

Welcome to The Victorian Rose Restaurant

518-734-3381 www.pointlookoutinn.com

VOTED #1 RESTAURANT

in Greene County by Hudson Valley Magazine

Soups Du Jour

Please ask your server about our delicious soup home-made daily.

CUP \$ 3.95

BOWL \$ 5.95

Appetizers

All Appetizers are Served with a Side Salad

****Shrimp Cocktail** *Succulent Jumbo Shrimp Nestled with Fresh Baby Greens and Served with Lemon & a Spicy Cocktail Sauce \$ 12.95

***Crab Cakes** *Fresh Lump Crabmeat Sautéed with Red Peppers, Bread Crumbs, Garlic & Cajun Seasonings, Served on a Bed of Fresh Baby Greens & Topped with Cajun Aioli One Crab Cake \$8.95 Two Crab Cakes \$ 13.95

***Mushrooms En Croute** *Sautéed Local Mushrooms in Butter, Garlic, Wine & a Brown Sauce then Topped with a Golden Puff Pastry & Served with Fresh Greens \$ 11.95

***Breaded Mushrooms** *Breaded Local Mushrooms Deep Fried to Perfection and Served with Fresh Greens and Our Special Creamy Horseradish Sauce \$ 11.95

****Roasted Feta Cheese** *Greek Feta Cheese Roasted with Olive Oil, Tomatoes, & Kalamata Olives and Served with Fresh Baby Greens & Crispy Garlic Tuscan Bread \$ 9.95
Add Grilled Chicken \$6.50 Add Grilled Jumbo Shrimp \$7.00

***Stuffed Shrimp** *Succulent Shrimp Stuffed with Lump Crabmeat and Topped with Lemon Beurre Blanc and Served with Fresh Baby Greens \$ 13.95

***Blackened Scallops** *Large Sea Scallops Seared in Cajun Seasonings and Served with a Citrus Butter Dipping Sauce and Fresh Baby Greens \$ 13.95

***Beef Satay** *Juicy Shewers of Black Angus Steak, Marinated, Grilled & Served over a Bed of Baby Greens and Served with a Thai Peanut Dipping Sauce & Topped with Toasted Sesame Seeds \$ 13.95

Occasionally our Restaurant is Closed for Private Parties, Weddings & Special Events. We Appreciated your Business & Always Suggest Advanced Reservations. Visit us @ www.pointlookoutinn.com to View Upcoming Special Events and Local & Pasta Night Specials

Salad's

**When Available, We are Proud to Use New York State
Local Fruits & Vegetables, Sometimes the Vegetables
Are From Our Own Garden!*

**Warm Goat Cheese Salad *French Goat Cheese, Baked & Nestled on a Bed of Baby
Greens, Dressed with Balsamic Vinaigrette Served with Roasted Garlic,
Grilled Pears, Candied Walnuts & Crispy Garlic Tuscan Bread \$ 11.95
Add Grilled Chicken Breast \$6.50 Add Grilled Shrimp \$7.00*

**Caesar Salad *Crisp Romaine Lettuce Tossed with House-Made Dressing Flavored
with Anchovies. Garnished with Black Olives, Pecorino Romano Cheese, and
Home-Made Croutons \$ 7.00
Add Whole Anchovies \$2.00
Add Grilled Chicken Breast \$6.50 Add Grilled Shrimp \$7.00*

***Mediterranean Salad *Fresh Baby Spinach Tossed with Kalamata Olives,
Tomatoes, Crumbled Greek Feta Cheese, Cucumbers, Onions & Green Peppers
Dressed with Olive Oil, Fresh Lemon & Garlic \$ 9.95
Add Grilled Chicken Breast \$6.50 Add Grilled Shrimp \$7.00*

**Insalata Caprese Salad* Fresh Mozzarella, Roasted Red Peppers, Fresh &
Sun Dried Tomatoes Nestled on a Bed of Baby Greens \$ 11.95
Add Portabella Mushroom \$12.95*

**Warm Spinach Salad *Grilled Chicken Breast Nestled on a Bed of Fresh
Sautéed Spinach along with Sautéed Local Mushrooms & Onions \$ 12.50*

***Dinner Salad *Baby Greens and Fresh Garden Vegetables Served with
Homemade Croutons and your choice of House-Made Dressings \$ 3.95*

House Made Dressings

*Balsamic Vinaigrette, Parmesan Peppercorn, Ranch, Caesar,
Thousand Island, Olive Oil & Red or Balsamic Vinegar, or Bleu Cheese (\$1.25)*

*All of our Dinners are Prepared a la minute (to order)
Thank You in Advance for your Patience, Good Food Takes Time!*

There is a Minimum Gratuity of 18% on all Parties of 6 or More.

*** Point Lookout Considers These a Healthy Choice*

Please Bring All Food Allergies to the Attention of Your Server

Pasta

All of our Pasta Dishes were Created with a Sauce to Compliment the Pasta.

However, if you Would Like to Change the Pasta, Although Not Recommended, Please Feel Free to do so. Pastas Available are:

Penne, Capellini (Angel Hair) Rigatoni, Linguine, Farfalle (Bow Tie), Gemelli, Fortified Multi-Grain Rotini, Gluten Free Pasta

**New Orleans Barbecue Shrimp *Succulent Jumbo Shrimp Sautéed in a Creamy Cajun Sauce with a Delicate Balance of Sweet & Spice, Served over Farfalle (Bow Tie) What a Great and Unique Pasta Dish!* \$ 24.95
Lite Portion \$ 17.95

***Pasta Mediterranean *Spinach Sautéed with Olive Oil, Garlic, Kalamata Olives, Tomatoes, Greek Feta Cheese, & Pecorino Romano Cheese, Served over Rigatoni A Very Healthy & Delectable Dish* \$ 17.95
Lite Portion Even Healthier! \$ 13.95
Add Grilled Chicken \$6.50
Add Jumbo Shrimp \$9.00

**Fortellini Alfredo *Tender Tri-Color Cheese Fortellini Mixed with Seasonal Vegetables, in a Rich Creamy Parmesan Cheese Sauce* \$ 15.95
Lite Portion \$ 12.95
Add Grilled Chicken \$6.50
Add Jumbo Shrimp \$9.00

**Shrimp & Scallops Pesaro *Succulent Jumbo Shrimp & Sea Scallops Sautéed with Artichoke Hearts, Sun Dried Tomatoes, in Butter, Lemon, Wine & Garlic* \$ 25.95
Served over Tender Capellini

***Cavatelli & Fresh Vegetables *Fresh Seasonal Vegetables, Sautéed with Garlic, Olive Oil and a Light Broth,* \$ 16.95
Served over Catelli and topped with Pecorino Romano Healthy & Tasty Too!
Lite Portion \$ 13.95
Add Grilled Chicken \$6.50
Add Jumbo Shrimp \$9.00

***Chicken Verdure *Grilled Chicken Breast & Fresh Seasonal Vegetables Sautéed with Mushrooms, Garlic, Olive Oil & Chicken Broth, Served over Penne Topped with Pecorino Romano Cheese Healthy & Savory!* \$ 17.95

**Pasta Francese * Chicken Breast Floured & Egg Dipped then Sauteed with Sun Dried Tomatoes, Artichoke Hearts in a Butter, Garlic, Lemon & Wine Sauce served Served over Penne Pasta Topped with Pecorino Romano Cheese* \$ 17.95
Different But Delicious!

**Kyles' Cajun Chicken *Sautéed Chicken Breast Served with a Creamy Cajun Seasoned Sauce, Nestled over Farfalle A Touch of Spice, Sweet & Zest!* \$ 17.95

Entrées

Entrees Served with a Choice of Starch & Fresh Vegetables

Chicken

- *Chicken Grand Marnier *Lightly Floured Chicken Breasts Sautéed in a Citrus Butter Sauce What a Splendid Combination! \$ 20.95*
Lite Portion \$ 15.95
- *Chicken Gouda *Lightly Floured Chicken Breasts Sautéed & Nestled on a Bed of Fresh Spinach, Topped with a Smoked Gouda Cheese Sauce \$ 23.95*
So Tasty, So Creamy & Delectable! Lite Portion \$ 18.95
- *Chicken Marsala *Lightly Floured Chicken Breasts Sautéed in a Mushroom & Marsala Wine Sauce Served with a Starch or over Capellini. A Classic Perfected! \$ 20.95*
Lite Portion \$ 15.95
- *Chicken Francese *Chicken Breasts Floured and Egg Dipped, Sautéed in a Lemon, Wine & Butter Sauce Served with a Starch or over Capellini \$ 20.95*
Another Classic! Lite Portion \$ 15.95

Seafood

- *Shrimp & Scallop Barcelona *Jumbo Shrimp and Sea Scallops Braised in a Saffron Broth along with Fresh Diced Tomatoes & Onions, Served over Couscous & a Bed of Fresh Spinach What A Dish! Lite Portion \$ 25.95*
\$ 19.95
- *Seared Scallops *Seared Sea Scallops Topped with a Smoked Gouda Cheese Sauce Served over a Bed of Fresh Spinach Sinfully Delicious! Lite Portion \$ 23.95*
\$ 17.95
- *Fisherman's Platter *A Broiled Tender Canadian Lobster Tail with Broiled Shrimp & Scallops and Deviled Lump Crabmeat in Wine, Butter & Garlic The Best! \$ 36.95*
- *Stuffed Shrimp *Succulent Jumbo Shrimp Stuffed with Lump Crabmeat \$ 25.95*
Stuffing and Broiled in Lemon, Garlic & Wine and Topped with Lemon Beurre Blanc

Beef

- *Veal Marsala* Fresh Veal Scallopini Sautéed in a Mushroom & Marsala Sauce Served with Choice of Starch or Over Capellini Pounded Thin & Tender! \$22.95*
- *Black Angus Sirloin Steak *Flavorful Hand Cut Black Angus Sirloin Grilled to Perfection The Best In Town! 10 ounce \$ 23.95*
add Jack Daniel's Sauce \$3.00 12 ounce \$ 27.95
add Sauteed Mushrooms and or Fried Onions \$3.00
- *Blackened Sirloin *Hand Cut Black Angus Sirloin Seared in 10 ounce \$ 26.95*
Cajun Seasonings & Topped with Citrus Butter 12 ounce \$ 30.95
- *Shrimp & Turf * 8oz Black Angus Sirloin Grilled to Perfection served \$ 30.95*
with a choice of Shrimp Scampi, Grilled Shrimp, Broiled Shrimp or Stuffed Shrimp
- *Sirloin AuPoivre* Black Angus Sirloin seared and topped with a brandy & peppercorn sauce 10 ounce \$ 26.95*
12 ounce \$ 30.95
- *Surf & Turf * Hand Cut 6 oz Certified Angus Sirloin with \$ 35.95*
A Broiled Tender Canadian Lobster Tail served with drawn butter & fresh lemon

\$ 11.95