

Broadway Bistro
Hudson Valley Time to Dine Dinner Menu
\$34.95 three course dinner
Every Day but Tuesday

Choice of Appetizer

House-Made Poached Pear and gorgonzola Ravioli with crispy pancetta and white wine cream tarragon sauce

Steamed Organic Mussels, white wine, roasted garlic, julienne vegetables and saffron tomato broth GF

Fresh Mozzarella and sliced beef steak tomatoes with fresh basil and extra virgin olive oil GF

Baby Arugula Salad, with cherry tomatoes, carrots, sweet red onions, beets, feta cheese, toasted almonds and lemon fresh herb dressing GF

Forest Mushroom Soup GF or Soup of the Day GF

Choice of entrée

Roasted Branzino Filet, with Mediterranean Koshare, mixed vegetables and lemon capers white wine sauce GF

Grilled Flat Iron Steak with horseradish mashed potatoes, sautéed mixed vegetables and brandy red wine sauce GF

Seafood Linguini, shrimp, sea scallops, mussels and calamari tossed with fresh basil tomato sauce available with GF pasta \$2.00 additional

House-Made Cavatelli, with meat ragout, available with GF pasta \$2.00 additional

Lemon Chicken, parmesan crusted chicken breast with white wine fresh squeezed lemon, mashed potatoes and sautéed mixed vegetables

Choice of Dessert (all dessert are house-made)

Caramelized Apple Cheese Cake with fresh whipped cream and raspberry sauce

Tartufo

Coconut, Cinnamon Rice Pudding with fresh whipped cream

Poach Pear with raspberry sorbet