

The Empire House Hotel and Restaurant

Weekly Specials November 20 - 23, 2025 Phone#: 607-783-2859

Website: empirehousefinedining.com

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

Vegan **V̇**. **Vegetarian** **yg.** **Gluten Free** **Ğ**

APPETIZERS

Chicken Wings A pound of crispy & meaty bonchon wings(Korean style), sesame seeds, celery 16

Steamed Mussels Steamed in *Butter-white wine* sauce served with grilled crostini 18

Pork-Vegetable Dumplings Steamed, Taipe style potstickers served with Asian dipping sauce 16

Coconut Shrimp Coconut breaded butterfly shrimp served with mango chutney dipping sauce 15

Crispy Clam Strips Sustainably sourced served with tartar sauce and freshly cut fries 16

SOUP

Roasted Tomato-Cumin-Hamburger Soup **Ğ**. Homemade in aromatics cup12 bowl 16

ENTREES & PLATTERS

Grilled Rack of Lamb **Ğ**. A popular one. Marinated in red wine, garlic, rosemary, herbs & spices. Grilled medium rare served with jasmine rice & vegetables 48

Moroccan Style Lamb Shank **Ğ**. Oven roasted & braised in vegetables, chickpeas, apricots, raisins, tomatoes, *almonds*, aromatics served with jasmine rice & *tatziki* 36 Lamb Shank **Dinner for two** 48

Premium Coho Salmon in grilled Tomato-Butter-White Wine-Saffron Sauce **Ğ**. Pan seared in aromatics topped with *double cream amarena cherry goat cheese* served with Philippines style jasmine rice pilaf(pork adobo bits & garlic), cracked green olives with a side of *tatziki* sauce 37

Saffron Pork Chop **Ğ**. with grilled marinated Pork chop 32

Saffron Shrimp **Ğ**. With seared seasoned shrimp 34

Saffron Chicken **Ğ**. with seared marinated chicken 33

Saffron Vegetarian **yg.Ğ**. with sauteed mixed vegetables, chickpeas, *garlic rice*, *cherry goat cheese* 27

Scallop Taco Lightly breaded seasoned scallops with creamy coleslaw, avocado, chipotle-aioli, melted mixed cheese on warm tortillas served with salsa, lime wedge and freshly cut seasoned fries 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 28

Shrimp Taco Seared seasoned shrimp, creamy coleslaw, avocado, chipotle-aioli & melted mixed cheese on warm tortillas served with salsa, lime wedge and freshly cut seasoned fries 28

New Juices: *All Natural Nature's Nectar (Sparkling French Lemonade or Sparkling French Pink Lemonade), Passion Fruit Nectar, Organic Mango Nectar, Organic Apple, Pineapple, Cran-(Watermelon, Mango, Tropical, Pineapple)*

New Sparkling Water: *Italian mineral water, TopoChico mineral water, San Pellegrino Saratoga Spring Water(Sparkling or Still), Perrier*

BEERS IN BOTTLE/CAN

Butternuts (Porkslap, Maibock, Country Gold), **Switchback**, Blue Moon

Guinness Stout, Founders All Day IPA, Goose Island IPA, Fiddle Head IPA, Coors light,

Awestruck Cider(Dry Apple & Oak, Hibiscus Ginger, Strawberry Lemonade, Crisp Apple,

Blackberry), **Wicked Grove Cider**(Black Cherry 8%, Blueberry), Angry Orchard, Modelo,

Yuengling, Corona Light, Busch Peach Light, Michelob Ultra

Non Alcoholic: (Guinness 0, Heineken 00, Run Wild IPA, Sparkling Apple Cider, Ginger Beer)

prices subject to change without prior notice

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DESSERTS

Local Mixed Berry Pie, Peach Pie or Apple Pie a la mode

Locally baked served with premium vanilla ice cream 12

***Best paired with** *Lemon Pie Limoncillo, Bourbon Cream, Irish Coffee, Mexican Coffee or Midnight Moonshine*

Creme Brulee Ğ.

Homebaked vanilla bean custard, organic *eggs* with bruleed *organic brown sugar* & fresh berries 11

***Best paired with** *Hot Espresso Bourbon Cream, Tequila rose, Mexican Coffee, Midnight Moonshine*

New York Style Cheesecake

Topped with fresh strawberry, raspberry sauce, and whipped cream 12

***Best paired with** *Tequila rose, Irish Coffee, Mexican Coffee, Espresso Martini or Midnight Moonshine*

Chocolate Nutella Brownie Bites a la mode

Warm brownies, smeared with nutella topped with vanilla ice cream, whipped cream & chocolate sauce 12

***Best paired with** *Hot Espresso Bourbon Cream, Tequila rose, Irish Coffee or Screwball Peanut Butter Whiskey*

Premium Ice Cream

your choice of: **Vanilla, Chocolate, Cookies and Cream**

Served with whipped cream & chocolate sauce

full order 8

half order 5

Also available in a limited Quantity our Homemade

Iranian Saffron-Pistachio ice cream (Real High Quality Saffron & Pistachios),

full order 12 half order 8

***Best paired with** *Bourbon Cream, Screwball Peanut Butter Whiskey, Irish Coffee or Tequila rose*

New Coffee Flavors : *Dalgona Hot Coffee, Dalgona Cold Coffee(over Cold organic Milk), Espresso, Espresso Bourbon Cream, Peppermint Mocca Latte, Hazelnut*

New Tea Flavor: *Chai Tea with Honey*

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