

## LUNCH

\$29.95

+TAX

Not Available For  
Sunday Lunch

179 BAR AND GRILL

# MENU

HUDSON VALLEY  
RESTAURANT WEEK

MARCH 20  
APRIL 9- 2023

1 More Week  
Will Be Extended

## APPETIZER

- BOURBON ONIONS SOUP  
Short Ribs, Swiss Cheese, Toasted Baguette.
- CRISPY CALAMARI GF  
Hot Cherry Peppers, Sweet Chili Lemon Aioli.
- SHRIMP DUMPLIGS  
Pan Seared, Thai Chili Sauce, Soy Sauce Dipping.
- ITALIAN BAKED MEATBALLS GF  
Marinara Sauce, Ricotta Cheese.
- ROASTED SHISHITO PEPPERS GF - V  
Pink Himalayan Salt, Fresh Lemon.
- ROASTED BRUSSEL SPROUTS GF  
Garlic, Oil, Crispy Bacon, Scallions  
Golden Raising, Finish Balsamic Glaze.

## CHOICE ONE

## SALAD

- ARUGULA & PEAR SALAD GF  
Fresh Pear, Toasted Walnuts, Blueberries  
Feta Cheese, 179 Dressing.
- CAESAR SALAD GF  
Chopped Romeine Hearts, Belgioso Parmesan  
Toasted Croutons, House Caesar Dressing.
- HOUSE SALAD GF  
Organic Spring Mix, Tomatoes, Onions  
Cucumbers, Carrots, House Balsamic Dressing.
- PROSCIUTTO & BURRATA  
Arugula, Cherry Tomatoes, Fig Jam  
Roasted Peppers, Toasted Baguette.

## ENTREES

### CHOICE ONE

- BRANZINO (WILD) GF  
Fillet, Pan Seared, Cherry Tomatoes  
Capers, Garlic, Lemon Butter Sauce.
- ATLANTIC SALMON (WILD) GF  
Pan-Fried, Artichokes, Lemon White Wine Sauce.
- PRIME NY STRIP STEAK 12 OZ GF + \$10  
Grilled, Creamy Peppercorn Sauce.
- PRIME HANGER STEAK 12 OZ GF + \$10  
Grilled, Marinada Fresh Herbs, Chimichurri Sauce.
- PORK OSSOBUCO GF  
Briased For 6 Hours, Served With Parmesan Risotto.
- BOW-TIE PASTA  
Italian Hot Sausages, Broccoli Rabe  
Pancetta, Chili Flakes, Sun-dried Tomato  
Grate Parmesan Cheese, Tomato Cream Sauce.
- HOMEMADE LOBSTER RAVIOLI  
Fried Spinach, Bourbon Cream Sauce.
- RIGATONI BEEF RAGU  
Slow-Cooked Beef Ragù, Sweet Peas, Fresh Ricotta.
- CHICKEN MARTINI GF  
Cruised Parmesan Chicken Breast  
White Wine Lemon Sauce.
- CHICKEN BURRATA GF  
Flatten Panko Breaded Chicken Breast  
Shredded Mozzarella, Tomato Sauce  
Mealted Burrata Cheese.

## DESSERT

### CHOICE ONE

- HOMEMADE TIRAMISU
- HOMEMADE NY CHEESECAKE

MENU ITEMS SUBJECT TO  
CHANGE AND AVAILABILITY  
NO SUBSTITUTIONS PLEASE

MENU NOT AVAILABLE  
FOR PARTIES  
OF MORE  
THAN 10 PEOPLE

179 Main St, New Rochelle, NY 10801  
914-740-5734 -  
179barandgrill@gmail.com

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD  
OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

www.179barandgrill.com

DINNER

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Saturday Dinner

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