

The Empire House Hotel LLC

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

Website: *empirehousefinedining.com*

Phone#: 607-783-2859

Weekly Specials September 17- 19, 2021

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

Vegan *Ṽ*. 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

SOUP & SALAD

Creamy Chicken Soup (Thai Tom Yum) with mushroom & fresh aromatics cup 6 bowl 8

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

ENTREES

Jamaican Style Lamb Shank Curry Stew *Ĝ*. (Spicy) Tender, oven roasted and braised in fresh vegetables, aromatics, served with fried plantain, jasmine rice & beans, and creamy coleslaw 27

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* 22

Norwegian Salmon Curry Jamaican Style *Ĝ*. (Spicy) Pan seared in aromatics, served over jasmine rice & beans, with a side of *organic mixed green salad*, fried plantain & creamy coleslaw 27

Rack of Pork Curry Jamaican Style *Ĝ*. (Spicy) with pan seared *premium* rack of Pork 23

Shrimp Curry Jamaican Style *Ĝ*. (Spicy) with pan seared shrimp 23

Chicken Curry Jamaican Style *Ĝ*. (Spicy) with pan seared all natural chicken 22

Fresh mixed Vegetables Curry Jamaican Style *Yg*. *Ĝ*. (Spicy)

Stir fried in aromatics, served with jasmine rice & beans, fried plantain & creamy coleslaw 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 42 ~8oz

Rib-Eye 36 ~16oz - 18oz

BEERS IN BOTTLE/CAN

Sam Adams Octoberfest, Fiddle Head IPA, RedShed Golden Ale, Good Nature Blonde, 911 Raspberry Cider, Guinness, Founders IPA, Sam Adams citrus, Goose Island IPA, Corona Extra, Switchback, Angry Orchard Cider, Southern Tier IPA, Coors light, Labatt(na), Yuengling, Corona Refresca (Coconut Lime, Guava Lime, Passionfruit Lime)

****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*** 10**

prices subject to change without prior notice

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Dessert Drinks

- ***Bourbon Cream from Blackbutton Distillery Rochester NY Up or On ice 6***
- ***Screwball Peanut Butter Whiskey Snifter 10***
- ***Pallini Italian Limoncello Snifter 9***
- ***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 ***Bourbon Cream, Tequila rose, Fonsaca Porto Bin #27 "Finest Reserved" or Screwball Peanut Butter Whiskey***
- ***Local Pecan Pie a la mode*** Locally baked served with vanilla ice cream 7
*Best paired with ***, Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Midnight Moonshine***
- ***Creme Brulee*** Homebaked vanilla bean custard, *local farm eggs* with bruleed sugar & fresh berries 6
*Best paired with ***Bourbon Cream, Tequila rose, 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 ***Bourbon Cream, Tequila rose, Fonsaca Porto Bin #27 "Finest Reserved" or Screwball Peanut Butter Whiskey***
- ***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 ***Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee or Mexican Coffee***
- ***New York Style Cheesecake*** Topped with fresh strawberries, whipped cream & chocolate sauce 6
*Best paired with ***Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Italian Limoncello***
- ***Ice Cream served with your choice of: Chocolate Truffle, Snickers, Denali Chocolate Moose Tracks, Butter Pecan, Vanilla, Cookies & Cream, Chocolate or Saffron-Pistachio***
with whipped cream and chocolate sauce full order 5.50 half order 3.50
*Best paired with ***Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Italian Limoncello***

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