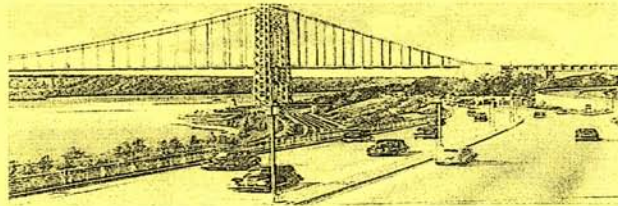


Windows on the Hudson

Milstein Hospital 9th Floor McKeen Pavilion 305-4242



Appetizers to Start

Grilled Gulf Prawns

Nestled in Baby Spinach with Tomato, Onion & Basil
Vinaigrette
7.50

Tender Calamari

Lightly Dusted in Seasoned Flour and Fried to Perfection
Served with Warm Marinara
6.25

Fresh Mozzarella and Tomato

With Basil, Roasted Red Pepper, Grilled Eggplant and
Drizzled with Extra Virgin Olive Oil
6.25

← Soup Du Jour

3.95

Garden Specialties

Grilled Portabello Mushrooms

Served Over Seasoned Tri-Color Greens with Balsamic
Vinaigrette
6.25

Season's Harvest

Tender Seasonal Tri-Color Greens with Gorgonzola,
Walnuts and Dried Cranberries Tossed with Balsamic Cider
Vinaigrette
6.95

← Classic Caesars

Traditional with Crisp Romaine, Shaved Parmesan and
Garlic Croutons Served with Sweet Potato Garni
6.25

Additional Items

With Grilled Chicken	Add 3.00
With Shrimp	Add 4.00
With Salmon	Add 4.00

Pasta Ensembles

← Penne A La Vodka

A Rosy Favorite of Fiery Blush Sauce Sautéed with Tomato,
Vodka and Cream Finished with Diced Fresh Mozzarella
and a Hint of Crushed Red Anaheim Chile Peppers
8.95

Linguine Napolitano

A Hearty Vegetarian Medley of Escarole, White Cannellini
Beans, Spinach and Roasted Red Peppers Sautéed in Garlic
and Virgin Olive Oil
8.95

Pasta San Marzano

Tender Chicken Breast Sautéed with Portabello Mushrooms,
Sun Dried and Roma Plum Tomatoes with Rigatoni in a
Light Brown Sauce
10.25

Shades of Bolognese

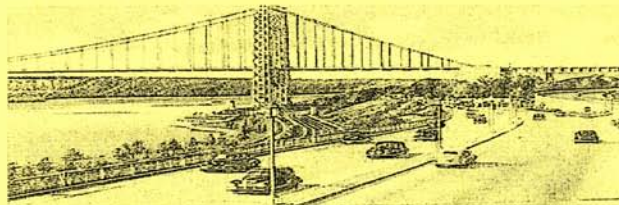
Savory Meat Sauce and Fresh Vegetable Simmered in
Marinara and a Touch of Cream Over Rigatoni
10.25

♥ Pasta Primavera

Pasta with a Melange of Mixed Vegetables Simmered
in a Garlic Chicken Consommé
8.95

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Entrée Selections

Entrées Served with Seasonal Vegetables, Flavored Rice, Mashed Potatoes or Pasta

Filet Mignon

Grilled on Polenta Crouton with Gorgonzola Blue Cheese Sauce and Caramelized Onions

14.50

♥ Grilled Norwegian Salmon Filet

Served with a Light Tomato Basil Cream

12.75

← Our Famous Chicken Presbyterian

Boneless Breast of Chicken Sautéed with Wild Mushrooms, Artichoke Hearts and Sun Dried Tomatoes in Lemon Garlic Sauce

10.50

Roasted Eggplant Rollatini

Breaded Cutlet Stuffed with Prosciutto, Ricotta and Mozzarella

10.50

Chicken Marsala

Served with a Rich Wine Demiglaze and Wild Mushrooms

9.95

♥ Grilled Breast of Chicken with Fresh Herbs

Marinated Breast with Fresh Herbs Served on Grilled Polenta with a Wild Mushroom

White Bean Ragout

9.95

Side Orders

Seasonal Vegetables	2.00	Mashed Potatoes	2.00
Flavored Rice	2.00	Pasta	2.00

Gourmet Dessert Selections

New York Style Cheese Cake	3.75	Chocolate Mousse Cake	3.75
Fresh Baked Pie	3.75	Florida Key Lime Pie	3.75
A La Mode	Add 2.00	Sorbet / Ice Cream	2.00

Wine & Beverages

Heineken	4.50	Turning Leaf Chardonnay	4.50
Budweiser	3.50	Turning Leaf Merlot	4.50
Bud Light	3.50	Coffee & Tea (Free Refills)	1.25
Soda (Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Ginger Ale)			1.25

♥ Indicates Heart Healthy Choice

← Indicates Express Menu Item

Tax Not Included