

# Restaurant

JAN  
2025

# MONTH

DOWNTOWN WHITE PLAINS

[wpbid.com/restaurantmonth](http://wpbid.com/restaurantmonth)

Media Sponsor

**WESTCHESTER**  
MAGAZINE

# Restaurant

JAN  
2025

MONTH

DOWNTOWN WHITE PLAINS

Get your forks and knives ready—it's everyone's favorite month for dining! The downtown white plains bid's restaurant month offers tantalizing meals at savory savings—a delicious duo! Come dine with us this January in downtown white plains, Westchester's restaurant row!

## PRIX FIXE SPECIALS

Lunch - \$22.95

Dinner - \$32.95

2nd Tier Dinner - \$42.95

\*Exclusions apply.

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*ALEX LOUNGE*  

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**BAR & GRILL**



Alex Lounge Bar & Grill  
213 E Post Road  
(914) 358-9227

**ALEX LOUNGE**  
BAR & GRILL

## White Plains Restaurant Month

Appetizer:

**Chicken Tortilla Soup**  
**New England Clam Chowder**

Entrees:

**Cilantro Chicken Salad**

Topped with bacon, toasted almond, English cucumbers, cherry tomatoes, queso fresco. Choice of balsamic or Mango vinaigrette

**Buffalo Chicken Wrap**

Lettuce, tomatoes and bleu cheese. Served with sweet potato fries

**Tacos al Pastor**

Pork shoulder marinated in our homemade spice blend served on blue corn tortillas, topped with cilantro, grilled diced pineapple and white onions

**Birria Quesadilla**

Shredded beef tossed in a homemade marinade, Oaxaca cheese folded in a flour tortilla and grilled, topped with sour cream and guacamole

**Cheeseburger Pizza**

Thin crust shell brushed with marinara sauce topped with ground beef, bacon, and melted cheddar and mozzarella cheese

**\*\*Choice of one starter and one entrée; includes soda or coffee or select draft beer for \$22.95 per person\*\***

**ALEX LOUNGE**  
BAR & GRILL

## White Plains Restaurant Month

Appetizers:

**Chicken Tortilla soup**  
**Montadito**

Deep fried plantain wrapped in bacon topped with mango salsa and drizzled with chipotle sauce

Entrees:

**Cilantro Chicken Salad**

Topped with bacon, toasted almond, English cucumbers, cherry tomatoes, queso fresco. Choice of balsamic or Mango vinaigrette

**Birria Torta**

Shredded beef tossed in a homemade marinade topped with lettuce, tomato, avocado and Oaxaca cheese

**Smoked Pork Belly Burger**

Topped with chipotle onions, lettuce, tomato and bleu cheese sauce

**Sweet Smoky Tacos**

Pork belly, sweet mango salsa and cilantro on blue corn tortillas

**Seafood Pasta**

Shrimp, mussels, squid and octopus tossed in a creamy homemade sauce. Served over linguini.

Dessert:

**Churros**

**\*\*Choice of one starter and one entrée; includes soda or coffee or select draft beer and dessert for \$32.95 per person\*\***

# The Blind Pig Of Westchester

## The Blind Pig of Westchester

174 Martine Avenue

(914) 607-2687

Tuesday thru Thursday



### RESTAURANT MONTH MONDAY-THURSDAY

#### LUNCH

FRENCH ONION SOUP - BUTTERNUT SQUASH SALAD  
SMASH BURGER  
GRILLED CHICKEN SLIDERS  
MEXICAN RICE BOWL  
FUSION RICE BOWL

#### DINNER

FRENCH ONION SOUP - BEET SALAD - RICOTTA TOAST  
OR  
CALAMARI +3 - TUNA TAR-TAR +3

BRISKET TACOS  
COD FISH TACOS  
SHRIMP BAO  
PORK BAO  
CHICKEN BAO  
BAO FLIGHT +3  
BBQ CHICKEN SANDWICH  
SMASH BURGER  
VEAL WAGYU MEATBALL SUB  
HOT HONEY CHICKEN SLIDERS  
MAC 'N' CHEESE - TRUFFLE/PROSCIUTTO +3  
WAGYU SLIDERS +3  
WAGYU MEATBALLS +3

#### DESSERT

STICKY TOFFEE PUDDING  
AFFOGATO



# Brazen Fox

• WHITE PLAINS ★ NY •

Brazen Fox

175 Mamaroneck Avenue

(914) 358-5911

Dine-in Only

# WHITE PLAINS RESTAURANT MONTH

\$32.95++

## DINNER

*Enjoy 1 Glass of Wine (Merlot, Cabernet, Pinot Grigio, Chardonnay)  
or a Glass of Your Favorite Draft Beer*

### ENTRÉE

#### Pan Seared Branzino

*Lemon Butter Sauce, Seasonal Vegetables, Roasted Potatoes*

#### Chicken Martini

*Panko Crusted Chicken Breast, Asparagus, Mashed Potatoes, Lemon  
White Wine Sauce*

#### Lamb Shank

*Lamb Shank in a Veal Demi Glace, Risotto, Carrot & Celery*

#### New York Strip Steak (+\$5)

*Au Poivre Sauce, Crispy Onion, Broccoli, Mashed Potatoes*

#### Filet Mignon Steak Sandwich

*Grilled Filet, Caramelized Onions, Melted Gruyere, Roasted Garlic  
& Shallot Aioli on Ciabatta with Hand-Cut Fries*

#### Seafood Pasta

*Fresh Lobster, Shrimp, Clams, Mussels & Scallops in a White Wine  
Sauce, Served over Linguini*

## DESSERT

#### Chocolate Lava Cake

*or  
Affogato*



# WHITE PLAINS RESTAURANT MONTH

\$22.95++

## LUNCH

### To Start

*Soup du Jour or Caesar salad*

### Fish & Chips

*Beer Battered Basa Fish, Cole Slaw, Tartar Sauce, Lemon Wedge*

### Shepherd's Pie

*Simmered Ground Beef with Peas & Carrots, Topped w Mashed Potatoes*

### Brazen Fox Burger

*- Choice of Beef, Turkey, or Black Bean Patty -  
American Cheese, (Lettuce, Tomato, Onion & Pickles on Request)  
with Hand-Cut Fries*

### Chicken & Brie Panini

*Grilled Chicken, Melted Brie, Avocado, Tomato & Dill Mustard on  
Ciabatta with Hand-Cut Fries*

### Chopped Cobb Salad

*Romaine Lettuce, Grilled Chicken, Bacon Bits, Egg, Avocado,  
Gorgonzola, Tomato, Ranch Dressing*

### Buffalo Chicken Wrap

*Crispy Chicken, Lettuce, Tomato, Buffalo Sauce, Side of  
Blue Cheese Sauce*

**Includes Soda, Coffee or Tea**



@brazenfox  
www.thebrazenfox.com





[Cantina Taco & Tequila Bar](#)  
166 Mamaroneck Avenue  
(914) 461-3959  
Dine-in or Takeout







CHAZZ PALMINTERI  
*Italian Restaurant*



Chazz Palminteri Italian Restaurant

264 Main Street

(914) 600-8430

Dine-in or Takeout.

Not available Saturday evenings.



264 Main Street, White Plains, NY 10602 Phone: 914-600-8430

# White Plains Restaurant Month Lunch Menu

## APPETIZERS *Choice of one*

### SOUP OF THE DAY

### MIXED GREEN SALAD

*Mesclun leaves with cherry tomatoes, roasted peppers, olives, red onion and shaved cheese in a red wine*

### FRIED CALAMARI

*Golden fried rings of calamari served with marinara*

## ENTREES

*Choice of one*

### CHICKEN PARMIGIANA

*Chicken breast lightly breaded and pan fried with pan fried with tomato sauce and mozzarella, served with penne*

### CHICKEN FRANCESE

*Chicken breast dipped in eggs sauteed in a white lemon sauce, served with potatoes and mixed vegetables*

### RIGATONI BOLOGNESE

*Short rigatoni in a homemade traditional meat sauce*

### PENNE VODKA

*Penne pasta in a pink vodka sauce*

### GRILLED SALMON

*With a Dijon mustard sauce, served with potatoes and mixed vegetables*

## DESSERTS

*Choice of one*

### TIRAMISU - ITALIAN CHEESECAKE - ICE CREAM

**\$29.95 PER PERSON**

**NOT INCLUDING TAX, GRATUITY AND BEVERAGES**

### RESTAURANT WEEK WINE SELECTION

The perfect pairing for the ultimate dining experience

Cabernet Sauvignon, Napa Valley, California - \$50

Chianti, Tuscany, Italy - \$50

Chardonnay, Napa Valley, California - \$50

Pinot Grigio, Tuscany, Italy - \$50

30 West 46th Street, New York, New York 10036  
264 Main Street, White Plains, New York 10022

237 W 54th St, NY, NY 10019 | 151 E 50th St. NY, NY 1022  
1777 Ala Moana Blvd, Sky Floor, Honolulu, HI 9681 | Hawaii  
233 W 49th St, NY, NY 10019 | Roppongi, Tokyo, Japan

*Please inform management of any allergies you or your guest may have.  
Consuming raw or undercooked food may increase your risk for foodborne illness.*



264 Main Street, White Plains, NY 10602 Phone: 914-600-8430

# White Plains Restaurant Month Dinner Menu

## APPETIZERS *Choice of one*

### MIXED GREEN SALAD

*Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, kalamata olive dressing*

### BLUE POING OYSTERS

*Served with cocktail sauce and mignonette sauce*

### BAKED CLAMS

*Little Neck clams baked with breadcrumbs and herbs topped with oregonata sauce*

### FRIED CALAMARI

*Served with marinara sauce*

### MOZZARELLA IN CARROZA

*Homemade bread filled with fresh mozzarella topped with marinara sauce*

### MEATBALLS

*Served in marinara sauce topped with ricotta cheese*

### RISOTTO BALLS

*Stuffed with parmesan cheese served in pink bolognese sauce*

## ENTRÉES *Choice of one*

### PENNE LA VODKA

*Penne in a pink vodka sauce*

### PAPPARDELLE BOLOGNESE

*Homemade pappardelle pasta in a traditional italian meat sauce*

### RIGATONI CARBONARA

*Short rigatoni with chopped onion, pancetta, and an egg yolk with a touch of creamcream*

### SPAGHETTI & MEATBALLS

*Spaghetti with homemade beef meatballs*

*sauteed in a tomato sauce*

### LASAGNA

*Homemade pasta sheets layered with beef, ricotta, mozzarella, and tomato sauce*

### LOBSTER RAVIOLI

*Homemade ravioli filled with lobster sauteed in a pink brandy sauce*

### CHICKEN PARMIGIANA

*Lightly breaded topped with tomato sauce and mozzarella, served with penne*

### CHICKEN FRANCESE

*Dredged in flour and egg, sauteed in a lemon white wine sauce, served with potatoes and mixed vegetables*

### CHICKEN MARSALA

*Sauteed in a sweet marsala wine sauce with mushrooms, served with potatoes and mixed vegetables*

### BRANZINO

*Whole Mediterranean bass served with potatoes, mixed vegetables, and a garlic herb sauce*

### SALMON PALMINTERI

*Grilled Salmon over a plum chilli sauce served with a mango salad*

### BRAISED SHORT RIB (+\$10pp)

*Braised in a brolo wine sauce served over saffron risotto sprinkled with green peas*

## DESSERTS *Choice of one*

### TIRAMISU

### CHEESECAKE

### ICE CREAM

## RESTAURANT WEEK WINE SELECETION

The perfect pairing for the ultimate dining experience

Cabernet Sauvignon, Napa Valley, California - \$50

Chianti, Tuscany, Italy - \$50

Chardonnay, Napa Valley, California - \$50

Pinot Grigio, Tuscany, Italy - \$50

**\$42.95 PER PERSON**

**NOT INCLUDING TAX, GRATUITY AND BEVERAGES**

30 West 46th Street, New York, New York 10036  
264 Main Street, White Plains, New York 10022

237 W 54th St, NY, NY 10019 | 151 E 50th St. NY, NY 1022  
1777 Ala Moana Blvd, Sky Floor, Honolulu, HI 9681 | Hawaii  
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Consuming raw or undercooked food may increase your risk for foodborne illness.*



[El Primo](#)  
166 Mamaroneck Avenue  
(914) 861-0400

**WHITE PLAINS  
RESTAURANT MONTH**



**LUNCH**

To Start

Tortilla Soup or Chips & Salsa

\$22.95  
per person

**Rice Bowl**

Jasmine rice, chipotle chicken, pico de gallo, guac, charred corn, salsa verde

**Mexican Ceasar**

Tortilla strips, pepitas, avocado, cotija cheese

**Enchilada Verde**

Chicken, Salsa verde, corn tortilla, queso fresco, crema

**Nachos**

Tortilla chips, chihuahua chesse, pico de gallo, pickled jalapeños, crema

**Shrimp Quesadilla**

Blue masa, pico de gallo, chipotle salsa, oaxaca cheese

**Sabina Quesadilla**

Blue masa, pico de gallo, chipotle salsa, oaxaca cheese

**Chicken Tacos**

Chipotle Marinated chicken, onion, cilantro

Includes Soda, Coffee or Tea

@el\_primo\_wp

**WHITE PLAINS  
RESTAURANT MONTH**



**DINNER**

**Beet & Squash Tostada**  
Beet, squash, goat cheese, epazote, agave macha salsa

\$32.95  
per person

**Ceviche**  
Catch of the day & Leche de tigre

**Lomo Saltado**  
Tenderloin, onions, tomatoes, fries, rice & green sauce

**Enchiladas de Mole**  
Chicken, peanuts, sesame, crema, chocolate, chiles

**Birria Pizza**  
Oaxaca cheese, red onions, cilantro, Jalapeños, birria consomé

**Tacos**

**Chichuachua & Steak**  
Grilled steak, salsa verde, onions, cilantro

**Shrimp**  
Marinated with guajillo chile & garlic, avocado sauce, pickled onions, chipotle mayo, cabbage

**Al Pastor**  
Pineapple, molcajete sauce

**Chicken**  
Chipotle marinated chicken, onion, cilantro

**Fish**  
Catch of the day, habanero aioli, purple cabbage

**Dessert**

**Churros**  
Chocolate sauce & passion fruit caramel

Enjoy 1 Glass of Pinot Grigio or Cabernet or your favorite Beer

@el\_primo\_wp



**Freebird Kitchen and Bar**  
**161 Mamaroneck Avenue**  
**(914) 607-2476**

freebird kitchen and bar  
white plains restaurant month \$22.95

## LUNCH

TUESDAY - FRIDAY 12PM - 4PM

### STARTER

pick one

SOUP OF THE DAY

CAESAR SALAD

romaine, shaved parmesan, croutons, classic caesar dressing

FREEBIRD MIXED GREEN SALAD

mixed green salad, roasted corn, pomegranate, tomato, citrus vinaigrette

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### MAIN

pick one

BIG BIRD

choice of fried thigh (nashville or classic) or grilled chicken breast bib lettuce, bnb pickles, special sauce, brioche bun, french fries

LOBSTER ROLL +10

lobster claw and knuckle, hot with butter or cold with lemon aioli and celery, french fries

SHRIMP PO-BOY

fried shrimp, lettuce, tomato, cajun remoulade, french bread, french fries

BRISKET CHEESE STEAK

peppers, onions, cheese sauce, french fries

FREEBIRD CUBANO

smoked pork, ham, gruyere, mustard, pickles, (sub brisket +2), french fries

PULLED PORK

smoked pork, cole slaw, garlic butter pretzel bun, french fries

CLASSIC BURGER

cheddar cheese, lettuce, tomato, onions, bnb pickles, brioche, french fries

FREEBIRD BURGER

gruyere, bacon jam, bnb pickles, brioche, french fries

LUXE BURGER

wagyu beef, truffle aioli, chimichurri, brioche, french fries

PIMENTO CHEESEBURGER

two smashed patties, caramelized onions, pimiento cheese on texas toast, french fries

BLACK BEAN BURGER

lettuce, tomato, avocado, barbecue tahini, brioche, french fries

freebird kitchen and bar  
white plains restaurant month \$32.95

## DINNER

TUESDAY - SUNDAY 4PM - 10PM

### STARTER

pick one

SOUP OF THE DAY

CAESAR SALAD

romaine, shaved parmesan, croutons, classic caesar dressing

FREEBIRD MIXED GREEN SALAD

mixed green salad, roasted corn, pomegranate, tomato, citrus vinaigrette

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### MAIN

pick one

FRIED CHICKEN

classic with waffles and maple syrup

CARAMELIZED SALMON

parsnip puree, spinach, caper butter sauce

CAJUN PASTA

grilled chicken breast, holy trinity sofrito, spicy cajun cream sauce (add shrimp +10)

GRILLED PORK CHOP +5

mashed sweet potatoes, savory roasted apples with a bourbon maple glaze

BRAISED SHORT RIB +5

bourbon maple reduction, over mashed potatoes & sautéed spinach

PRIME NY STRIP +10

roasted fingerling potatoes, charred peppers, red wine demi glaze

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### DESSERT

pick one

BREAD PUDDING brioche, cinnamon, caramel, over crème anglaise

ICE CREAM two scoops, choice of chocolate or vanilla



greca  
*Estiatorio*

[Greca Estiatorio](#)

189 Main Street, (914) 448-8800

Dine-in Only. Not available Saturdays.

greca  
Estiatorio



**Lunch Menu \$22.95**

*Appetizers*

**Avgolemono Soup**

Classic Egg-Lemon Soup with Chicken and Orzo

**Spanakopita**

Spinach, Leeks and Feta Pie; Topped with Sesame Seeds

**Hummus**

Chickpeas, tahini, Served with pita and veggies

*Entrées*

**Greca Salad ( add grilled chicken or gyro)**

Tomatoes, Kalamata Olives, Cucumbers, Onions, Peppers, Feta, EVOO

**Gyro in Pita ( or Chicken )**

Ground Lamb and Beef Gyro with Tzatziki, Onions, Tomatoes; Choice of Fries or Side Salad

**Tuna Bowl**

Tuna Tartar, Field Greens, Avocado, Beluga Lentils, Fava

**Chicken and Fig Panini**

Pita Bread Panini with Grilled Chicken, Fig Jam, Fresh Mozzarella, Arugula; Choice of Fries or Side Salad

**Burger**

Beef burger with Tyrokafteri, Arugula, Onions; Choice of Fries or Side Salad

*Dessert*

**Mini Baklava or Greek Yogurt**

Greca Estiatorio 189 Main street White Plains NY 10601  
grecawp.com

greca  
Estiatorio



**Dinner Menu \$42.95**

*Appetizers*

**Hummus or Tzatziki**

Chickpeas, tahini, Served with pita and veggies; yogurt garlic cucumber

**Fried Calamari**

Fried Tender Squid served with Marinara, Chili Crisp Aioli

**Zucchini Keftedes**

Croquettes with Feta, Herbs, Tzatziki and Red Pepper Coulis

**Spanakopita**

Spinach, Leeks and Feta Pie; Topped with Sesame Seeds

*Entrées*

**Moussaka**

Layers of Wagyu Beef Ragu, Eggplant, Potatoes, Bechamel

**Roasted Chicken**

Served with Lemon Potatoes and Asparagus

**Pork Chop**

Searched Pork Chop with feta mashed potatoes

**Swordfish**

Couscous, Roasted Veggies, Lemon Dill Cream

**Imam Baidi**

Slow-Roasted Eggplant with Onions, Garlic, Herbs, Tomato; Served with Lemon Potatoes

*Dessert*

**Mini Baklava or Chocolate Kormos or Galactoboureko**

Greca Estiatorio 189 Main street White Plains NY 10601  
grecawp.com





HUDSON  
GRILLE

[Hudson Grille](#)

165 Mamaroneck Avenue

(914) 997-2000

Dine-in Only

Tuesday thru Friday – Lunch Specials

Saturday and Sunday – Brunch Specials

Tuesday thru Sunday – Dinner Specials



# HUDSON GRILLE

## WP RESTAURANT MONTH LUNCH MENU \$22.95

### STARTER TOMATO BISQUE GF

#### CLASSIC CAESAR GF

*Croutons, shaved parmesan, house-made caesar dressing*

#### BRUSSEL SPROUTS VG GF

Feta cheese, pepperoncini, olives, sweet & spicy honey chili sauce

### ENTRÉE HOUSE BURGER GF

Swiss cheese, caramelized onions, bacon aioli, brioche roll, crispy fries.

#### SPICY PRIMAVERA RIGATONI GF

Cherry tomatoes, corn, asparagus, zucchini, chipotle, cilantro, garlic, cream, parmesan cheese

#### WINTER GRAIN BOWL VG

Farro, quinoa, apples, pears, radicchio, goat cheese, candied walnuts, honey lime vinaigrette  
ADD chicken 7 salmon 12 shrimp 12 ahi tuna 12 steak 12

#### GNOCCHI BOLOGNESE

Beef, tomatoes, ricotta, basil

#### SHORT RIB GRILLED CHEESE GF

Caramelized onions, swiss cheese, french onion broth, crispy fries

#### CHIPOTLE CHICKEN BREAST SANDWICH GF

Pepper jack cheese, tomato, coleslaw, chipotle aioli, crispy fries

#### FISH & CHIPS

Cole slaw, house made herb tartar sauce, hand cut fries

### DESSERT ASSORTED ICE CREAM Vanilla & Chocolate



# HUDSON GRILLE

## WP RESTAURANT MONTH DINNER MENU \$42.95

Available Tuesday - Sunday 4 to close

### STARTER NE CLAM CHOWDER GF Potato, celery, carrots, EVOO, chives

#### HUDSON SALAD GF

Organic greens, cherry tomatoes, goat cheese, toasted sunflower seeds, sherry shallot vinaigrette

#### BRUSSELS SPROUTS VG GF

Feta cheese, pepperoncini, olives, sweet & spicy honey chili sauce

### ENTRÉE STEAK RICE BOWL VG GF

Jasmine rice, avocado, pickled ginger, sesame seeds, soy sauce, sriracha aioli, assorted vegetables

#### ROASTED ORGANIC CHICKEN GF

Herb potatoes, broccoli, creamy mushroom whiskey sauce

#### ORRECHIETTE PASTA GF

Italian sausage, basil pesto, broccoli, parmesan cheese, butter, chile flakes

#### MISO GLAZED SALMON GF

Butternut squash & vegetables risotto, miso sauce, sesame seeds, chives

#### STEAK FRITES GF

Hanger steak, old bay hand cut fries, pepper piquillo butter, chimichurri

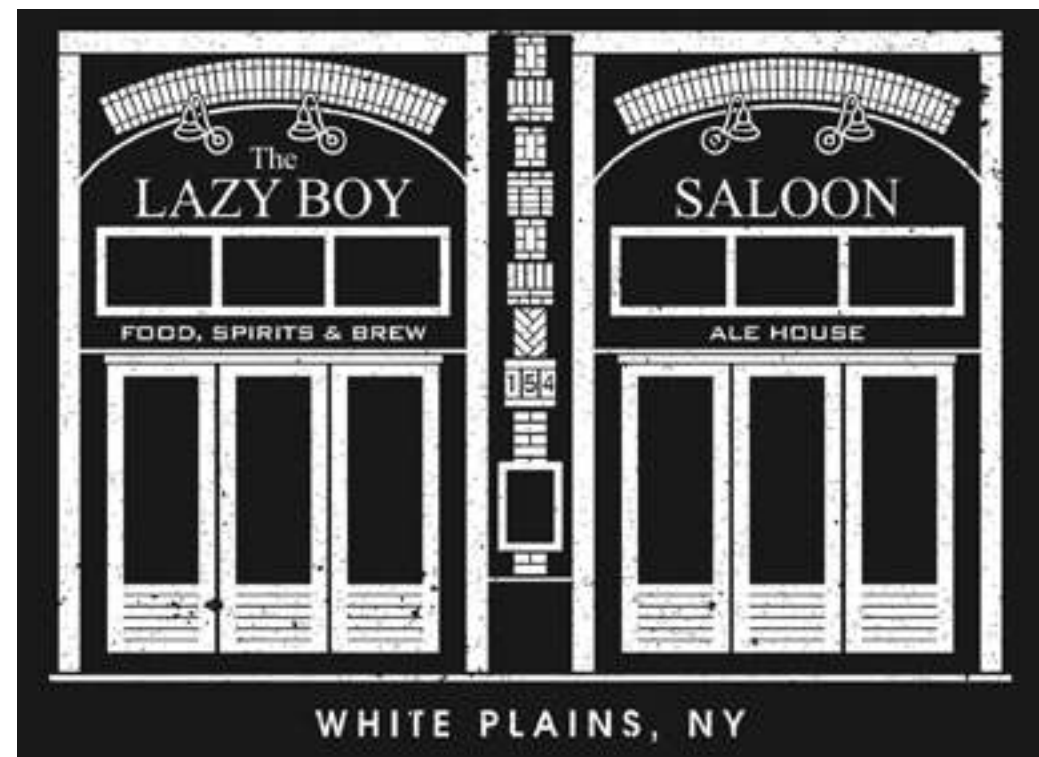
### DESSERT WARM CHOCOLATE CAKE Caramel & Chocolate sauce, vanilla ice cream

#### PUMPKIN CHEESECAKE GF Sweet pumpkin sauce, whipped cream

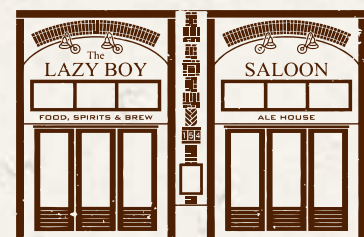
### FEATURED HUDSON VALLEY WINE

PINOT NOIR ROSINA'S Middletown NY.....38 bl

CABERNET SAUVIGNON ROSINA'S Middletown NY.....38 bl



[Lazy Boy Saloon](#)  
154 Mamaroneck Avenue  
(914) 761-0272



WHITE PLAINS, NY

## WHITE PLAINS RESTAURANT MONTH LUNCH MENU

**\$22.95 PER PERSON**  
CHOICE OF ONE STARTER & ONE ENTRÉE  
INCLUDES JUICE, SODA & WATER

**STARTERS**  
CHOICE OF SOUP DU JOUR,  
SIDE HOUSE SALAD, OR SIDE CAESAR SALAD

### ENTREES

#### TEQUILA CHICKEN MELT

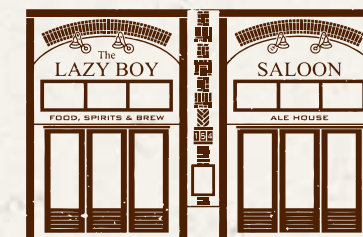
Our Award Winning Tequila Citrus Marinated Grilled Chicken Breast Topped With Melted Four Cheeses, Crispy Bacon, & Sliced Avocado On A Toasted Baguette

#### PETITE STEAK SANDWICH

Marinated Teres Major Grilled To Your Liking And Sliced With Caramelized Onions, Mushrooms, Bleu Cheese Sauce & Crispy Bacon On Garlic Ciabatta Bread

#### BBQ FLAT BREAD

Bbq Sauce With Melted Shredded Mozzarella & Cheddar Cheese, On A Warm Flatbread, Topped With Bacon



WHITE PLAINS, NY

## WHITE PLAINS RESTAURANT MONTH DINNER MENU

**\$32.95 PER PERSON**  
CHOICE OF ONE ENTRÉE & ONE DESSERT, CHOICE OF ONE  
GLASS OF SELECT DRAFT BEER, OR HOUSE WINE  
INCLUDES JUICE, SODA & WATER

### BRAISED BONELESS SHORT RIBS

Accompanied With Roasted Garlic Mashed Potatoes,  
Red Wine Demi Glaze & Vegetables

### BUFFALO CHICKEN FLATBREAD

Grilled Chicken Layered With Buffalo Sauce, Melted Mozzarella  
And Gorgonzola Cheese On A Warm Flatbread, Drizzled With Ranch

### LOBSTER RAVIOLI

Cheese Raviolis Stuffed With Maine Lobster Meat,  
Finished With A Creamy Lemon Sauce. Served With Garlic Crostini

### COCONUT CRUSTED SHRIMP RISOTTO

Creamy Parmesan Risotto, Porcini Mushrooms,  
& A Hint Of White Truffle, Topped With Coconut Crusted Shrimp

### DESSERTS

### NEW YORK VANILLA CHEESECAKE

### TIRAMISU



# Lilly's

[Lilly's](#)  
169 Mamaroneck Avenue  
(914) 997-5600  
Dine-in Only

# Lilly's

## RESTAURANT MONTH LUNCH

### APPETIZERS

SOUP DU JOUR  
CAESAR SALAD  
AVOCADO TOAST

### ENTREE

BEE STING PIZZA  
GODFATHER SANDWICH  
SPICY SPAGHETTI  
VEGAN TACO SALAD

### DESSERT

ICE CREAM

# Lilly's

## RESTAURANT MONTH DINNER

### APPETIZERS

BRUSSELS SPROUTS  
MEDITERRANEAN SALAD  
WHIPPED RICOTTA & BREAD

### ENTREES

BRANZINO  
PASTA PRIMAVERA  
CHICKEN MILANESE  
GRILLED SIRLOIN

### DESSERT

GF BROWNIE  
DULCE DE LECHE ICE CREAM



[Morton's The Steakhouse](#)  
5 Mamaroneck Avenue  
(914) 683-6101

# RESTAURANT WEEK



## MENU

### STARTERS

- Cup of French Onion Soup Gratinée (340 cal)
- Wagyu Meatball (460 cal)
- Classic Caesar (380 cal)
- Steakhouse Wedge Salad (570 cal)
- Cup of Lobster Bisque (\$3 upgrade) (420 cal)

### ENTRÉE

- Center-Cut Filet Mignon, 6 oz. (430 cal)
- Double-Cut Heritage Pork Chop, 16 oz. (710 cal)
- Grilled Salmon Fillet, Grain Mustard Beurre Blanc (1050 cal)
- Chicken Christopher (1320 cal)
- Maine Lobster Ravioli (1080 cal)
- Center-Cut Filet Mignon, 8 oz. (\$15 upgrade) (570 cal)

### ACCOMPANIMENT

- Sour Cream Mashed Potatoes (500 cal)
- Truffled Cream Corn (330 cal)
- Creamed Spinach (250 cal)
- Thick-Cut Onion Rings, Black Truffle Aioli (530 cal)
- Smoked Gouda & Bacon Au Gratin Potatoes for Two (\$9 upgrade) (860 cal)

### \$5 UPGRADES

- Blue Cheese Butter (270 cal)
- Black Truffle Butter (350 cal)
- Cognac Sauce Au Poivre (110 cal)
- Garlic Butter (350 cal)

### DESSERT

- Espresso Pot de Crème (520 cal)
- Key Lime Pie (1100 cal)
- Morton's Legendary Hot Chocolate Cake® (\$7 upgrade) (1210 cal)

**DINNER | \$42.95 PER PERSON**

Sales tax & gratuity not included. No substitutions.  
Not valid with any other offer.  
Offer valid during Restaurant Week only.

2000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.



[OMC](#)  
181 Martine Avenue  
(914) 368-8293

A menu card for 'RESTAURANT MONTH' featuring a dark background with a purple floral pattern. At the top center is a crest with a crown and a shield. The text is in white and purple. The menu items are listed under three sections: APPETIZER, ENTREE, and DESSERT.

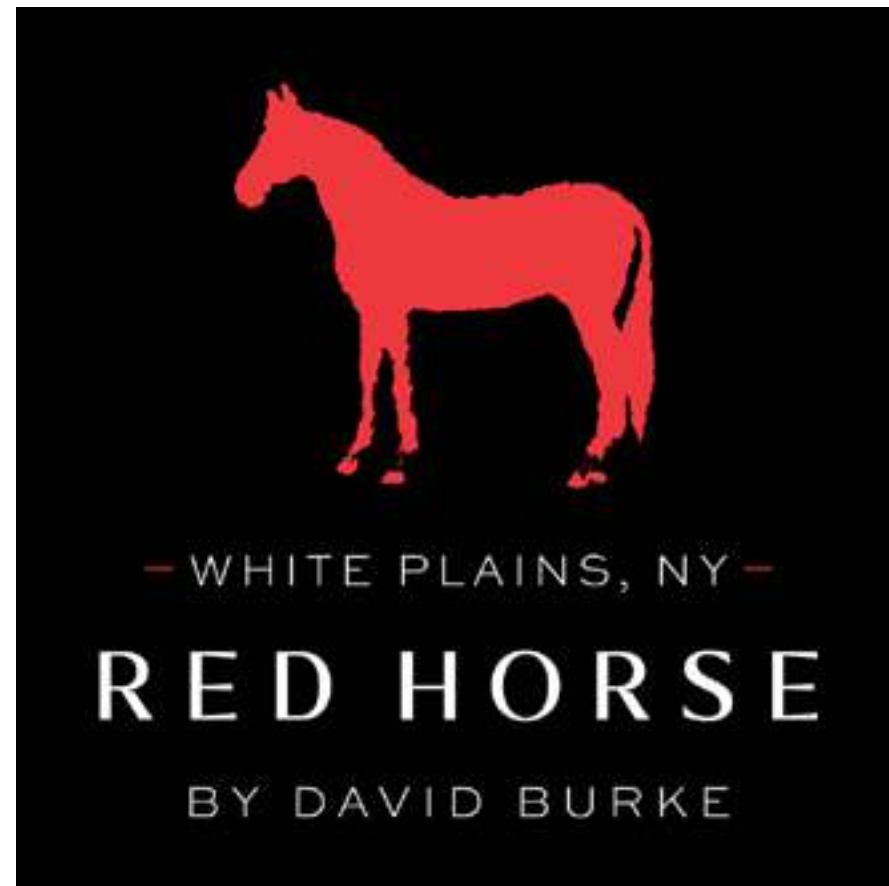
  
**RESTAURANT MONTH**  
TUESDAY - THURSDAY

**APPETIZER**  
GUACAMOLE - KALE CAESAR - CHICKEN GYOZA  
BANG BANG SHRIMP +3

**ENTREE**  
BURRATA  
FISH TACOS  
KOREAN CHICKEN SANDWICH  
CHEESE BURGER EGGROLLS  
WINGS  
ALL FLATBREAD PIZZAS

**DESSERT**  
CINNAMON TOAST CRUNCH SOFTSERVE





**Red Horse by David Burke**

221 Main Street

(914) 467-5713

Dine-in Only

**RESTAURANT MONTH DINNER**

3 COURSES \$42.95

**SHARE ITEMS (A LA CARTE)**

**BREAD SERVICE 8 (SMALL) 12 (LARGE)**

**CLOTHESLINE BACON (2 PC.) 18**  
black pepper maple glaze, pickle, lemon

**APPETIZERS**

choose 1

**LITTLE GEM CAESAR**

aged parmesan, croutons, parmesan, lemon

**BUTTERNUT SQUASH SOUP**

creme fraiche, balsamic glaze, pepitas

**BEET SALAD**

arugula, pickled red onion, goat cheese, pistachio, red wine vinaigrette

**LOBSTER DUMPLINGS (2 PC.)**

chili oil, tomato miso, basil, chives, preserved lemon

**TUNA & SALMON TARTARE**

avocado, shaved vegetable salad, gaufrette chips (+\$5)

**SIDES (A LA CARTE)**

price listed or 3 for 20

**HIPSTER FRIES +10**

bacon, shishito peppers, parmesan

**ANGRY BROCCOLI +11**

chili oil, garlic, preserved lemon

**CRISPY BRUSSELS SPROUTS +9**

sweet chili, peppadew peppers

**MAINS**

choose 1

**BEEF SHORT RIBS**

creamy polenta, scallions, fried parsnips

**GRILLED CHICKEN BREAST**

orzo, wild mushrooms, carrots, scallions

**GINGER SALMON**

parsnip purée, roasted beets, heirloom carrots, garlic chili sauce

**ANGRY SHRIMP TAGLIATELLE**

pesto, white wine, butter, pine nuts

**FILET MIGNON 6 OZ. STEAK FRITES**

add surf & turf 4 oz. Lobster Tail (+\$14)

**MUSHROOM & ROCK SHRIMP RISOTTO**

mushrooms, butternut squash, parmesan, sun dried tomato and pesto

**DESSERTS**

choose 1

**PIE OF THE DAY**

**CREME BRULÉE**

fresh berries

**TINY DANCER +2**

triple chocolate mousse cake, toasted almonds, grand marnier caramel, raspberry & espresso whipped cream

**JASMINE MACERATED FRUIT & BERRIES**

seasonal fruit, jasmine syrup, sorbet

**OG CHOCOLATE CAKE POP TREE WITH COTTON CANDY (FOR 2) +12**

black and white "cookie", milk chocolate toffee, cheese cake "graham cracker crust", served with bubble whipped cream

# RON BLACKS



## Beer Hall

### Ron Blacks Beer Hall

181 Mamaroneck Avenue

(914) 358-5811

Dine-in Only. Closed Mondays.

## RON BLACKS Beer Hall

### WHITE PLAINS RESTAURANT MONTH

**\$32.95++ PER PERSON**

Enjoy a glass of: Cabernet, Merlot, Chardonnay,  
Pinot Grigio or your favorite Draught beer

### ENTREES

#### CHEF'S CLASSIC PENNE VODKA

Penne tossed in an Italian tomato sauce spiked with  
a hint of vodka & softened with a splash of heavy  
cream & Parmesan Cheese

#### PULLED PORK GRILLED CHEESE

Stuffed with our BBQ pulled pork with melted Cheddar  
on Golden Texas Toast, Pickles, Coleslaw & Creamy  
Mashed Potatoes

#### GRILLED STEAK & BURRATA SALAD

Grilled Steak, Burrata, Pear, Cherry tomato, baby arugula,  
toasted almonds, Red Wine Honey Vinaigrette

#### FOUR POINTS BURGER

Imagine a juicy 8oz patty cooked to perfection &  
stuffed inside a grilled cheese served with Pickles &  
Golden Tater Tots

#### MEDITERRANEAN SHRIMP SALAD

Grilled Jumbo Shrimp, Quinoa & Cous Cous, Cucumber,  
Cilantro, Soy Vinaigrette

### DESSERT

#### CHOCOLATE CHIP SKILLET COOKIE

or

#### CHEF'S APPLE DREAM TARTLET

If you have a food allergy please speak with the owner, manager, chef or server



**Shiraz Kitchen & Wine Bar**

**80 Mamaroneck Avenue**

**(914) 345-6111**

**Dine-in Only. Not available Friday and Saturday evenings.**

## SHIRAZ KITCHEN & WINE BAR

TWO LOCATIONS, ENDLESS POSSIBILITIES

LUNCH TWO COURSE PRIX FIXE MENU

### STARTER

#### MIRZA

smoked eggplant, roasted garlic and tomato

#### HUMMUS

ground chickpeas with tahini, garlic and olive oil

#### SPINACH DIP

steamed fresh spinach, onion, garlic, special seasoning and thick yogurt

#### CHICKEN SOUP

chicken, potato, zucchini, carrot, celery and parsley

### MAIN

#### SEA



#### BRANZINO

8 oz branzino filet served with grilled zucchini, drizzled with fresh lemon juice and olive oil. A taste of heaven

#### FALAFEL POLO

crispy falafel feast with creamy Tahini, Persian pickles, and dill-fava basmati rice

#### POM-KISSED ZUCCHINI & HUMMUS

hummus mixed with grilled zucchini, garnished with pomegranate molasses, grilled carrots, sautéed red onions, olives, and crunchy walnuts

#### VEGAN

CHOOSE YOUR SIDE: MIX GREEN SALAD OR FRIES

#### SAFFRON CHICKEN

Tender chicken breast marinated in saffron, lemon juice, yogurt, and olive oil—a simple, flavorful favorite grilled to perfection.

#### CHICKEN CHOPS

Juicy, boneless chicken thighs marinated in saffron, lemon juice, yogurt, and olive oil, perfectly grilled for a burst of flavor.

#### KABOB

#### SHIRAZ SPECIAL - TORCHED

Salmon, Tuna, Yellow Tail, Avocado topped Tuna, Salmon and Yellow Tail

#### SHAGGY DOG

Shrimp Tempura, Cucumber, Avocado topped kani

#### SALMON MANGO

Salmon, Avocado, Cucumber topped Salmon and Mango

#### RAINBOW

Kani, Avocado, Cucumber topped Tuna, Salmon and Yellow Tail

#### SUSHI

#### STEW



#### LAMB SHANK

roasted lamb shank served with dill & fava bean basmati rice

## SHIRAZ KITCHEN & WINE BAR

TWO LOCATIONS, ENDLESS POSSIBILITIES

THREE COURSE PRIX FIXE MENU

### APPETIZERS

#### FALAFEL

served with tahini sauce

#### MIRZA

smoked eggplant, roasted garlic and tomato

#### MEDITERRANEAN CRUNCH SALAD

romaine, shredded artigiano cheese, green olives and crisp gluten free croutons

#### HUMMUS

ground chick peas with tahini, garlic and olive oil

#### EDAMAME

steamed

#### SPICY KANI SALAD

#### FRIED SHRIMP

six pieces

#### STEAM SHUMAI SHRIMP

six pieces

### ENTREES

#### SEA

#### BRANZINO

8 oz branzino filet served with grilled zucchini, drizzled with fresh lemon juice and olive oil. A taste of heaven

#### STEW

#### LAMB SHANK

roasted lamb shank served with dill & fava bean basmati rice

#### KABOB

#### CHICKEN SULTANI

Saffron-marinated chicken kabob paired with juicy ground beef koobideh, served with basmati rice and grilled tomato

#### PERSIAN VEGETABLE STEW

savory eggplant stew with potatoes, cherry tomatoes, sour grapes, & barberries

#### CRISPY FALAFEL POLO

Golden falafel with creamy tahini, mixed pickles, sour cherries, pistachios, and basmati rice

#### VEGAN

#### SHIRAZ SPECIAL - TORCHED

Salmon, Tuna, Yellow Tail, Avocado topped Tuna, Salmon and Yellow Tail

#### SHAGGY DOG

Shrimp Tempura, Cucumber, Avocado topped kani

#### SALMON MANGO

Salmon, Avocado, Cucumber topped Salmon and Mango

#### VOLCANO

Cucumber and Avocado, Kani topped Spicy Kani

### GUESS THE DESSERT!

Hint: It's delicious, daily, and a total delight. Whisper sweet secret' and it's yours to discover!

*Wherever you are, and whatever you do, be in love.*



[Sundance Kitchen & Cantina](#)  
208 Mamaroneck Avenue  
(914) 946-2300

# SUNDANCE KITCHEN & CANTINA

WHITE PLAINS  
RESTAURANT MONTH

## Lunch Menu

22.95 per person

### – APPETIZER –

SOUP OF THE DAY

*Ask your server.*

### – MAIN –

ANY WRAP

*Choice of whole wheat wrap or plain wrap.*

ANY PANINI

*Choice of panini or wedge.*

ANY LUNCH SPECIAL

*Ask your server.*

(SANGRIA, MIMOSA, WINE, OR BEER INCLUDED).



# SUNDANCE KITCHEN & CANTINA

WHITE PLAINS  
RESTAURANT MONTH

## Dinner Menu

32.95 per person

– APPETIZER –

### GUACAMOLE & CHIPS

*Homemade tortilla chips with fresh guacamole.*

– MAIN –

### CHICKEN MOLE ENCHILADAS

*3 corn tortillas smothered in homemade mole, topped with melted jack & cheddar cheese, lettuce, onion, fresh radish, avocado, sour cream, cotija cheese, with rice and beans on the side.*

### BIRRIA CHIMICHANGA

*Birria & melted cheese rolled in a flour tortilla wrap, deep fried & served with lettuce, pico de gallo, guacamole, sour cream on top & a side of rice & beans.*

### FAJITAS

*Steak, chicken or veggie, sauteed onions, bell peppers & cheese with guacamole, sour cream & salsa on the side, with rice & beans.*

(ANY COCKTAIL INCLUDED).



# SUNDANCE KITCHEN & CANTINA

WHITE PLAINS  
RESTAURANT MONTH

## Dinner Menu

2nd tier: 42.95 per person

– APPETIZER –

### GUACAMOLE & CHIPS

*Homemade tortilla chips with fresh guacamole.*

– MAIN –

### SOPA DE MARES

*Shrimp, calamari, mussels, and clams in tomato butter wine sauce.*

### MAR Y TIERRA

*Grilled churrasco & shrimp scampi, topped with melted mozzarella cheese, with mashed potatoes & steamed veggies on the side.*

### FIESTA PLATTER

*Carne asada, grilled shrimp, and chorizo with tortillas, guacamole, salsa, rice and beans on the side.*

(ANY COCKTAIL INCLUDED).



[Tepe's Kitchen](#)  
120 E Post Road  
(914) 437-9024



## White Plains Restaurant Month Menu

### Appetizers:

**Chicken Tortilla Soup**

**Tony's Chili**

Served with homemade tortilla chips

### Entrees:

**Blackened Salmon Salad**

Tomatoes, cucumbers and fresh mozzarella

**Wing Sauce Burger**

Topped with buffalo sauce, crispy onions, lettuce, tomatoes and bleu cheese

**Mole Enchiladas**



Shredded chicken rolled in warm corn tortillas dipped in our award-winning Mole sauce and topped with lettuce, red onions, radish, avocado, drizzled with crema sauce and sprinkled with Cotija Cheese

**Salvadorian Pupusas**

Homemade corncakes with a choice between cheese, beans and cheese, chicharron and cheese filling

### Dessert:

**Tres Leches**

\*\*Choice of one appetizer, one entrée and dessert; includes a Jarrito or Snapple  
\$22.95 per person\*\*



**TVB by: Pax Romana**

171 East Post Road

(914) 831-3303

Dine-in or Takeout. Closed Sundays.



## 1<sup>ST</sup> COURSE CHOICE OF 1

### **Polpette**

-veal, beef, pork blend,  
tomato, parm

### **Calamari Fritti**

-fried calamari

### **Burrata**

-creamy mozz, heirloom tomato,  
balsamic glaze

### **Misticanza Salad**

-mesclun, strawberry,  
caramelized walnuts,  
raspberry dressing

## 2<sup>ND</sup> COURSE CHOICE OF 1

### **Tagliolini Cacio e Pepe**

-pecorino cheese, black pepper

### **Cavatelli con**

### **Broccoli Rabe e Salsiccia**

-broccoli rabe, homemade sausage,  
garlic, evoo

### **Margherita Pinsa Pizza**

-tomato, mozz, fresh basil

### **Avocado Pinsa Pizza**

-avocado, fresh tomato, olives,  
red onion, mozz

### **Chicken Parmigiana**

-tomato, mozz, parmigiano



## 3<sup>RD</sup> COURSE CHOICE OF 1

### **Bomboloni**

-filled with nutella or  
cannoli cream

### **Tiramisu**

### **Cheesecake**

**W/P RESTAURANT MONTH**

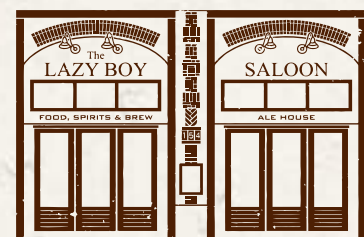
Please inform your server if you have allergies/dietary restrictions

\*Restaurant Month Menu  
offers no substitutions\*





**[Via Garibaldi](#)**  
**1 North Broadway**  
**(914) 468-1888**  
Not available on Fridays or Saturdays.



WHITE PLAINS, NY

## WHITE PLAINS RESTAURANT MONTH LUNCH MENU

**\$22.95 PER PERSON**  
CHOICE OF ONE STARTER & ONE ENTRÉE  
INCLUDES JUICE, SODA & WATER

**STARTERS**  
CHOICE OF SOUP DU JOUR,  
SIDE HOUSE SALAD, OR SIDE CAESAR SALAD

### ENTREES

#### TEQUILA CHICKEN MELT

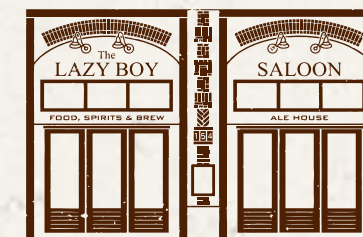
Our Award Winning Tequila Citrus Marinated Grilled Chicken Breast Topped With Melted Four Cheeses, Crispy Bacon, & Sliced Avocado On A Toasted Baguette

#### PETITE STEAK SANDWICH

Marinated Teres Major Grilled To Your Liking And Sliced With Caramelized Onions, Mushrooms, Bleu Cheese Sauce & Crispy Bacon On Garlic Ciabatta Bread

#### BBQ FLAT BREAD

Bbq Sauce With Melted Shredded Mozzarella & Cheddar Cheese, On A Warm Flatbread, Topped With Bacon



WHITE PLAINS, NY

## WHITE PLAINS RESTAURANT MONTH DINNER MENU

**\$32.95 PER PERSON**  
CHOICE OF ONE ENTRÉE & ONE DESSERT, CHOICE OF ONE  
GLASS OF SELECT DRAFT BEER, OR HOUSE WINE  
INCLUDES JUICE, SODA & WATER

### BRAISED BONELESS SHORT RIBS

Accompanied With Roasted Garlic Mashed Potatoes,  
Red Wine Demi Glaze & Vegetables

### BUFFALO CHICKEN FLATBREAD

Grilled Chicken Layered With Buffalo Sauce, Melted Mozzarella  
And Gorgonzola Cheese On A Warm Flatbread, Drizzled With Ranch

### LOBSTER RAVIOLI

Cheese Raviolis Stuffed With Maine Lobster Meat,  
Finished With A Creamy Lemon Sauce. Served With Garlic Crostini

### COCONUT CRUSTED SHRIMP RISOTTO

Creamy Parmesan Risotto, Porcini Mushrooms,  
& A Hint Of White Truffle, Topped With Coconut Crusted Shrimp

### DESSERTS

### NEW YORK VANILLA CHEESECAKE

### TIRAMISU



[Wolf & Warrior Brewing Co.](#)

195 East Post Road

(914) 368-8617

## WP RESTAURANT MONTH

# MENU



**Dinner:**  
**\$32.95 per Person**

- Choice of 6 Blazin' Wings or Hummus
- Choice of Burger or Sandwich with a Draft beer

**2nd Tier Dinner:**  
**\$42.95 Per Person**

- Lunch:**  
**\$22.95 Per Person**
- Choice of Burger or Sandwich and a Draft Beer

- Choice of 6 Blazin' Wings or Hummus
- Choice of Burger or Sandwich with a Draft Beer & Flight



[wpbid.com/restaurantmonth](http://wpbid.com/restaurantmonth)

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