



# H U D S O N V A L L E Y SPRING RESTAURANT WEEK

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## Pre-Fixe 3 Course Meal

### — APPETIZER —

(Choose 1)

#### STRAWBERRY & SPINACH SALAD

*fresh spinach, topped with goat cheese & strawberries. served with our raspberry vinaigrette.*

#### FRIED PICKLES

*crispy fried pickles, served with our southwest dressing to dip.*

#### CRISPY BRUSSEL SPROUTS

*with warm blue cheese & bacon.*

#### LEMON & OIL HOUSE SALAD

*fresh field greens, tomatoes, olives, cucumbers, red onion and croutons tossed in fresh lemon, garlic, salt & olive oil.*

#### CHEESESTEAK EGGROLLS

*with our horseradish cream sauce to dip.*

#### SHRIMP SCAMPI CROSTINI'S

*shrimp scampi served on top of toasted crostini.*

### — ENTREE —

(Choose 1)

#### LEMON CHICKEN

*with capers, cherry tomatoes & artichokes. served over rice.*

#### RIGATONI BOLOGNESE

*topped with whipped herb ricotta.*

#### GRILLED HONEY CHIPOTLE SALMON

*with rice & house vegetable.*

#### CHICKEN BRUSCHETTA

*crispy chicken cutlet topped with fresh roma tomatoes, red onion & basil.*

#### VEGGIE LASAGNA

*made with eggplant, roasted red peppers, spinach, ricotta & topped with mozzarella.*

### — DESSERTS —

(Choose 1)

#### MINI CANNOLIS

*with powdered sugar*

#### STRAWBERRY TRIFLE

*layers of fresh whipped cream, pound cake & strawberries.*

#### LEMON SORBET

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**\$39.95 per person**  
price does not include gratuity, tax or alcohol

