The Empire House Hotel LLC

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge Website:empirehousefinedining.com

website:empirenousejineaining. Phone#: 607-783-2859

Weekly Specials November 13-17, 2019

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

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

Vegan V. Vegetarian Vg. Gluten Free G.

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 G. A popular one. Steamed in fresh herbs and spices topped with seared ground lamb with a side of tatziki sauce 8

SOUP & SALAD

Creamy Local Winter Squash with roasted Peanuts G. Vg. Homemade cup 5 bowl 7 Seaweed Salad V. Organic supergreens, romaine, seaweed, bruschetta, organic carrots & toasted sesame seeds with lemon and lime wedges 9

ENTREES

Grilled Rack of Lamb &. 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

Wild Caught Swordfish Steak in creamy Garden Basil Pesto Sauce Ğ. Pan seared in herbs & spices served over jasmine rice with a side of organic mixed green salad 24

Oven roasted ½ **Duck** A popular one. All natural duck, braised and oven roasted then lightly battered served over homemade mashed potato and vegetable of the day 23

Moroccan Style Lamb Shank Stew Ğ. Everybody's favorite. Oven roasted & braised in vegetables, chickpeas, apricots, raisins, tomatoes, almonds, aromatics served with jasmine rice and tatziki sauce 26 Empire House Pad Thai yg. Stir-fried Asian-noodles and mixed vegetables with organic egg, aromatics, garnish with roasted peanuts & sesame seeds

Pad Thai Pork Loin Chop with grilled marinated Pork chops 20

Pad Thai Shrimp with seared seasoned shrimp 20

Pad Thai Chicken with seared all natural marinated chicken 19

Pad Thai Vegetables 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 -Roscoe Amber Ale -Butternuts Porkslap -Bourbon County (10oz) -Good Nature Blonde *BEER IN BOTTLE* 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

The Empire House Hotel

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge Website:empirehousefinedining.com Phone#: 607-783-2859

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

- Apple Pie a la mode Homebaked with local apples 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
- *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, flambeed 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

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