



ARMONK HOUSE

eclectic american cuisine

SOUPS

CLASSIC FRENCH ONION \$8
Gruyère, Garlic Croutons, Fresh Chives

MATZO BALL \$8
Chicken Soup with Matzo Balls

APPETIZERS & LIGHTER FARE

BRUSSELS SPROUTS \$10
Shiitake Mushrooms, Pecans, Truffle Honey

GRANDMA ANNA'S MAC AND CHEESE \$11
Cheddar, Old Bay Bread Crumbs (BACON \$1.50)

CHICKEN WINGS \$10 half doz. **\$15** dozen
Mild/Medium/Hot, BBQ, Honey Mustard

FRIED CALAMARI \$14
Served with a Sweet Thai Chili Sauce

THE ARMONK MIXED PLATE \$14
Grilled Vegetables, Black Olives, Hummus, Pita Bread

GRILLED PORTUGUESE OCTOPUS \$15
with Chickpeas, Kalamata Olives,
Grape Tomatoes, Olive Oil, Garlic,
White Wine, Herbs, Fresh Lemon Juice

STEAMERS \$18
Fresh East Coast Littleneck Clams, White Wine, Garlic,
Lemon, Butter, Fresh Herbs

FISH AND CHIPS \$15
Fresh Local Fish, Lemon Caper Tartar Sauce,
House Cut Fries

GARDEN SALADS

ADD CHICKEN \$5, SHRIMP \$9, STEAK \$12, SALMON \$12

HOUSE MIXED SALAD \$8
Mesclun, Cherry Tomatoes,
Cucumber, Balsamic Vinaigrette

CAESAR SALAD \$9
Romaine, Garlic Croutons, Parmesan Reggiano

ARMONK SALAD \$14
Grilled Chicken, Romaine, Hard Boiled Eggs,
Bacon, Tomatoes, Red Onions,
Creamy Bleu Cheese

RED BEETS & GOAT CHEESE \$12
Arugula, Red Onions, Toasted Almonds,
Whipped Yogurt Dressing

ARUGULA AND PEAR SALAD \$13
Walnuts, Goat Cheese,
Champagne Lemon Vinaigrette

KALE AND APPLE SALAD \$13
Pickled Butternut Squash, Gorgonzola,
Toasted Pecans, Charred Lemon Vinaigrette

*20% gratuity will be added to bill for parties of 8 or more. Menu items subject to change according to availability.
If you have a food allergy, please speak to the owner, manager, chef or your server.*



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ENTRÉES

GLUTEN-FREE PASTA AVAILABLE

RIB EYE STEAK \$39

14 Day Aged Dry Rib Eye
w/Flash Fried Tuscan Potato Salad

CLASSIC STEAK FRITES \$27

Grilled Marinated Flat Iron Steak
w/Balsamic Redux, Lemon Zested Parsley,
House Cut Fries

LAVENDER SCENTED DUCK CONFIT \$34

Crispy Duck Leg, Red Wine Gastrique,
Roasted Potatoes, Shiitake Mushrooms,
Shallots, Mixed Vegetables

ROASTED HALF CHICKEN \$19

with Fresh Herbs Pan Jus,
Roasted Potatoes, Mixed Vegetables

SMOKED PORK "CHOP" \$26

Boneless Center Cut Pork Loin, Brined, Lightly
Smoked and Grilled to Perfection, Chimichuri,
Forbidden Black Rice, Mixed Vegetables

CHICKEN CARUSO \$24

Sauteed Chicken Breast, Sweet Italian Sausage,
Roasted Potatoes, White Wine,
Fresh Herbs, Garlic Butter

SWEET OR HOT CHERRY PEPPER OPTIONAL

ARMONK HOUSE BURGER \$17

House Blend of Short Rib, Brisket, Hangar Steak
w/Lettuce & Tomato on Brioche Bun. Comes
w/Salad, Cole Slaw, House Cut Fries.

BABY BACK RIBS \$24

w/Sweet Potato Fries and Cole Slaw

LINGUINE WITH CLAMS \$22

Fresh East Coast Littleneck Clams, Broccoli Rabe,
Garlic, Olive Oil, White Wine Sauce

PAN SEARED ORGANIC SALMON \$26

with Grilled Corn Pico De Gallo,
Forbidden Black Rice, Chimichuri

AHI TUNA \$26

Black and White Sesame Crusted, Bok Choy,
Seaweed Salad, Black Forbidden Rice

FISH AND CHIPS \$24

Fresh Locally Sourced "In Season" Fish,
Lightly Breaded, Lemon Caper Tartar Sauce,
House Cut Fries with Malt Vinegar

CRISPY FRIED SOFT SHELL CRABS (MP/Seasonal)

Black and White Sesame Seeds, Forbidden Black
Rice, Ginger Lime Skin Asian Sauces

PENNE POMODORO \$19

Tossed in Our House Made Sauce

ALA VODKA \$2; SHRIMP, CALAMARI or OCTOPUS \$9;
CHICKEN \$8; STEAK \$12; SALMON \$12

SICILIAN EGGPLANT PARMIGIANA \$22

Layered with House Made Ricotta Cheese,
Roasted Red Peppers, Pomodoro Sauce,
topped with Mozzarella

PAD THAI \$19

Rice Noodles, Eggs, Julienned Vegetables,
Tamarind, Lime, Peanuts

SHRIMP \$9; CHICKEN \$8; STEAK \$12; SALMON \$12

SIDES \$6

French Fries • Broccoli Rabe

Sweet Potato Fries • Mixed Vegetables

Flash Fried Tuscan Potato Salad

JACK & JULIA'S KIDS MENU \$10

Chicken Fingers • Penne With Tomato Sauce

Fish and Chips • Kid's Mac & Cheese

Kid's Burger

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