

HUDSON VALLEY RESTAURANT WEEK

LUNCH MENU

APPETIZER

SOUP DU JOUR

Chef's selection, made from the freshest ingredients

WATERMELON CUBE SALAD

arugula, feta, balsamic glaze, sunflower seeds

BRUSSELS SPROUTS

crispy, with parmesan garlic aioli

ENTRÉE

SHRIMP PO BOY

crispy shrimp, lettuce, tomato, pickled red onion, tartar sauce

THE GRILLE BURGER

American cheese, Grille sauce, lettuce, tomato, onion, pickle

CHIPOTLE CHICKEN WRAP

chipotle mayo, avocado, lettuce, tomato

CAULIFLOWER TACO BOWL

cumin-spiced cauliflower, white rice, avocado, pico de gallo, salsa verde

EL DIABLO ALFREDO

creamy alfredo sauce, fettucine, grilled chicken and jalapeño

DESSERT

CRÈME BRÛLÉE CHEESECAKE

two classics, combined into one epic dessert

FLOURLESS CHOCOLATE CAKE

with strawberry garnish

HUDSON VALLEY RESTAURANT WEEK

DINNER MENU

APPETIZER

SOUP DU JOUR

Chef's selection, made from the freshest ingredients

WATERMELON CUBE SALAD

arugula, feta, balsamic glaze, sunflower seeds

SCALLOP TRIO

three scallops, pan-seared with truffle vinaigrette

ENTRÉE

POMEGRANATE CITRUS SALMON

seared Atlantic salmon with white rice, charred asparagus, summer salsa

FETTUCINI PESTO

with blackened shrimp

ROASTED CHICKEN

frenched chicken, roasted with garlic and butter, served with roasted vegetables

CAULIFLOWER TACO BOWL

cumin-spiced cauliflower, white rice, avocado, pico de gallo, salsa verde

HANGER STEAK

red wine and maple reduction, mashed potatoes

DESSERT

CRÈME BRÛLÉE CHEESECAKE

two classics, combined into one epic dessert

FLOURLESS CHOCOLATE CAKE

with strawberry garnish
