



Mains

SPINACH AND MUSHROOM RAVIOLI
Brown Butter Sage Sauce, Wilted Spinach, Warm Ricotta 20~

SAUTEED ATLANTIC SALMON
House Made Potato Fritters, Asparagus, Lemon Beurre Blanc 26~

PENNE CARBONARA
Crisp Pancetta, Green Peas, Red Bell Pepper, Parmesan Cream Sauce 21~

WASABI DUSTED & SEARED AHI TUNA
Served Rare with Thai Snow Pea Salad, Ginger Basmati Rice 30~

PACIFIC RIM SCAMPI, SHRIMP & SEA SCALLOPS
Sauteed in Sweet Chili Sauce, Coconut Milk, Basil, Ginger, White Wine, over Linguini 27~

GRILLED BLACK ANGUS NY STRIP STEAK
Roasted Mushroom Demi Glace, Creamed Spinach, Whipped Potatoes, Crispy Onions 32~

PAN ROASTED BISTRO CHICKEN
Garden Herbs, Broccoli Rabe, Whipped Potatoes, Natural Pan Au Jus 23~

GRILLED AND SLICED HANGER STEAK
House Fries, Vegetable Sautee, Red Wine Demi Glace 25~

PARMESAN CRUSTED TILAPIA
Tomato and Scallion Beurre Blanc, Sauteed Spinach, Whipped Potatoes 23~

PORK CHOP ALA MILANESE
Arugula, Red Onion, Tomatoes, Buttered Mushroom Fettucini 25~

HOUSE MADE PAPPARDELLE BOLOGNESE
Fresh Pasta with Classic Ragu Bolognese 21~

AL'S PITTSTOWN BURGER
Black Angus, House Fries and Slaw, Lettuce, Onion, Pickles 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~