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## A LA CARTE SERVED DINNER SUGGESTIONS

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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](http://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*

## 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
- \$27.00 Ono - fresh Hawaiian Wahoo, pan  
roasted with sesame ginger sauce
- market Sea Scallops - pan roasted with sweet  
corn puree & sauteed vegetables
- \$20.00 Salmon - pan seared Atlantic Salmon  
with a curried honey glaze
- \$25.00 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

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