

# Traditions Restaurant

Rte. 118 - 11 Old Tomahawk Street

Granite Springs NY 10527

(914) 248-7200

[www.traditions118restaurant.com](http://www.traditions118restaurant.com)

TAKE OUT AVAILABLE



## Dinner Menu



### Appetizers

<b>CRISPY CALAMARI</b>	10	<b>MOZZARELLA TRIANGLES</b>	8
<b>MEATBALL SLIDERS</b>	10	<b>CHEF'S CRAB CAKE</b>	14
<b>EGGPLANT ROLLETINI</b>	10	<b>JUMBO SHRIMP COCKTAIL</b>	MP
<b>SAUTÉED NEW ENGLAND MUSSELS</b>	10	<b>COCONUT CRUSTED SHRIMP</b>	12
<b>EGGPLANT &amp; MOZZARELLA STACK</b>	15	<b>COLD ANTIPASTO BLEND</b>	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  
**SHRIMP & GORGANZOLA** (\$14) Thin crust, pesto grilled shrimp, zucchini, fresh tomato, gorgonzola  
**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 marina sauce
- SCALLOP PAPPARDELLE** 26  
Tender scallops tossed with pappardelle pasta, fresh tomato, broccoli, shaved cheese, white truffle oil
- 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

**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

**FILET MIGNON ALLA OSCAR** 34

8 oz. filet finished with lump crabmeat, asparagus and sauce béarnaise

**FILET MIGNON** 29

10 oz. center cut topped with au jus and side sauce béarnaise, topped with frizzled onions

**N.Y. STRIP STEAK** 29

16 oz. center cut grilled to perfection

*All entrees served with vegetable and starch*

## From The Sea

**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

**CATCH OF THE DAY** MARKET PRICE

**PLEASE ASK ABOUT OUR DAILY MENU SPECIALS**

*Ask about our catering menus, both on and off premises*

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