

Cortlandt Colonial Manor

Thank you for choosing to dine with us!!!

STARTERS + SMALL PLATES

Classic BUFFALO WINGS - buffalo style sauce, celery, blue cheese dressing 10

Chilled SHRIMP COCKTAIL - horseradish cocktail sauce 10

Crispy GREEN BEANS - cucumber wasabi dipping sauce 8

Fried CALAMARI - trio of dipping sauces (tomato, cucumber-wasabi, Thai chili) 10

Crispy LAMB MEATBALLS -

Mediterranean seasoned ground lamb, grilled pita, tsaziki sauce 10

Hand Breaded MOZZARELLA STICKS - tomato sauce 9

Baked Stuffed CLAMS - crabmeat stuffing 8

Garlic SHRIMP Crostini - jumbo shrimp, caramelized onions, garlic butter sauce, grilled bread 10

SOUP + SALAD

A Soup or Small Salad is included with every entree - Choose from a Bowl of Soup or Any one of the Salads

Far East **ASIAN SALAD** Baby Greens, cabbage, carrots, cucumber, crispy noodles, sesame-ginger-soy dressing, small 9 entree 14

Roasted **BEET SALAD** - Baby Greens, goat cheese, candied almonds, mandarin oranges, orange shallot vinaigrette small 9 entree 14

SOUP OF THE DAY
Selections Change Daily
Bowl 7

Classic **GARDEN SALAD**- Mixed Lettuce, tomatoes, cucumbers, onions, croutons, choice of dressings - Balsamic vinaigrette, Italian, Ranch, Blue Cheese, French, Russian Small 7

MAIN ENTREES

All Entrees Served With a Choice of Starch - Rice, Fries, Baked Potato, or Mashed Potatoes

NY STRIP STEAK CAMPAGNOLA- 12 Ounce cut, Served with vegetables and pan fried potatoes with peppers & onions 32

NEW ZEALAND RACK OF LAMB - pan gravy, Served with vegetables and your choice of starch 28

CHICKEN PARMIGIANA - a classic favorite with linguini 19

GRILLED PORK CHOPS GYPSY STYLE - Twin 8 oz. chops, sautéed onions, mushrooms, sweet cherry peppers, starch, vegetables 21

CHICKEN MODENA - Milanese style breaded cutlet, fresh mozzarella, tomatoes, balsamic fig drizzle, starch, vegetables 21

GUINNESS BRAISED BEEF SHORTRIB- hearty Guinness gravy, potato pierogis, vegetables 27

PENNE ALA VODKA - tomato cream sauce with prosciutto and shallots 17

SLOW ROASTED PRIME RIB au jus
Our Signature Dish Since 1978-

starch, vegetables

Queen Cut- 29 King Cut- 33

Available Thurs - Sunday Until Sold Out

BAKED STUFFED JUMBO SHRIMP-

Our *Signature* crabmeat stuffing, starch, vegetables 25

STUFFED FILET OF SOLE- Our *Signature* crabmeat stuffing, lemon butter, starch, vegetables 24

BLACK PEPPERCORN CRUSTED SALMON - seared boneless filet, sweet honey-lemon glaze potato, vegetables 25

ROASTED BARRAMUNDI - flaky, sweet Australian seabass gremolata lemon-herb-crumb crust, starch, vegetables 27

COLD WATER LOBSTER TAIL- roasted with lemon butter, Served with starch and vegetables 28

Stuffed with our *Signature* crabmeat stuffing 30

TWIN LOBSTER TAILS- 37

STUFFED TWIN WATER LOBSTER TAILS - 40

STEAMED ALASKAN KING CRAB LEGS-

drawn butter, starch, vegetables One Pound - 39

ROASTED SEAFOOD COMBINATION PLATTER-

Lemon butter roasted salmon, stuffed shrimp, stuffed sole, & stuffed clams, starch, vegetables 26

Thank you for dining with us at this time.
As COVID restrictions ease up and we are allowed to increase our capacity, we will be returning our menu back to full size to include all of your favorite dishes.