



A LA CARTE SERVED DINNER SUGGESTIONS

The Rabbit Room is located on the ground floor of
The Lower Mill in a historic, art-inspired setting.

THE RABBIT ROOM
61 N. MAIN STREET
HONEOYE FALLS, NY 14472
TEL (585) 582-1830
FAX (585) 582-2922

www.thelowermill.com

STARTERS

(served with Bread with Honey Butter)

- \$5.50 House Salad
- \$6.50 Caesar Salad
- \$7.50 Spinach Salad w/ strawberries, red onion
and poppyseed vinaigrette
- \$8.25 Beet & Goat Cheese Salad
- \$6.00 Homemade Soup

PASTA

*All Pasta dishes may be topped with grilled
shrimp or chicken breast for an additional \$3*

- \$24 Gnocchi Parisienne - house made herbed
gnocchi tossed with fresh herbs, tomatoes
and portabella mushrooms
- \$22 Penne Gorgonzola - blue cheese cream sauce,
grape tomatoes, fresh basil and lemon
- \$22 Four Cheese Ravioli - vegetable pan sauce
- \$29 Lobster Ravioli - saffron cream sauce
- \$20 Spaghetti- summer vegetables, pancetta
and fresh herbs
- \$21 Rigatoni - sausage, spinach & roasted tomato

*Most entrees, are served with garlic mashed potatoes or
rice and chef's fresh vegetable.*

*Pre-ordered selections and minimum head count
guarantee must be provided prior to your event*

To arrange an event or discuss catering CALL (585) 582-1830

SPRING / SUMMER

CHICKEN & PORK

- \$24 Pan Roasted Chicken - with olives, capers
& roasted tomato
(substitute Local Organic Chicken \$30)
- \$25 Grilled Chicken Breast - braised leg
and thigh ragu, summer vegetables
(substitute Local Organic Chicken \$31)
- \$23 BBQ Grilled Chicken - 1/4 chicken with
maque chow
- \$27 Grilled Chicken - with goat cheese &
roasted seasonal vegetables
- \$27 Braised Pork Shank - bone-in, brushed
with Asian BBQ sauce
- \$29 Pork Tenderloin - roasted with seasonal
vegetable pan sauce
- \$26 Pork Loin - roasted with seasonal
vegetable pan sauce
- \$21 Braised Pork Shoulder - with herbed jus

SEAFOOD

- \$31 Swordfish - 8oz., grilled with Heirloom
tomatoes, olive oil, lemon & capers
- \$31 Shrimp - seared with roasted summer
vegetables & creamy polenta
- \$27 Salmon - pan seared Nova Scotia Salmon
with a curried honey glaze
- market Kajiki - Fresh Pacific Blue Marlin, grilled
with pineapple salsa
- market Ono - fresh Hawaiian Wahoo, pan
roasted with sesame ginger sauce
- market Sea Scallops - pan roasted with sweet
corn puree & sauteed vegetables
- market Mahi Mahi - grilled with a chipotle &
chive compound butter

BEEF & VEAL

- \$32 Certified Angus Beef NY Strip Steak
12 oz. NY Strip topped with demi glace
- \$31 Short Ribs - braised boneless short ribs
with bleu cheese
- \$29 Skirt Steak - Black Angus Beef,
caramelized shallots & demi glace
- \$30 Veal Loin Chop - grilled, 12oz. milk fed
veal porterhouse, demi glace
- \$31 Osso Bucco - braised veal shank
in pan jus
- \$22 London Broil - grilled with demi glace
- \$20 Roast Top Round with demi glace
- market Beef Tenderloin - 8oz. grilled, mushroom
ragu, rosemary demi glace