

Traditions Restaurant

Rte. 118 - 11 Old Tomahawk Street

Granite Springs NY 10527

(914) 248-7200

www.traditions118restaurant.com

TAKE OUT AVAILABLE



Dinner Menu



Appetizers

CRISPY CALAMARI	10	MOZZARELLA TRIANGLES	8
MEATBALL SLIDERS	10	CHEF'S CRAB CAKE	14
EGGPLANT ROLLETINI	10	JUMBO SHRIMP COCKTAIL	MP
SAUTÉED NEW ENGLAND MUSSELS	10	COCONUT CRUSTED SHRIMP	12
EGGPLANT & MOZZARELLA STACK	15	COLD ANTIPASTO BLEND	15

Pizza

- SICILIAN SQUARES** (\$9) Traditional Sicilian style pizza, with fresh shaved cheese
WHITE (\$12) Thin crust, fresh ricotta, mushrooms, spinach, shaved provolone, white truffle oil
MARGARITA (\$10) Thin crust, fresh mozzarella & tomato, basil, touch of marinara, scoop of fresh ricotta
ARUGULA SALAD (\$10) Thin crust, marinara, arugula, shaved cheese, tomato, red onion, mozzarella

Salads

- CAESAR SALAD** (\$8) Tender Romaine lettuce, croutons, in a creamy dressing, finished with shaved grana parmigiana
CAPRI SALAD (\$9) Greens, eggplant, mozzarella, olives, artichoke hearts, roasted peppers in a whipped balsamic vinaigrette
STRAWBERRY APPLE SALAD (\$9) Mesclun greens, walnuts, apples, strawberries, gorgonzola, strawberry vinaigrette

Pasta

- ORECCHIETTE CARLUCCI** 18
Sweet Italian sausage, broccoli rabe, pecarino romano, in a light garlic and oil sauce
- RIGATONI BOLOGNESE** 18
Sautéed fresh meats and mushrooms, finished with a light tomato sauce
- LOBSTER RAVIOLI** 24
Served in a delicate cream based sauce with a touch of tomato and herbs, finished with shrimp
- RIGATONI VODKA** 16
Tossed with prosciutto, tomatoes, cheese, and a touch of cream
- GNOCCHI EDUARDO** 17
Light potato based pasta sautéed in a traditional red marinara sauce
- MEATBALLS & SAUSAGE** 22
Tradition's famous meatballs & grilled sweet Italian sausage over pappardelle, scoop of homemade ricotta
- LINGUINI WHITE CLAM SAUCE** 22
Whole clams in a blend of garlic and oil, served over linguini

Continued on back...

Dinner Entrees

NEW ORLEANS PAELLA 28

Slightly spicy tomato-based dish with chicken, sausage, mussels, clams and shrimp

CHICKEN CAPRICE 18

Lightly breaded chicken breast, in a white wine mushroom gravy, topped with mozzarella

CHICKEN FRANCESE 18

Chicken breast lightly battered and sautéed in a lemon, white wine sauce

PARINGIAN "INSIDE-OUT" 22

Chicken Rolletini, breaded chicken cutlet stuffed with a blend of cheeses and baked in a light tomato sauce, served over giant imported pasta

ROAST DUCK L'ORANGE 26

Crisp half of duck topped with a sweet and pungent fresh orange glaze

CLASSIC BBQ RIBS 25

Tender roasted brown-sugar pork ribs in the Chef's special bbq sauce... they fall right off the bone

PROSCIUTTO WRAPPED PORK TENDERLOIN 26

A thin prosciutto coating, served with glazed caramelized onions in sweet demi-glaze

SALMON PORCINI MUSHROOM CRUST 24

Filet, sautéed in a white wine sauce with sun-dried tomatoes

JUMBO SHRIMP SCAMPI 27

Sautéed with garlic, white wine, lemon and butter

GRILLED SALMON SALAD 19

Fresh filet served over mixed greens with grape tomatoes, cucumbers, red onions, and lemon

MEDITERRANEAN SEAFOOD BOUQUET 28

Shrimp, scallops, calamari, mussels, clams served over linguine in a red marinara or white sauce

Steaks

FILET MIGNON 10 oz. 29

Center cut, side of sauce béarnaise

N.Y. STRIP STEAK 16 oz. 32

Aged Black Angus - Creekstone Farm

RIB-EYE 22 oz. 39 *(when available)*

"Bone- In," Prime dry-aged, Creekstone Farm

Steak Add-On's...

Oscar: Béarnaise sauce, fresh crabmeat (\$6)

Philly Style: Peppers, onions, mozzarella (\$5)

Mushrooms: Sautéed in EVOO (\$3)

Gorgonzola: Cheese & Butter Crust (\$4)

PLEASE ASK ABOUT OUR DAILY MENU SPECIALS

Ask about our catering menus, both on and off premises

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