

# *Hudson Valley Restaurant Week*

## *Dinner Menu \$32.95*

### *~Choice of Appetizer~*

*Soup du Jour*

*Escargot*

*Wedge Salad*

*Romaine hearts, bacon, tomato, blue cheese dressing*

*5 x 5 Chili*

*Slow cooked chili made with 5 types of meats, beans, chilies, peppers and beer topped with cheddar cheese, sour cream & scallions*

*Sautéed Calamari*

*In a garlic, parsley, butter and walnuts*

### *~Choice of Entree~*

*Blackened Salmon*

*Served over tropical couscous*

*Dijon Chicken*

*Slow cooked boneless chicken in a Dijon cream sauce served with mashed potatoes & broccoli*

*Veggie Delight*

*Kale, quinoa, beets & sautéed tofu*

*Hanger Steak Risotto*

*Sliced hanger steak over a wild mushroom risotto & finished with a port wine reduction*

*JQ Tacos*

*Sautéed chicken, peppers, onion, tomatoes, black beans, corn & pico de gallo, in flour tortillas, fries & salad*

*Shrimp Tacos*

*Cajun rubbed diced shrimp, pico de gallo, grilled corn & black beans in flour tortillas with salad*

### *~Choice of Dessert~*

*Brownie a la mode*

*Apple Cinnamon Bread Pudding*

*Crepe a la mode*