

The Empire House Hotel LLC

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

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

Dinner Specials November 10 - 12, 2023

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

Vegan *Ṽ*. Vegetarian *Ṽg*. Gluten Free *Ḃ*

APPETIZERS

Shrimp Cocktail Mary's Favorite. Jumbo shrimp served with tasty cocktail sauce & crackers 15

Onions and Potato Pakora(Fritters) *Ṽ*. Homemade served with local apple chutney 12

Gambas al Ajillo Seared shrimp in fresh garlic, shaved parmesan served with our grilled focaccia bread 17

Dolma (Stuffed Grape Leaves) in creamy Coconut Sauce *Ḃ*. A popular one. Steamed in fresh herbs and spices topped with seared ground lamb with a side of *tatziki sauce* 13 (*Ṽ*. no lamb and tatziki)

SOUP & SALAD

Lemon grass-Chicken-Lentil-Vege-Soup *Ḃ.Ṽg*. Homemade with aromatics cup 12 bowl 15

Seaweed Salad *Ṽ*. Organic supergreens, romaine, bruschetta, organic carrots & toasted sesame seeds with lemon and lime wedges 14

ENTREES

Prime Rib, hand-cut Superior-grade-Angus *Ḃ*. "Dinner for two" Over 2lbs seasoned & grilled to perfection (Rare/Med-Rare) served with jasmine rice, creamy mushroom sauce & veges of the day 99

Jamaican Style Lamb Shank Curry Stew (Spicy) Tender, oven roasted, braised in fresh vegetables, black beans, sweet corn, aromatics with fried plantain & jasmine rice 36 Lamb Shank **Dinner for two** 48

Hand-cut Superior-grade Angus Rib-Eye or Filet Mignon topped with creamy mushroom sauce *Ḃ*. Grilled your way, served over our famous jasmine rice & vegetables of the day

Filet Mignon 49 ~8oz **Rib-Eye** 48 ~16-18oz

Norwegian Salmon Mediterranean Style *Ḃ*. A popular one. Pan seared in onions, garlic, ginger, tomatoes, olives, topped with feta cheese served over jasmine rice with a side of *organic mixed green salad* 36

Shrimp in creamy Peanut Sauce(Spicy) Pan seared in aromatics, served with jasmine rice & a side of *organic mixed green salad* topped with roasted *peanuts* 32

Peanut Pork (Spicy) with seared seasoned Pork Loin Chop 31

Peanut Chicken (Spicy) with seared all natural marinated chicken 30

Peanut Vegetables (Spicy) *Ṽg*. fresh mixed vegetables, black beans, with roasted *peanuts* 24

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 28

BEERS IN BOTTLE/CAN

Butternuts Golden Ale, Guinness Stout, Switchback, Sam Adam Octoberfest, Yuengling, Corona Extra, Fiddle Head IPA, Coors light, Angry Orchard, Corona Light
(Non Alcoholic: Heineken 00, Guinness 0, Ginger beer)

****Pub Night, Every Friday 5pm-7pm****

Get a Dollar off ANY BEER, WINE or MIXED drink Or \$5.00 off any bottle of wine purchased **CASH at THE BAR** **Weekly specials & special priced drinks are not included**

This Week Special Drinks

Cosmo on the rocks Choice of: Peach, Lime, Blueberry, Grapefruit or Cucumber 10

prices subject to change without prior notice

For split checks, a 20% gratuity will be added to your total amount

The Empire House Hotel LLC

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

Website:empirehousefinedining.com

Phone#: 607-783-2859

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

Dessert Drinks

- *Bourbon Cream from Blackbutton Distillery Rochester NY Snifter*
- *Tequila rose Snifter*
- *Irish Coffee*
- *Mexican coffee*
- *Midnight Moonshine Snifter in: Blueberry, Strawberry, Cherry or Cinnamon-Apple Flavors*
- *Screwball Peanut Butter Whiskey Snifter*
- *Pallini Italian Limoncello Snifter*
- *Espresso Martini*
- *We also carry an excellent selection of Aged Bourbons, Scotch Whiskies, Cogniacs & Brandies*

Desserts

- *Ricotta Pistachio Cake* Q's favorite. Light, smooth & creamy layers of sponge cake, pistachio & ricotta cream, topped with whipped cream & fresh strawberries 11 *Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Italian Limoncello*
- *Tiramisu* Light, all natural mascarpone and ladyfingers, delicately soaked in espresso topped with fresh strawberries and whipped cream 11
*Best paired with *Bourbon Cream, Tequila rose, Irish Coffee or Our Imported Porto wine*
- *Homemade Chocolate Chip-Banana-Walnut bread a la mode* Angel's favorite. Homebaked served with premium vanilla ice cream 12 *Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Midnight Moonshine*
- *Creme Brulee* Homebaked vanilla bean custard, organic eggs with bruleed sugar & fresh berries 10 *Best paired with *Bourbon Cream, Tequila rose, Irish Coffee, Mexican Coffee or Midnight Moonshine*
- *New York Style Cheesecake* Topped with fresh strawberry, raspberry sauce, and whipped cream 10
*Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, 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 12
*Best paired with *Bourbon Cream, Tequila rose, Irish Coffee or Screwball Peanut Butter Whiskey*
- *Bananas Foster* Organic bananas in a savory sauce, flambéed in spiced rum with a scoop of premium vanilla ice cream, whipped cream and caramel sauce 12
*Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee or Mexican Coffee*
- *Ice Cream served with your choice of:* Premium Chocolate, Premium Vanilla, Cookies & Cream
with whipped cream and chocolate sauce full order half order
*Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee*

prices subject to change without prior notice

For split checks, a 20% gratuity will be added to your total amount