



THE RABBIT ROOM
COME CELEBRATE

A LA CARTE SERVED DINNER SUGGESTIONS

The Rabbit Room is located on the ground floor of
The Lower Mill in a historic, art-inspired setting,

THE RABBIT ROOM
61 N. MAIN STREET
HONEOYE FALLS, NY 14472
TEL (585) 582-1830
FAX (585) 582-2922

www.thelowermill.com

STARTERS

(served with Rustic Rosemary Bread)

- \$4.00 House Salad
- \$5.00 Caesar Salad
- \$8.00 Dried Fruit & Nut Salad
- \$7.00 Beet & Goat Cheese Salad
- \$4.25/6.00 Homemade Soup

PASTA

*All Pasta dishes may be topped with grilled
chicken breast for an additional \$3*

- \$22.00 Gnocchi Parisienne - house made herbed
gnocchi tossed w/ fresh herbs, tomatoes &
portabella mushrooms
- \$18.00 Penne Gorgonzola - maytag blue cheese
cream sauce, grape tomatoes,
fresh basil & lemon
- \$18.00 Mushroom Ravioli - local mushroom
cream sauce
- \$18.00 Squash or Pumpkin Ravioli - sage
butter cream sauce
- \$18.00 Rigatoni - pesto cream sauce,
tomatoes & lemon
- \$20.00 Rigatoni - sausage and spicy
tomato sauce

*Most entrees, are served w/ garlic mashed potatoes or
rice and chef's fresh vegetable.*

*Pre-ordered selections and minimum head count
guarantee must be provided prior to your event.*

AUTUMN / WINTER

CHICKEN & PORK

- \$26.00 Pan Roasted Chicken - roasted in truffle
oil, cornbread & apple stuffing,
mushroom duexelle
- \$21.00 Pecan Chicken - encrusted w/ pecans,
topped with stone ground mustard sauce
- \$21.00 Grilled Chicken - topped with goat
cheese & caramelized apples
- \$21.00 Braised Pork Shank - bone-in, brushed
with Asian BBQ sauce
- \$21.00 Pork Tenderloin - grilled with caramelized
apples & cider reduction
- \$19.00 Braised Pork Butt - with herbed jus

SEAFOOD

- \$27.00 Swordfish - 8oz., grilled Hawaiian
Swordfish w/ lemon-parsley butter
- \$24.00 Shrimp - grilled with creamy polenta,
baby arugula and lemon
- \$29.00 Stuffed Shrimp - jumbo shrimp stuffed with
lump Blue Crab meat
- \$28.00 Kajiki - Fresh Hawaiian Blue Marlin, seared
& roasted with butter & fresh herbs
- \$27.00 Ono - fresh Hawaiian Wahoo seared &
roasted with herbs, topped with
citrus salad
- market Golden Tile Fish - seasoned & seared
w/lemon, sesame ginger sauce
- \$20.00 Mandarin Salmon - grilled Atlantic
Salmon, Mandarin orange glaze
- market Pan Seared Sea Scallops - served
w/sweet corn puree and sautéed
julienne vegetables
- \$25.00 Mahi Mahi - fresh Mahi encrusted w/
chipotle & chive compound butter
- \$26.00 "Jersey Fish" - Blue Crab Stuffed Flounder

BEEF & VEAL

- \$32.00 Seven Bridges Strip Steak - 12oz. Prime
Black Angus NY Strip, demi glace
- \$29.00 Beef Tenderloin - 8oz. grilled,
mushroom ragu, rosemary demi glace
- \$27.00 Short Ribs - braised boneless short ribs with
maytag bleu cheese
- \$23.00 Skirt Steak - Black Angus Skirt steak with
caramelized shallots & red wine jus
- \$27.00 Veal Loin Chop - grilled, 12oz. milk fed
veal porterhouse, demi glace
- \$28.00 Osso Bucco - braised veal shank
in pan jus
- \$18.00 London Broil - grilled with demi glace

To arrange an event or discuss catering CALL (585) 582-1830