



THE RABBIT ROOM
COME CELEBRATE

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 & Honey Butter)

\$5.50	House Salad
\$6.50	Caesar Salad
\$8.50	Dried Fruit & Nut Salad
\$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 w/ fresh herbs, tomatoes & portabella mushrooms
\$22	Penne Gorgonzola - blue cheese cream sauce, grape tomatoes, fresh basil & lemon
\$24	Mushroom Ravioli - local mushroom cream sauce
\$26	Butternut Squash or Pumpkin Ravioli - sage cream sauce & browned butter
\$22	Rigatoni - pesto cream sauce, tomatos & lemon
\$21	Rigatoni - sausage and spicy tomato sauce

Most entrees, are served w/ 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**

AUTUMN / WINTER

CHICKEN & PORK

\$25	Pan Roasted Chicken - roasted in truffle oil, cornbread & apple stuffing, mushroom duexelle (substitute LocalOrganic Chicken \$31)
\$25	Pecan Chicken - encrusted w/ pecans, topped with stone ground mustard sauce
\$27	Grilled Chicken - topped with goat cheese & caramelized apples
\$27	Braised Pork Shank - bone-in, brushed with Asian BBQ sauce
\$29	Pork Tenderloin - grilled with caramelized apples & cider reduction
\$26	Pork Loin - grilled with caramelized apples & cider reduction
\$21	Braised Pork Butt - with herbed jus

SEAFOOD

\$31	Swordfish - 8oz., grilled Hawaiian Swordfish w/ lemon-parsley butter
\$31	Shrimp - grilled with creamy polenta, baby arugula and lemon
\$33	Stuffed Shrimp - jumbo shrimp stuffed with lump Blue Crab meat
\$27	Mandarin Salmon - grilled Atlantic Salmon, Mandarin orange glaze
\$31	"Jersey Fish" - Blue Crab Stuffed Flounder
market	Kajiki - Fresh Hawaiian Blue Marlin, seared and roasted with butter and fresh herbs
market	Ono - fresh Hawaiian Wahoo seared and roasted with herbs, topped with citrus salad
market	Golden Tile Fish - seasoned & seared with lemon, sesame ginger sauce
market	Pan Seared Sea Scallops - served with Pancetta Delicata squash & Savoy cabbage
market	Mahi Mahi - fresh Mahi with chipotle & chive compound butter

BEEF & VEAL

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