

The Empire House Hotel LLC

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

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

Weekly Specials August 5 - 9, 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

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

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

SOUP & SALAD

Creamy Roasted Local Organic Tomato Soup with Mixed Cheese **Ĝ.Yg**.

Homemade with fresh herbs & spices cup 5 bowl 7

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

Caprese Salad **Yg.Ĝ**. Weaver's Farm organic tomatoes, fresh mozzarella, garden basil, organic supergreens, drizzled with balsamic reduction 10

ENTREES

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

Lamb Shank African Style Stew **Ĝ**.

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

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

Pork Adobo (Philippines Style Pork Stew) **Ĝ**. Savory, tender Pork, braised & simmered in Asian sauce, herbs & spices, topped with local crispy leeks served w/ jasmine-garlic-rice & *tatziki sauce* 21

Atlantic Salmon in Spicy Diablo Sauce & Gnocchi **Ĝ**. Pan seared in roasted *local organic tomatoes*, garlic, chili, white wine and parmesan cheese served with stir fried *gnocchi-mixed-local veges* 24

Gnocchi Diablo Shrimp with seared seasoned shrimp 21

Gnocchi Diablo Vegetables **Yg**. Stir-fried fresh *local mixed vegetables* w/ *Parmesan* cheese 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 -Shiner Bock Lager -Bourbon County(10oz) -Good Nature Blonde

BEER IN BOTTLE

Goose Is IPA, Guinness, Coors light, Angry Orchard hard Cider, 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**

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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

- ***Gluten Free Cherry 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***
- ***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"***
- ***Panetone Bread Pudding a la mode*** Homebaked w/ organic eggs served with vanilla ice cream 7
****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***
- ***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 Sugar Cone*** your choice of: *Vanilla, Chocolate, Black Raspberry*
full order 5.50 half order 3.50
****Best paired with Irish Coffee, Mexican Coffee or Italian Limoncello***

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prices subject to change without notice