

The Empire House Hotel LLC

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

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

Weekly Specials September 9 - 13, 2020

According to New York State Regulations Please use your face cover if you are not at your table

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

Vegan **V̄**. Vegetarian **Yg**. Gluten Free **Ĝ**.

APPETIZERS

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

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

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

SOUP & SALAD

Mediterranean Style Chicken Lentils with Feta Cheese **Yg**. Homemade cup 5 bowl 7

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

ENTREES

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

Oven roasted ¼ Duck A popular one. All natural duck, braised and oven roasted then lightly battered served with creamy cheesy mashed potato & vegetables of the day 23

Atlantic Salmon Mediterranean Style **Ĝ**. A popular one. Pan seared in onions, garlic, ginger, local tomatoes, olives, herbs & spices served w/ jasmine rice, vegetables of the day topped with feta cheese 24

Moroccan Style Lamb Shank Stew **Ĝ**. Everybody's favorite. Oven roasted & braised in vegetables, chickpeas, apricots, raisins, tomatoes, almonds, aromatics served with jasmine rice and *tatziki sauce* 26

Tortang Talong (Eggplant Omelet Philippines Style with Local Organic Eggs) **Yg**. Grilled eggplant, local tomatoes, fresh garlic, scallions, feta cheese served over grilled naan bread with a side of *organic mixed green salad* and *tatziki sauce* *for **gluten free sub naan bread to rice***

Tortang Talong Shrimp with seared seasoned shrimp 21

Tortang Talong Pork Loin Chop with grilled marinated Pork chop 20

Tortang Talong Chicken with seared marinated all natural chicken 20

Tortang Talong Vegetarian **Yg**. 17

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

Filet Mignon 40 ~ 8 oz **Rib-Eye** 34 ~ 16-18 oz

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

-Guinness -Roscoe Amber -Session IPA -Corona Premier -Stella Artois -Switchback -Fiddle Head IPA -Apple/Pear Cider -Shiner Bock Lager -Bourbon County(10oz)

BEER IN BOTTLE Goose Is IPA, Coors light, Corona Extra, Labatt Blue (na)

****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

extra: Gluten Free Bread (10 grains & seeds) \$1 (3 slices)

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

prices subject to change without prior notice

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Dessert Drinks

- ***Fonsaca Porto Bin #27 "Finest Reserved" 8***
- ***Pallini Italian Limoncello 4 Snifter 9***
- ***Ty Ku, Soju/Shochu Sake: Citrus or Regular 8***
- ***Irish Coffee 10***
- ***Mexican coffee 10***
- ***Tequila rose, Up or On ice 8***
- ***Midnight Moonshine Snifter in: Blueberry, Strawberry, Cherry or Cinnamon-Apple Flavors 10***

Desserts

- ***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"***
- ***Creme Brulee*** Homebaked vanilla bean custard, *Organic* eggs with bruleed sugar & fresh berries 6
****Best paired with Irish Coffee, Mexican Coffee or Midnight Moonshine***
- ***Gluten Free Peach Pie a la mode*** Locally baked by *Mira Bella's Pies & Pastries* served with vanilla ice cream 7 ****Best paired with Irish Coffee, Mexican Coffee or Midnight Moonshine***
- ***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***
- ***New York Style Cheesecake*** Topped with fresh strawberries, whipped cream & chocolate sauce 6
****Best paired with Irish Coffee, Mexican Coffee or Italian Limoncello***
- ***Ice Cream served with your choice of: Vanilla, Black Raspberry, Saffron-Pistachio, Vienna Mocha Chunks, Cookies and Cream, Chocolate,*** full order 5.50 half order 3.50
****Best paired with Irish Coffee, Mexican Coffee or Italian Limoncello***

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