Pamela’s on the Hudson

The Hidden Waterfront

*A $7 Split Fee will be added to any shared Entrée*

*Parties of 6 or more will be subject to 20% Gratuity   
added to their final bill*

*Checks will not be split amongst individuals or couples at tables to ensure that our servers have proper time to provide all of Pamela’s guests with the service they* *deserve.*

*Thank you in advance for your understanding & cooperation.*

Entrees

Vegan Coconut Curry | 22

*Seasonal local vegetables chopped and mixed in coconut curry served over long grain rice \**

Crisp Skin Brick Chicken Breast | 23

*Marinated with Fresh citrus & ginger served with wild rice*

*& fresh local greens \**

Pan Seared Duck Breast | 25

*Topped with berry coulis served with tri colored fingerling potatoes*

*& fresh local greens*

Crisped Quail | 24.25

*Sous-Vide and served with white bean kalé in a Lemon butter \**

Chef’s Choice Lamb | market

*Chef’s weekly pick of local lamb with a cherry olive couscous,*

*fresh mint yogurt & fresh local greens*

Pork Chop | 27.75

*Balsamic sriracha glazed pork chop with a smooth sweet potato*

*& fresh local greens \**

Pan Seared Scallops | 29

*Seared in herb browned butter served over white bean kale\**

Crab Stuffed Lobster Tail | 32.75

*Topped with a classic beurre blanc sauce &*

*served over herbed wild rice*

Bacon Lobster Truffle Linguini | 29.50

*Pulled lobster tossed & served in a light creamed red sauce*

Brown Sugar Cajun Salmon | 25

*Caramelized and rubbed salmon served with fresh local greens  
over a bed of Dachi rice noodle \**

Hanger Steak & Scallops | 32.75

*served with truffle mushroom risotto & fresh local greens \**

Filet Mignon & Lobster Tail | 43

*Served with an accordion baked potato & fresh local green \**

Filet Mignon | 36

*Marinated & Grilled served with herb roasted tri colored fingerling potatoes & fresh local greens \**

Flat Iron | 25.50

*Seasoned & Grilled served with an accordion baked potato   
& fresh local greens \**

Hanger Steak | 26.50

*Served with an accordion baked potato & fresh local green \**

Tomahawk | 85

*Dry Rubbed, Bone in Prime Ribeye for 2 \**

Sandwiches & Burgers

Sesame Tuna Tacos | 15

*Grilled Ahi tuna topped with baby arugula topped with mango relish and chipotle aioli in a corn tortilla with herbed rice*

*& white beans \**

Hanger Sandwich | 17.25

*Sliced hanger steak topped with sautéed peppers & onions, peppadews, creamy horseradish steak sauce, lettuce, tomato*

*on a toasted baguette \**

House Burger | 14.50

*½ LB. Hudson valley ground beef mixed with diced peppers & onions topped with Lettuce, tomato, pickles on a potato roll*

*with house cut fries* *\**

Spicy NY Burger | 16.50

*½ LB. Hand crafted burger topped with smoked chili cheddar, sriracha ranch, lettuce & tomato on a*

*potato roll with house cut fries \**

Fondue Burger | 17

*½ LB. Hand crafted burger, topped with creamy brie, our famous Beer bacon jam, baby arugula, crispy shallots on a potato bun*

*with house cut fries \**

Bison Burger | 18

*½ LB. Hudson valley ground Bison mixed with diced peppers & onions topped with Lettuce, tomato, pickles on a potato roll*

*with house cut fries \**

SANDWICH ADDITIONS

Cheese | 2 Sweet Potato Fries | 4

Slab Bacon | 3 Sautéed Onions | 2

Avocado | 3 Beer Bacon Jam | 2