
A LA CARTE SERVED DINNER SUGGESTIONS

STARTERS

- House Salad** . . . 3 **Caesar Salad** . . . 5
Spinach Salad w/ strawberries, red onion & poppyseed vinaigrette. . . 6
Beef & Goat Cheese Salad . . . 6
Homemade Soup...3.50/cup...5/bowl

PASTA

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

- Gnocchi Parisienne** - house made herbed gnocchi tossed w/ fresh herbs, tomatoes & portabella mushrooms . . . 22
Penne Gorgonzola - maytag blue cheese cream sauce, grape tomatoes, fresh basil & lemon . . . 18
Four Cheese Ravioli - with vegetable pan sauce . . . 16
Lobster Ravioli - with saffron cream sauce . . . 24
Spaghetti- with summer vegetables, pancetta & fresh herbs . . . 17
Rigatoni - with sausage, spinach & roasted tomato . . . 18

CHICKEN & PORK

- Pan Roasted Chicken** - with olives, capers & roasted tomato . . 20 / Organic Chicken . . 25
Grilled Chicken Breast - with braised leg and thigh ragu, summer vegetables . . . 20/ Organic Chicken . . 25
BBQ Grilled Chicken - 1/2 chicken with maque chow . . . 21
Grilled Chicken - with goat cheese & roasted seasonal vegetables . . . 21
Braised Pork Shank - bone-in, brushed with Asian BBQ sauce . . . 21
Pork Tenderloin - roasted with seasonal vegetable pan sauce . . . 21
Braised Pork Shoulder - with herbed jus . . . 19

SEAFOOD

- Swordfish** - 8oz., grilled with Heirloom tomatoes, olive oil, lemon & capers . . . 27
Shrimp - seared with roasted summer vegetables & creamy polenta. . . 24
Kajiki - Fresh Pacific Blue Marlin, grilled with pineapple salsa. . . 27
Ono - fresh Hawaiian Wahoo, pan roasted with sesame ginger sauce . . . 24
Sea Scallops - pan roasted with sweet corn puree & sauteed vegetables . . . MARKET PRICE
Salmon - pan seared Atlantic Salmon with a curried honey glaze. . . 20
Mahi Mahi - grilled with a chipotle & chive compound butter . . . 25

BEEF & VEAL

- Strip Steak** - 12oz. Prime Black Angus NY Strip topped with demi glace . . . 25
Beef Tenderloin - 8oz. grilled, with mushroom ragu, and rosemary demi glace . . . 29
Short Ribs - braised boneless short ribs with maytag bleu cheese . . . 27
Skirt Steak - Black Angus Skirt steak with caramelized shallots & red wine jus . . . 23
Veal Loin Chop - grilled, 12oz. milk fed veal porterhouse with demi glace . . . 27
Osso Bucco - braised veal shank in pan jus. . . 28
London Broil - grilled, with demi glace . . . 18

All Entrees, with the exception of Pasta dishes, are served w/ garlic mashed potatoes or rice and chef's fresh vegetable.

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

THE RABBIT ROOM
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