

AIP
AMERICAN
PRIME
S T E A K H O U S E

Hudson Valley Restaurant Week

Pre-Fixed Lunch Menu -- \$29.95

Appetizer

FARM FRESH MIXED GREENS or TRADITIONAL CAESER SALAD

BEEF SALAD

sliced red beets, goat cheese, pickled onions, arugula, & vinaigrette

MUSSELS

white wine garlic sauce

ARANCINI

rice balls, truffle pecorino, tomato sauce

MEATBALLS

marinara sauce, shaved parmesan

Entrée

PRIME BURGER

10oz Prime Beef, sauteed mushrooms, onions, swiss cheese and chili aioli sauce

STEAK SANDWICH

on house bread, onions, peppers, American cheese and aioli serve

BLACKSTONES CHICKEN

lightly egg battered, sauteed with parmesan cheese and lemon beurre blanc, served with potatoes and seasonal vegetables

PASTA WITH MEAT SAUCE

creamy tomato, herb & beef sauce

SALMON

caper and dill lemon beurre blanc served, with potatoes and seasonal vegetables

LOBSTER RAVIOLI

sauteed wit brandy cream sauce

AIP
**AMERICAN
PRIME**
S T E A K H O U S E

Hudson Valley Restaurant Week
Pre-Fixed Dinner Menu -- \$44.95

Appetizer

NEW ENGLAND CLAM CHOWDER
FARM FRESH MIXED GREENS or TRADITIONAL CAESER SALAD

BEEF SALAD

sliced red beets, goat cheese, pickled onions, arugula, & vinaigrette

MUSSELS

white wine garlic sauce

ARANCINI

rice balls, truffle pecorino, tomato sauce

MEATBALLS

marinara sauce, shaved parmesan

Entrée

FILET MIGNON 8oz **+\$30 Lobster Tail**

with peppercorn sauce, served with potatoes and seasonal vegetables

BLACK ANGUS NY STRIP 10oz

with chimichurri sauce, served with potatoes and seasonal vegetables

BLACKSTONES CHICKEN

lightly egg battered, sauteed with parmesan cheese and lemon beurre blanc, served with potatoes and seasonal vegetables

RIGATONI BOLOGNESE

creamy tomato, herb & beef sauce

SALMON

caper and dill lemon beurre blanc served, with potatoes and seasonal vegetables

SEAFOOD LINGUINI

linguine with shrimp, scallops, mussels & pomodoro

LOBSTER RAVIOLI

sauteed with brandy cream sauce and chopped scallions

Dessert

CHEESECAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU