

HUDSON RESTAURANT WEEK

Edward's STEAKHOUSE

RESTAURANT WEEK 3-COURSE LUNCH MENU \$18

(EXCLUDES TIP, TAX & BEVERAGES)

APPETIZER

(CHOOSE ONE)

SOUP DU JOUR

HOUSE SALAD

MESCLUN WITH HONEY GARLIC BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD

CROUTONS AND PARMESAN CHEESE

ENTRÉE

(CHOOSE ONE)

EDWARD'S BURGER

SERVED WITH YOUR CHOICE OF
POTATO CHIPS, FRENCH FRIES OR SIDE SALAD

VEGGIE BURGER

SERVED WITH FRENCH FRIES

FLAT IRON STEAK SANDWICH

WITH SAUTÉED ONIONS AND HOMEMADE POTATO CHIPS

HOT OPEN TURKEY PLATTER

MASHED POTATOES AND GRAVY

CHICKEN FRANCESE

WITH RICE & JULIENNE VEGETABLES

DESSERT

ICE BOX CAKE

PORTERHOUSE FOR TWO SPECIAL: \$100

CHOICE OF (2) APPETIZERS

38oz. PORTERHOUSE SLICED FOR TWO

SAUTÉED BROCCOLI & MASHED POTATO

CHOICE OF (2) DESSERTS

HUDSON
RESTAURANT WEEK
Edward's
STEAKHOUSE

RESTAURANT WEEK 3-COURSE DINNER MENU \$40

EXCLUDES TIP, TAX & BEVERAGES - NO SHARING - NO SUBSTITUTIONS

APPETIZER

(CHOOSE ONE)

SOUP DU JOUR

BAKED CLAMS

WITH BREADCRUMB STUFFING

FRIED CALAMARI

FRESH CALAMARI, MARINARA SAUCE, LEMON

FILET MIGNON VEGETABLE SPRING ROLL

SPICY REMOULADE W/MISO DIPPING SAUCE

OVEN ROASTED PLUM TOMATOES AND FRESH MOZZARELLA

BALSAMIC REDUCTION, BASIL, EXTRA VIRGIN OLIVE OIL

ENTREE

(CHOOSE ONE)

6oz. PETITE FILET MIGNON (\$5.00 UPCHARGE)

HASH BROWN POTATO, SAUTÉED BROCCOLI, BORDELAISE SAUCE

14oz. NEW YORK SIRLOIN STEAK FRITES

SERVED WITH FRENCH FRIES, HARICOT VERTS AND CHIVE BUTTER

PAN ROASTED CHICKEN

ROASTED GARLIC MASHED POTATOES, ARTICHOKE
OVEN DRIED TOMATOES, SHITAKE MUSHROOMS, BROCCOLI

BABY LAMB CHOPS

MASHED POTATOES, ASPARAGUS, DEMI-GLACE

WILD ISLES SCOTTISH SALMON

JASMINE RICE, HARICOT VERTS, TARRAGON MUSTARD SAUCE

LINGUINI WITH FRESH CLAMS

WHITE OR MARINARA

DESSERT

(CHOOSE ONE)

NEW YORK CHEESECAKE, ICE BOX CAKE, OR CRÈME BRULÉ

PORTERHOUSE FOR TWO SPECIAL: \$100

CHOICE OF (2) APPETIZERS

38oz. PORTERHOUSE SLICED FOR TWO

SAUTÉED BROCCOLI & MASHED POTATO

CHOICE OF (2) DESSERTS