



Mains

SPINACH AND MUSHROOM RAVIOLI

Brown Butter Sage Sauce, Wilted Spinach, Warm Ricotta 20~

HAWAIIAN SHRIMP RISOTTO

Grilled Shrimp, Pineapple, Roasted Red Peppers, Orange Beurre Blanc 23~

CLASSIC SCAMPI

Sauteed Shrimp and Scallops in Lemon White Wine Sauce Over Linguini 25~

SAUTEED SEA SCALLOPS

Julienne Vegetables, Basmati Rice, Guacamole, Lemon Beurre Blanc 28~

WASABI DUSTED AND SEARED AHI TUNA

Served Rare with Thai Snow Pea Salad, Ginger Basmati Rice 30~

CHICKEN NAPOLEON

Sauteed Chicken Breast, Spinach and Goat Cheese, Whipped Potatoes, Demi Glace 19~

GRILLED BLACK ANGUS RIBEYE STEAK

Red Wine Demi Glace, Seasonal Vegetables, Whipped Potatoes 32~

GRILLED AND SLICED HANGER STEAK

House Fries, Vegetable Saute, Chimichurri Sauce 20~

PARMESAN CRUSTED TILAPIA

Tomato and Scallion Beurre Blanc, Sauteed Spinach, Whipped Potatoes 20~

BBQ PORK CHOP

Double Cut Chop Topped with Sliced Apple, Whipped Potatoes, Fresh Vegetables 21~

FISH SPECIAL

Chef's Choice

PASTA SPECIAL

Chef's Choice

AL'S PITTSTOWN BURGER

Black Angus, House Fries and Slaw, 12~ Cheese add 1~

We strive to provide the highest quality products available from our purveyors and local farms to ensure our guests with a quality dining experience.

We do not list every ingredient used in our menu. If you are allergic to or intolerant of specific foods or have special dietary restrictions, please let your server know when ordering.

18% gratuity is added to parties of 6 or more, corkage 15~