

The Empire House Hotel LLC

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

Website: empirehousefinedining.com Phone#: 607-783-2859

Weekly Specials November 27- December 1, 2019

We proudly offer many local farm-grown & organic produce in our menu

Please let our servers know of any food allergies you might have before ordering.

Vegan *V̄*. Vegetarian *Vg*. Gluten Free *Ḡ*.

APPETIZERS

Shrimp Cocktail Mary's Favorite. Jumbo shrimp served with tasty cocktail sauce & crackers 10

Sweet and Spicy Thai Chicken Wings Jumbo wings served with bleu cheese & celery 8

Gambas al Ajillo Seared shrimp in fresh garlic, parmesan cheese served with grilled focaccia bread 12

Dolma (Stuffed Grape Leaves) with creamy Coconut Sauce *Ḡ*. A popular one. Steamed in fresh herbs and spices topped with seared ground lamb with a side of *tatziki sauce* 8

SOUP & SALAD

Mediterranean Style Yellow Split-Pea-Chicken-Vege-Soup *Ḡ*. Homemade cup 5 bowl 7

Seaweed Salad *V̄*. *Organic supergreens*, romaine, bruschetta, *organic carrots & toasted sesame seeds* with lemon and lime wedges 9

ENTREES

Sea Scallops with Cognac-Crab-Cream Sauce *Ḡ*. A popular one. Pan seared in herbs and spices served over homemade mashed potato with a side of *organic mixed green salad* 28

Grilled Rack of Lamb *Ḡ*. A popular one. Marinated in red wine, garlic, rosemary, herbs & spices. Grilled medium rare served with homemade mashed potato and vegetables of the day 28

Crispy Chicken Osso Bucco All natural chicken, braised & slow cooked in fresh vegetables then lightly battered served with *mediterranean rice Pilaf*(contains walnuts) & *tatziki sauce* 20

Lamb Shank African Style Stew *Ḡ*.

Tender lamb shank, oven roasted, braised & simmered in tomatoes, potatoes, *organic carrots*, red bell pepper, *peanuts* aromatic herbs and spices served with basmati-jasmine rice 26

Sizzling Gnocchi, Pineapple & Vegetable *Vg*. Stir fried mixed vegetables, fresh pineapple, gnocchi, melted *mixed cheese* drizzled with *chipotle-aioli* sauce

Sizzling Gnocchi Pineapple Shrimp with seared seasoned shrimp 20

Sizzling Gnocchi Pineapple Pork Loin Chop with grilled marinated Pork chops 20

Sizzling Gnocchi Pineapple Chicken with seared all natural marinated chicken 19

Sizzling Gnocchi Vegetarian *Vg*. 17

Hand-cut Superior-grade Angus Rib-Eye or Filet Mignon in creamy gorgonzola sauce with Onion rings Grilled your way served over jasmine rice & vegetables of the day

Filet Mignon 37 ***Rib-Eye*** 32 (16-18 oz)

****THIS WEEK BEERS ON TAP, Pint size (18oz) or SAMPLERS (6oz) ****

-Bambino Amber Ale -Butternuts Kolsch -Corona Premier -Stella -Session Sunrise IPA

-Butternuts Porkslap -Bourbon County (10oz) -Good Nature Blonde

****BEER IN BOTTLE**** Heineken, Coors light, **new** Heineken 00(Non-Alcoholic)

*****Pub Night, Every Friday 5pm-7pm*****

Tap beers \$1 off per pint, all wines \$1 off per glass, mixed drinks \$1 off, \$5 off wine bottles of \$26 or more

****If purchased Cash at the Bar. Weekly specials & special priced drinks are not included****

******Our famous focaccia bread is now available, to-go, large quarter pan*** 7***

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Dessert Drinks

- *Pallini Italian Limoncello* 4 *Snifter* 9
- *Ty Ku, Soju/Shochu* *Snifter* 9 *in: citrus or regular*
- *Irish Coffee* 10
- *Mexican coffee* 10
- *Tequila rose* *Snifter* 9
- *Midnight Moonshine* *Snifter* 10 *in: Blueberry, Strawberry, Cherry or Cinnamon-Apple Flavors*

Desserts

- *Local Pumpkin Pie a la mode* Homebaked with local pumpkin served with vanilla ice cream 7
**Best paired with Irish Coffee, Mexican Coffee or Midnight Moonshine*
 - *Chocolate Truffle Cheese Cake* A sweet and creamy combination of smooth cheesecake, chocolate pieces and rich chocolate truffles 6
**Best paired with Irish Coffee, Mexican Coffee or Midnight Moonshine*
 - *Creme Brulee* Homebaked vanilla bean custard, *Organic* eggs with bruleed sugar & fresh berries 6
**Best paired with Irish Coffee, Mexican Coffee or Midnight Moonshine*
 - *Local Blueberry Pie a la mode* Locally baked served with vanilla ice cream 7
**Best paired with Irish Coffee, Mexican Coffee or Midnight Moonshine*
 - *Tiramisu* Light, all natural mascarpone and ladyfingers, delicately soaked in espresso topped with dusted cocoa served with fresh strawberries and whipped cream 7
**Best paired with Fonsaca Porto Bin #27 "Finest Reserved"*
 - *Chocolate Nutella Brownie Bites a la mode* Warm brownies, smeared with chocolate nutella topped with vanilla ice cream, whipped cream, chocolate sauce 7
**Best paired with Fonsaca Porto Bin #27 "Finest Reserved"*
 - *Gluten-Free-Cheesecake* In different flavors: *Chocolate Chip, Lemon Swirl, New York Style or Raspberry Swirl* with strawberries, whipped cream & chocolate sauce 6
**Best paired with Irish Coffee, Mexican Coffee or Italian Limoncello*
 - *Bananas Foster* *Organic bananas* in a savory sauce, flambéed in spiced rum with a scoop of vanilla ice cream, whipped cream and caramel sauce 7 **Best paired with Irish Coffee or Mexican Coffee*
 - *Ice Cream served with Sugar Cone* your choice of: *Vanilla, Chocolate Chip Cookie Dough, Butter-Pecan, Saffron-Pistachio* full order 5.50 half order 3.50
**Best paired with Irish Coffee, Mexican Coffee or Italian Limoncello*
prices subject to change without notice
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