

THE DINING ROOM

at Anthony David's

DINNER FOR THE TABLE

Cured Meats , prosciutto, sopresatta, cappacolla and Grana	\$13
Marinated Autumn Vegetables , fennel, peppers, olives, artichokes	\$13
Cheese Plate , chefs daily selection of 3	\$13

APPETIZERS

Ceviche \$15 Sea bass, citrus and chilis	Anjou Pear Salad \$10 Gorgonzola, candied walnuts, watercress, shallot vinaigrette
Mussels \$13 orange, cream, Pernod, and fennel	Seared Hudson Valley Foie Gras \$17 Chianti cherries and challah toast
Sicilian Bruschetta \$ 9 roasted eggplant capanada and pecorino	Golden Beet Salad \$10 goat cheese, candied walnuts, and a wild berry vinaigrette
Grilled Octopus \$14 cannellini beans, fennel, tomatoes and garlic	Homemade Mozzarella Salad \$11 marinated tomatoes and basil
Spicy Tuna Tartar \$12 toasted chick peas, catamala olives	Romaine Salad \$10 shaved Parmesan and Caesar vinaigrette
Warm Potato Tart \$ 9 prosciutto, caramelized onions, and micro greens	

PASTA AND RISOTTO

Lobster Risotto \$31 saffron and crisp peas	Wild Mushroom & Garganelli \$21 prosciutto, herbs, cream and pecorino
Truffle Risotto \$32 Parmesan and micro arugula	Spicy Lamb Sausage \$22 fennel, onions, herb tomato sauce and pappardelle
Maine Lobster \$30 Chanterelles, sweet corn, and potato gnocchi	Handmade Eggplant Ravioli \$23 currants and pine nuts and pecorino
Veal Bolognese \$23 Porcinis, fresh herbs, arugula and tagliatelle	Rock Shrimp Risotto \$23 oven dried tomatoes and peas
Roasted Butternut Squash Risotto \$22 crispy cippolinis and pecorino	

FREE HOBOKEN DELIVERY
Mon.-Sun. 9am-3pm | 201-222-8399 | www.anthonydavids.com

ENTREES

Peppered Ahi Tuna	\$24	Black Angus Sirloin	\$33
warm spinach, and mashed potatoes		wilted greens, pecorino potatoes and crispy cippolinis	
Pan Roasted Chilean Sea Bass	\$29	Seared Sea Scallops	\$24
speck, brussel sprouts and thyme		creamed corn, oranges and micro arugula	
Pork Chop Milanese	\$27	Rabbit Cacciatore	\$34
wild arugula, pecorino, shaved onions and dried tomatoes		potato hash and sautéed greens	
Pan Roasted Veal Tenderloin	\$36		
rabe, mashed potatoes and truffle demi glace			
Crispy Duck Breast	\$25		
pumpkin polenta, wilted arugula and cherry demi			

\$10.00 share charge on main course

20% gratuity on parties of 6 or more

\$35 Five Course Tasting Menu Tues.-Thurs.

The Dining Room is available for Private Parties

hudsonmenus.com

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BRUNCH

Bourbon Glazed Donuts \$6.50 Artisan Cheese Plate \$6.50 Fresh Fruit \$6.50

EGGS

Smoked Salmon Benedict\$14.50 poached eggs, salmon, English muffin, and a homemade hollandaise	Southwestern Omelet\$10.95 smoked ham, peppers, onions, cheddar cheese, and avocado
Florentine Benedict\$13.50 poached eggs, spinach and provolone, English muffin, and a homemade hollandaise	Smoked Salmon Platter\$10.95 toasted bagel, cream cheese, tomatoes, onions, and capers
Eggs Benedict\$11.50 poached eggs, Canadian bacon, English muffin and a homemade hollandaise	Sicilian Omelet\$11.50 prosciutto, Parmigiano Reggiano, tomatoes, and fresh arugula
Crab Cake Benedict\$15.50 poached eggs, crab cakes, English muffin, and a homemade hollandaise	Eggs Any Style\$9.75 two eggs served to your delight, with bacon or sausage
French Toast\$10.75 thickly sliced Challah bread, nutmeg, vanilla, and coconut almond butter	Steak and Eggs\$13.95 grilled Hanger steak, and two eggs any style
Smoked Salmon Omelet\$10.95 Norwegian smoked salmon, scallions, tomato, and cream cheese	Grilled Portobello Omelet\$11.00 fresh goat cheese, and roasted peppers
	Frittata\$11.25 eggs baked with fresh mozzarella, tomatoes, and basil

All eggs are served with brunch potatoes and toast (Whole grain or Sour dough)

SALADS AND SANDWICHES

Chopped Salad\$10.95 asparagus, feta cheese, roasted peppers, red onions, chickpeas, Calamata olives, cucumbers, mixed lettuces, capers, and croutons	Beet and Feta Salad\$12.95 chicken pillard, arugula, toasted pumpkin seeds
Grilled Ahi Tuna Salad\$16.00 market vegetables, eggs, olives, potatoes, and a balsamic vinaigrette	BBQ Chicken Sandwich\$11.95 cheddar, tomato and romaine on an herb ciabatta
Anjou Pear Salad with Grilled Chicken\$13.75 Gorgonzola, watercress, candied walnuts	Crab Cake Sandwich\$11.95 romaine, tomatoes, and a lemon aioli on an herb ciabatta
Grilled Ahi Tuna Burger\$13.95 tomato, basil aioli, and grilled onions on a herb ciabatta	Chicken Caesar Salad\$12.95 chicken pillard, grilled crostini, shaved parmesan
Grilled Hanger Steak\$11.50 aged provolone, roasted peppers and sautéed spinach on an herb ciabatta	Prosciutto Panini\$11.50 Taleggio cheese, oven dried tomato and arugula
	Warm Goat Cheese Salad\$11.75 tomatoes, toasted pignoli, roasted peppers and crostini

All sandwiches are served with mixed baby greens (Whole grain or Sour dough)

BEVERAGES

Fresh OJ \$2.75 Sm, \$5.50 Lg Tea \$3.00 Coffee \$3.00 Espresso \$2.00
Caffe Au Lait, Latte, Cappuccino, Macchiato, Hot Chocolate, Mochaccino, Vanilla Latte \$4.00

Join us for dinner Tuesday-Sunday 5pm-10pm | \$35 Five Course Tasting Menu, Tuesday-Thursday

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