

# The Empire House Hotel LLC

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

Website: [empirehousefinedining.com](http://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**

# *The Empire House Hotel LLC*

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

*Website: [empirehousefinedining.com](http://empirehousefinedining.com)*

*Phone#: 607-783-2859*

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

## *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*

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

*\*prices subject to change without notice\**