

# ***The Empire House Hotel LLC***

Mediterranean/Middle-Eastern ~ Restaurant ~ Lounge

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

**Phone#:** 607-783-2859

***Weekly Specials September 23 - 25, 2022***

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

**Vegan** **Ṽ**. **Vegetarian** **Ṳg**. **Gluten Free** **Ḡ**

## **APPETIZER**

***Shrimp Cocktail*** Mary's Favorite. Jumbo shrimp served with tasty cocktail sauce & crackers 14

***Dolma (Stuffed Grape Leaves) in creamy Coconut Sauce*** **Ḡ**. A popular one. Steamed in fresh herbs and spices topped with seared ground lamb with a side of *tatziki sauce* 12

## **SOUP & SALAD**

***Aromatic Pork, Vegetable & Weaver's Tomato Soup topped with Parmesan***

Homemade cup 7 bowl 9

***Seaweed Salad*** **Ṽ**. Organic supergreens, romaine, bruschetta, organic carrots & toasted sesame seeds with lemon and lime wedges 12

## **ENTREES**

***Hand-cut Superior-grade Angus Rib-Eye or Filet Mignon in creamy mushroom sauce***

**Ḡ**. Grilled your way served over jasmine rice & vegetables of the day

***Tomahawk*** 91 ~48oz **dinner for two** ***Filet Mignon*** 45 ~8oz ***Rib-Eye*** 39 ~16oz - 18oz

***Moroccan Style Lamb Shank Stew*** **Ḡ**. Everybody's favorite. Oven roasted & braised in vegetables, chickpeas, apricots, raisins, tomatoes, *almonds*, aromatics served with jasmine rice and *tatziki sauce* 28

***Faroe Island Salmon Curry Jamaican Style (Spicy)*** Pan seared in aromatics and black beans served with a side of *organic mixed green salad*, jasmine rice and fried plantain 29

***Pork Curry Jamaican Style (Spicy)*** with pan seared boneless Pork chop 24

***Shrimp Curry Jamaican Style (Spicy)*** with pan seared shrimp 24

***Chicken Curry Jamaican Style (Spicy)*** with pan seared all natural chicken 23

***Fresh mixed Vegetables and black Bean Curry Jamaican Style Ṳg. (Spicy)***

Stir fried in aromatics, served with jasmine rice, fried plantain & creamy coleslaw 19

***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* 23

## **\*BEERS IN BOTTLE/CAN\***

**Pork Slap, Moo Thunder, Guinness, Sam Adam Lager, Blue Moon, Good Nature Blonde, Fiddle Head IPA, Switchback, Founders IPA, Heineken, Goose Island IPA, Coors light, Sam Adam Summer Ale, Lagunitas IPA, Yuengling, Corona Extra, Angry Orchard Cider, Heineken 00(non alcoholic)**

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

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\**

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## *Dessert Drinks*

- *Bourbon Cream from Blackbutton Distillery Rochester NY Up or On ice*
- *Screwball Peanut Butter Whiskey Snifter*
- *Pallini Italian Limoncello Snifter*
- *Irish Coffee*
- *Mexican coffee*
- *Tequila rose, Up or On ice*
- *Midnight Moonshine Snifter in: Blueberry, Strawberry, Cherry or Cinnamon-Apple Flavors*

## *Desserts*

- *Tiramisu* Light, all natural mascarpone and ladyfingers, delicately soaked in espresso topped with dusted cocoa served with fresh strawberries and whipped cream 8  
\*Best paired with *Bourbon Cream, Tequila rose, Irish Coffee or Screwball Peanut Butter Whiskey*
- *Local Cherry-Mixed Berry Pie a la mode* Locally baked served with vanilla ice cream 8 \*Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Midnight Moonshine*
- *Local Peach Pie a la mode* Locally baked served with vanilla ice cream 8 \*Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Midnight Moonshine*
- *Local Strawberry-Rhubarb Pie a la mode* Locally baked served with vanilla ice cream 8 \*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 8  
\*Best paired w/ *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 8  
\*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 vanilla ice cream, whipped cream and caramel sauce 8  
\*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 8  
\*Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Italian Limoncello*
- *Ice Cream served with your choice of:* Chocolate, Vanilla, Cookies and Cream  
with whipped cream and chocolate sauce      full order      half order  
\*Best paired with *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee, Mexican Coffee or Italian Limoncello*

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