



ARMONK HOUSE
eclectic american cuisine

SOUPS

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

SOUP OF THE DAY \$8

APPETIZERS & LIGHTER FARE

FRIED CALAMARI \$14
Served with House Made Marinara Sauce

MUSSELS CHORIZO with FRIES \$14
Marinara, Chorizo, Beer, Garlic, Herbs

GIANT PRETZEL \$10
Rock Salt and Beer Cheese

BRUSSELS SPROUTS \$11
Shiitake Mushrooms, Pecans, Truffle Honey

CHICKEN WINGS \$12 (8 pieces)
Mild/Hot, BBQ, Terriyaki, Garlic Herb

FLAT BREAD \$14
Italian: Sausage and Broccoli Rabe or Caprese: Cherry Tomatoes, Mozzarella, Basil, Marinara

MAC TRIO \$16
Traditional, Truffle, Bacon Herb
(Sold individually: \$14)

TORTILLA CHIPS AND GUACAMOLE \$12
House Made Chips and Guacamole

GARDEN SALADS

ADD CHICKEN \$6; SHRIMP, STEAK, SALMON \$8

ARMONK HOUSE SALAD \$11
Mixed Greens, Cherry Tomatoes, Cucumber,
Red Onion, Balsamic Vinaigrette

ARMONK HOUSE COBB \$14
Bacon, Hard Boiled Eggs, Avocado, Blue Cheese,
Cucumbers Cherry Tomatoes, Balsamic Dressing

ARUGULA AND PEAR SALAD \$14
Walnuts, Goat Cheese,
Lemon Herb Vinaigrette

GREEK CUCUMBER AND ARUGULA SALAD \$14
with Red Onion, Cherry Tomatoes, Kalamata Olives,
Feta Cheese, Lemon Herb Vinaigrette

CAESAR SALAD \$14
Romaine, Croutons, Shaved Parmesan Reggiano,
Poached Egg, Caesar Dressing

KALE AND BRUSSEL SALAD \$13
Tossed Seasoned Walnuts, Cranberries,
Black and Gold Raisins, Citrus Vinaigrette



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BURGERS AND SANDWICHES

ALL SANDWICHES & BURGERS SERVED WITH HOUSE CUT FRIES AND COLE SLAW

EACH ADDITIONAL TOPPING \$2.00:

CHEDDAR, SWISS, AMERICAN, MONTEREY JACK, GORGONZOLA, BLUE CHEESE, BACON, ONION RINGS, PORTABELLO MUSHROOMS, SAUTÉED ONIONS

ARMONK HOUSE AMERICAN BURGER \$16

Fried Egg, American Cheese, Bacon, Lettuce, Tomatoes

TURKEY BURGER \$16

Bacon Ranch, Avocado, Baby Spinach,
Tomatoes on Brioche Bun

THE MEXICAN \$18

Pepper Jack Cheese, Chipotle Aioli,
Avocado, Fried Onion Strings

ARMONK BACON BLEU CHEESE BURGER \$16

w/Bacon, Sauteed Onions on Brioche Bun

VEGGIE BURGER \$16

w/Avocado on Brioche Bun

ARMONK TURKEY CLUB \$14

Bacon, Avocado, Lettuce, Tomatoes
with Herb Mayonnaise

GRILLED AHI TUNA SANDWICH \$16

Bacon, Avocado, Lettuce, Tomatoes,
Chipotle Aioli on Whole Wheat

FRIED CHICKEN SANDWICH \$14

Buttermilk Fried Chicken, Thai Chili, Slaw,
Lettuce, Tomatoes on Brioche Bun

FLAT IRON STEAK SANDWICH \$17

Swiss Cheese, Horseradish Cream,
Cole Slaw, Ciabatta Bread

ENTRÉES

GLUTEN-FREE PASTA AVAILABLE

GRILLED 14 oz. NY STRIP \$32

Pomme Frites, Herb Truffle Butter

BRAISED SHORT RIBS \$29

Marscapone, Creamy Polenta, Baby Vegetables

GRILLED SALMON \$25

Herb Roasted Potatoes, Brussel Sprouts,
Sundried Tomatoes, Buerre Blanc

PAN SEARED AHI TUNA \$26

Black and White Sesame Crusted,
Broccoli Rabe, Seaweed Salad

EGGPLANT PARMIGIANA \$19

w/House Made Ricotta, Roasted Red Peppers,
Pomodoro Sauce, topped w/Mozzarella

RIGATONI PASTA \$21

w/Braised Short Ribs, Truffle Herb Cremé Fraiche

ORECCHIETTE \$19

w/Sausage and Broccoli Rabe

CORNISH HEN CARUSO \$24

w/Italian Sausage, Roasted Red Bliss Potatoes,
Hot or Sweet Cherry Peppers, Garlic, White Wine

DOUBLE CUT PORK CHOP \$25

w/Roasted Potatoes, Broccoli Rabe, Terriyaki Glaze

PAN ROASTED CHICKEN \$25

Chicken Breast, Garlic Mashed Potatoes,
Haricot Vert, Pan Jus

WILD MUSHROOM RISOTTO \$21

with Grated Parmesan and Truffle Oil
ADD CHICKEN \$6; SHRIMP, STEAK, SALMON \$8

SAFFRON PAELLA \$27

Shrimp, Mussels, Chicken, Chorizo, Peas

SIDES \$6

ONION RINGS • FRENCH FRIES
SWEET POTATO FRIES • SAUTEED SPINACH
MIXED VEGETABLES • BROCCOLI RABE (\$12)

JACK & JULIA'S KIDS MENU \$10

CHICKEN FINGERS • CHEESE BURGER SLIDERS
PENNE WITH TOMATO SAUCE • GRILLED CHEESE
KID'S MAC & CHEESE

*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.*