, cabbage, carrots, cucumber, crispy noodles, sesame-ginger-soy dressing, small 9 entree 14

**Roasted BEET SALAD** - Baby Greens, goat cheese, candied almonds, mandarin oranges, orange shallot vinaigrette small 9 entree 14

**SOUP OF THE DAY**  
Selections Change Daily  
Bowl 7

**Classic GARDEN SALAD** - Mixed Lettuce, tomatoes, cucumbers, onions, croutons, choice of dressings - Balsamic vinaigrette, Italian, Ranch, Blue Cheese, French, Russian Small 7

## MAIN ENTREES

All Entrees Served With a Choice of Starch -  
Rice, Fries, Roasted Potatoes, or Mashed Potatoes

**USDA CHOICE RIBEYE STEAK CAMPAGNOLA** -  
14 Ounce cut, Served with vegetables  
and your choice of starch, 32

**NEW ZEALAND RACK OF LAMB** -  
pan gravy, Served with vegetables and  
your choice of starch 28

**CHICKEN PARMIGIANA** - a classic favorite with linguini 19

**GRILLED PORK CHOPS GYPSY STYLE** - Twin 8 oz.  
chops, sautéed onions, mushrooms, sweet cherry peppers,  
starch, vegetables 21

**CHICKEN MODENA** - Milanese style breaded cutlet,  
fresh mozzarella, tomatoes, balsamic fig drizzle, starch,  
vegetables 21

**GUINNESS BRAISED BEEF SHORTRIB** -  
hearty Guinness gravy, potato pierogis, vegetables 27

**PENNE ALA VODKA** - tomato cream sauce with prosciutto  
and shallots 17

**SLOW ROASTED PRIME RIB au jus**  
*Our Signature Dish Since 1978-*

starch, vegetables

Queen Cut- 29 King Cut- 33

**Available Thurs - Sunday Until Sold Out**

**BAKED STUFFED JUMBO SHRIMP** -

*Our Signature* crabmeat stuffing, starch, vegetables 25

**STUFFED FILET OF SOLE** - *Our Signature* crabmeat stuffing,  
lemon butter, starch, vegetables 24

**BLACK PEPPERCORN CRUSTED SALMON** - seared boneless  
filet, sweet honey-lemon glaze potato, vegetables 25

**ROASTED BARRAMUNDI** - flaky, sweet Australian seabass  
gremolata lemon-herb-crumb crust, starch, vegetables 27

**COLD WATER LOBSTER TAIL** - roasted with lemon butter,  
Served with starch and vegetables 28  
Stuffed with our *Signature* crabmeat stuffing 30

**TWIN LOBSTER TAILS** - 37

**STUFFED TWIN WATER LOBSTER TAILS** - 40

**STEAMED ALASKAN KING CRAB LEGS** -

drawn butter, starch, vegetables One Pound - 39

**ROASTED SEAFOOD COMBINATION PLATTER** -

Lemon butter roasted salmon, stuffed shrimp, stuffed sole,  
& stuffed clams, starch, vegetables 26

*Thank you for dining with us at this time.  
As COVID restrictions ease up and we are allowed to  
increase our capacity, we will be returning our menu  
back to full size to include all of your favorite dishes.*