

The Empire House Hotel and Restaurant

End of the Season Weekly Specials November 22 - 24, 2024

Phone#: 607-783-2859

Website: empirehousefinedining.com

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

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

APPETIZERS

- Gambas al Ajillo** Seared shrimp in fresh garlic, shaved Parmesan served w/ grilled focaccia bread 17
Mac & Cheese Bites Filled with creamy blend of 3 cheeses served with marinara & freshly cut fries 14
Baked Pears *Ḃ.Ṽg*. Local pears in aromatics filled with walnut, raisin, craisin, feta, local maple syrup 14

SOUP & SALAD

- Persian Style-Red Lentil roasted Tomato Soup *Ḃ.Ṽg***. Homemade w/ sour cream cup 12 bowl 16
Seaweed Salad *Ṽ*. *Organic supergreens*, romaine, bruschetta, *organic carrots* & toasted *organic sesame seeds* with lemon and lime wedges 16

ENTREES & PLATTERS

- Lamb Shank Tikka Masala *Ḃ***. Oven roasted in vegetables then simmered in creamy local tomato sauce, cardamon, almonds served with jasmine rice 36 Lamb Shank **Dinner for two** 48
Grilled Rack of Lamb *Ḃ*. A popular one. Marinated in red wine, garlic, rosemary, herbs & spices. Grilled medium rare served w/ jasmine rice & grilled asparagus 49
Premium Coho Salmon Tikka Masala *Ḃ*. A popular one. Pan seared in creamy local roasted tomato sauce, cardamon served over jasmine rice, almonds with a side of *organic mixed green salad* 36
Pork Belly Tikka *Ḃ*. with braised pork belly 33
Shrimp Tikka *Ḃ*. with seared seasoned shrimp 33
Chicken Tikka *Ḃ*. with seared all natural marinated chicken 32
Vegetables Tikka *Ḃ.Ṽg*. Sauteed fresh mixed vegetables, chickpeas, almonds 26
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
Sea Scallop Tacos Breaded, crispy 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
Chicken Taco Seared all natural marinated halal chicken, creamy coleslaw, avocado, chipotle-aioli & melted mixed cheese on warm tortillas served with salsa, lime wedge and freshly cut seasoned fries 24

New Coffee Flavors : *Peppermint Mocca Latte, Hazelnut, Mocca Cappucinno*

New Juices: *Organic Apple, Pineapple, Cran-(Watermelon, Mango, Tropical, Pineapple)*

BEERS IN BOTTLE/CAN

Butternuts (Hey Porter, Porkslap, Maibock, Country Gold), **Buffalo** Hayburner IPA
Busch Peach Light, Guinness Draught Stout, Goose Island IPA, Angry Orchard Cider,
Voodoo Ranger IPA(Tropic, Peach, Juice), **Corona** (Premier, Extra, Lite)

Non Alcoholic: (Guinness 0, Heineken 00, Run Wild IPA, Ginger beer, Rootbeer)

prices subject to change without prior notice

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DESSERTS

Homebaked Aromatic Local Pears a la mode Ğ.

Baked in rose water, cinnamon, vanilla. Served w premium Vanilla ice cream whipped cream & caramel 12

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

Homebaked Local Apple Custard with spiced Rum Apple sauce

Baked with unbleached flour, free range eggs, aromatics. Served with whipped cream & caramel sauce 12

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

Creme Brulee Ğ.

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

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

Local Peach Pie or Strawberry Rhubarb a la mode

Locally baked served with premium vanilla icecream 12

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

Bananas Foster Ğ.

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 *Tequila rose, Screwball Peanut Butter Whiskey, Irish Coffee or Mexican Coffee

Premium Ice Cream

your choice of: **Chocolate, Vanilla, Cookies & Cream, Neopolitan**

Served with whipped cream & chocolate sauce

full order 7 half order 5

Premium Italian Ice (None Dairy)

your choice of: **Watermelon, Cherry** 7 served with strawberry

Also available in a limited 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

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