

- HUDSON'S RIBS & FISH -

Hudson Valley Restaurant Week

November 9-22 / 3 Courses - 35.95

APPETIZERS

BUTTERNUT SQUASH SOUP

finished with creme fraiche

FAROE ISLAND SALMON CAKES

lemon dill aioli

SPINACH & ROASTED GARLIC RAVIOLI

finished with ala vodka sauce and parmesan cheese

ENTRÉE

PAN ROASTED ATLANTIC SALMON

lemon, dijon, white wine sauce ~ tropical rice ~ seasonal vegetables

PANKO CRUSTED BREAST OF CHICKEN

gorgonzola cream sauce ~ mashed potatoes ~ seasonal vegetables

COD PICATTA

white wine, lemon caper sauce served over linguine

HUDSON'S FAMOUS BBQ BABY RIBS

"falling off the bone" ribs ~ garlic butter steak fries and veggie slaw

PETITE NEW YORK SIRLOIN

8 ounce sirloin topped with brandy peppercorn sauce ~ mashed potatoes ~ seasonal vegetables (2.00 surcharge)
(14 ounce option 8.00 surcharge)

DESSERT

HUDSON VALLEY APPLE STRUDEL

vanilla ice cream ~ caramel drizzle

NEW YORK STYLE CHEESECAKE

raspberry coulis ~ fresh berries

General Manager ~ Edward Bogdan