

P O U G H K E E P S I E
ICE HOUSE
O N T H E H U D S O N

Spring 2017 Restaurant Week Menu

Featured Wines:

Red

Montepulciano 8
*Bricco al Sole, Abruzzo, IT
(Organic)*

White

Albarino 8
Spain

Lunch Menu

Prix fixe, Three-Courses | **\$22.95** per person

First Course

choice of

Roasted Beet Salad
arugula, goat cheese, vanilla bean vinaigrette

Spicy Maple Chicken Wings
bleu cheese sauce

Bacon, Egg & Cheese Risotto
aged cheddar risotto, crispy bacon, sunny side egg

French Onion Soup
caramelized onions, swiss & asiago cheese, garlic herb crostini

Second Course

choice of

Vassar Chicken Sandwich
crispy chicken, bacon, pepperjack, lettuce, tomato, ranch, oversized english muffin

Dwyers Cheesesteak Sandwich
mushrooms, roasted peppers, caramelized onions, pepperjack mornay, shallot aioli, ciabatta

Three Mushroom Flatbread
asiago, mozzarella, cremini, porcini, truffle oil drizzle

Grilled Chicken Kale Caesar Salad
asiago, brown butter croutons, house caesar dressing

Captain's Fish & Chips
Mother's Milk battered cod, french fries, tartar sauce

Third Course

choice of

Warm Apple Empanada
caramel sauce, vanilla ice cream

Chocolate Peanut Butter Mousse
rich chocolate ganache, whipped cream

Toffee Blondie
toffee cake with chocolate chips and vanilla bean ice cream

Featured Cocktail:

House Red or
White Sangria 9



POUGHKEEPSIE
ICE HOUSE
ON THE HUDSON

Spring 2017 Restaurant Week Menu

Featured Wines:

Red

Montepulciano 8
*Bricco al Sole, Abruzzo, IT
(Organic)*

White

Albarino 8
Spain

Dinner Menu

Prix fixe, Three-Courses | **\$32.95** per person

First Course

choice of

Roasted Beet Salad
arugula, goat cheese, vanilla bean vinaigrette

Spicy Maple Chicken Wings
bleu cheese sauce

Bacon, Egg & Cheese Risotto
aged cheddar risotto, crispy bacon, sunny side egg

French Onion Soup
caramelized onions, swiss & asiago cheese, garlic herb crostini

Second Course

choice of

Creekstone Farms NY Strip Steak
shallot mashed potatoes, seasonal vegetable, house onion ring, pink peppercorn demi

Pretzel Crusted Fried Chicken
mac n cheese, braised kale, honey dijon sauce

Pan Roasted Atlantic Salmon
herb pesto & arugula risotto, roasted potatoes, seasonal vegetable

Pasta Limon
angel hair, grilled shrimp, basil, parsley, parmesan, lemon cream sauce

Captain's Fish & Chips
Mother's Milk battered cod, french fries, tartar sauce

Bridge Music Burger
*creekstone farms beef, cajun bacon, cheddar cheese,
lettuce, tomato, onion, garlic herb aioli, brioche, french fries*

Third Course

choice of

Warm Apple Empanada
caramel sauce, vanilla ice cream

Chocolate Peanut Butter Mousse
rich chocolate ganache, whipped cream

Toffee Blondie
toffee cake with chocolate chips and vanilla bean ice cream

Featured Cocktail:

House Red or
White Sangria 9

