



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
- \$6.00 Spinach Salad w/ strawberries, red onion
and poppyseed vinaigrette
- \$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
and portabella mushrooms
- \$18.00 Penne Gorgonzola - maytag blue cheese
cream sauce, grape tomatoes,
fresh basil and lemon
- \$16.00 Four Cheese Ravioli - vegetable pan sauce
- \$24.00 Lobster Ravioli - saffron cream sauce
- \$17.00 Spaghetti- summer vegetables, pancetta
and fresh herbs
- \$20.00 Rigatoni - sausage, spinach & roasted tomato

*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*

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

SPRING / SUMMER

CHICKEN & PORK

- \$20.00 Pan Roasted Chicken - with olives, capers
& roasted tomato
- \$25.00 Local Organic Pan Roasted Chicken
- \$20.00 Grilled Chicken Breast - brasied leg
and thigh ragu, summer vegetables
- \$25.00 Local Organic Grilled Chicken Breast
- \$21.00 BBQ Grilled Chicken - 1/2 chicken with
maque chow
- \$21.00 Grilled Chicken - with goat cheese &
roasted seasonal vegetables
- \$21.00 Braised Pork Shank - bone-in, brushed
with Asian BBQ sauce
- 21.00 Pork Tenderloin - roasted with seasonal
vegetable pan sauce
- \$19.00 Braised Pork Shoulder - with herbed jus

SEAFOOD

- \$27.00 Swordfish - 8oz., grilled with Heirloom
tomatoes, olive oil, lemon & capers
- \$24.00 Shrimp - seared with roasted summer
vegetables & creamy polenta
- \$28.00 Kajiki - Fresh Pacific Blue Marlin, grilled
with pineapple salsa
- \$20.00 Salmon - pan seared Atlantic Salmon
with a curried honey glaze
- market Ono - fresh Hawaiian Wahoo, pan
roasted with sesame ginger sauce
- market Sea Scallops - pan roasted with sweet
corn puree & sauteed vegetables
- market Mahi Mahi - grilled with a chipotle &
chive compound butter

BEEF & VEAL

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