



# Monday's specials

## APPETIZERS

**WATERMELON SALAD** ARUGULA, WATERMELON, GOAT CHEESE, ROASTED ALMONDS, BALSAMIC GLAZE AND OLIVE OIL 11.95

**MEDITERRANEAN BRUSCHETTA** FETA, TOMATOES, ANCHOVIES, EXTRA VIRGIN OLIVE OIL 10.95

**BEETS AND GOAT CHEESE SALAD** BEETS, GOAT CHEESE, WALNUTS, BALSAMIC, OLIVE OIL 11.95

**MUSSELS FRADIIVOLO** MUSSELS IN SPICY WINE TOMATO SAUCE 16.95

**EGGPLANT PARMESAN TOWER** 10.95

**GAZPACHO SOUP** COLD SOUP WITH FRESH SEASONAL VEGETABLES TOPPED AVOCADO 6.95  
ADD SHRIMP + 6

## ENTRÉES

ALL ENTREES SERVED WITH SOUP OR SALAD **GAZPACHO SOUP + 2.50**

**BRAISED BABY LAMB SHANK** OVER ORZO WITH SPINACH IN RED WINE TOMATO SAUCE 21.95

**PORK MEDALLIONS** PORK TENDERLOIN MEDALLION WITH BALSAMIC VINEGAR GLAZE, GRILLED ASPARAGUS AND MASHED POTATOES 21.95

**CHAR-GRILLED CHICKEN THIGHS** MARINATED CHICKEN, GRILLED ASPARAGUS AND SWEET POTATOES 20.95

**PAN-SEARED LEMON SOLE FILET** IN LEMON DILL SAUCE WITH ASPARAGUS AND MASHED POTATO 21.95

**SPAGHETTI & HOMEMADE MEATBALLS** IN BASIL MARINARA SAUCE 18.95

**LINGUINE MUSHROOM CARBONARA** MUSHROOMS, PROSCIUTTO 19.95

**CHEESE RAVIOLI** ALLA VODKA 17.95

**ORGANIC RED QUINOA & GRILLED SEASONAL VEGETABLES** WITH BALSAMIC & OLIVE OIL 18.95  
CHICKEN + 6 SALMON + 8 SHRIMPS + 10

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**WINE LOVERS** ENJOY  $\frac{1}{2}$  PRICE OFF **ALL** BOTTLES OF WINE



# Thursday's specials

## APPETIZERS

**WATERMELON SALAD** ARUGULA, WATERMELON, GOAT CHEESE, ROASTED ALMONDS, BALSAMIC GLAZE AND OLIVE OIL 11.95

**MUSSELS FRADIIVOLO** MUSSELS IN SPICY WINE TOMATO SAUCE 16.95

**SPICY SHRIMP SCAMPI** 15.95

**MEDITERRANEAN BRUSCHETTA** FETA, TOMATOES, ANCHOVIES, EXTRA VIRGIN OLIVE OIL 10.95

**BEETS AND GOAT CHEESE SALAD** BEETS, GOAT CHEESE, WALNUTS, BALSAMIC, OLIVE OIL 11.95

**EGGPLANT PARMESAN TOWER** 10.95

**GAZPACHO SOUP** COLD SOUP WITH FRESH SEASONAL VEGETABLES TOPPED AVOCADO 6.95  
ADD SHRIMP + 6

## ENTRÉES

ALL ENTREES SERVED WITH SOUP OR SALAD **GAZPACHO SOUP + 2.50**

**BRAISED BABY LAMB SHANK** OVER ORZO, SPINACH IN RED WINE TOMATO SAUCE 21.95

**PORK MEDALLIONS** BALSAMIC VINEGAR GLAZE, GRILLED ASPARAGUS AND MASHED POTATOES 21.95

**SHRIMP SANTORINI WITH FARFALLE** PASTA, SPINACH, TOMATOES AND FETA CHEESE 24.95

**PAN-SEARED LEMON SOLE FILET** IN LEMON DILL SAUCE WITH ASPARAGUS AND MASHED POTATO 21.95

**SPICY SHRIMP SCAMPI LINGUINI** 24.95

**CHICKEN PICCATA** IN LEMON-CAPPER SAUCE WITH ORGANIC RED QUINOA 20.95

**WILD MUSHROOM RAVIOLI** WITH LIGHT MUSHROOM MARSALA SAUCE 18.95

**ORGANIC RED QUINOA & GRILLED SEASONAL VEGETABLES** WITH BALSAMIC & OLIVE OIL 18.95  
CHICKEN + 6 SALMON + 8 SHRIMPS + 10

**FOLLOW US** @busstopcafenyc #WhereHudsonMeetsBethune



# Tuesday's specials

## APPETIZERS

**WATERMELON SALAD** ARUGULA, WATERMELON, GOAT CHEESE, ROASTED ALMONDS, BALSAMIC GLAZE AND OLIVE OIL 11.95

**MUSSELS FRADIIVOLO** MUSSELS IN SPICY WINE TOMATO SAUCE 16.95

**BEETS AND GOAT CHEESE SALAD** BEETS, GOAT CHEESE, WALNUTS, BALSAMIC, OLIVE OIL 11.95

**MEDITERRANEAN BRUSCHETTA** FETA, TOMATOES, ANCHOVIES, EXTRA VIRGIN OLIVE OIL 10.95

**EGGPLANT PARMESAN TOWER** 10.95

**GAZPACHO SOUP** COLD SOUP WITH FRESH SEASONAL VEGETABLES TOPPED AVOCADO 6.95  
ADD SHRIMP + 6

## ENTRÉES

ALL ENTREES SERVED WITH SOUP OR SALAD **GAZPACHO SOUP + 2.50**

**BRAISED BABY LAMB SHANK** OVER ORZO, SPINACH IN RED WINE TOMATO SAUCE 21.95

**PORK MEDALLIONS** BALSAMIC VINEGAR GLAZE, GRILLED ASPARAGUS AND MASHED POTATOES 21.95

**SPICY SHRIMP SCAMPI LINGUINI** 24.95

**TILAPIA IN CAPPER SAUCE** WITH SPINACH AND SWEET POTATO 21.95

**CHAR-GRILLED CHICKEN THIGHS** MARINATED CHICKEN, GRILLED ASPARAGUS AND SWEET POTATO 20.95

**LINGUINI WITH SPANISH CHORIZO** CHERRY TOMATOES, SPINACH IN WINE SAUCE 19.95

**MUSHROOM RAVIOLI** IN MUSHROOM MARSALA SAUCE 18.95

**ORGANIC RED QUINOA & GRILLED SEASONAL VEGETABLES** WITH BALSAMIC & OLIVE OIL 18.95  
CHICKEN + 6 SALMON + 8 SHRIMPS + 10

**WINE LOVERS** ENJOY  $\frac{1}{2}$  PRICE OFF **ALL** BOTTLES OF WINE

**EAT DRINK AND BE SAFE**

**FOLLOW US** @busstopcafenyc #WhereHudsonMeetsBethune



# Wednesday's specials

## APPETIZERS

**WATERMELON SALAD** ARUGULA, WATERMELON, GOAT CHEESE, ROASTED ALMONDS, BALSAMIC GLAZE AND OLIVE OIL 11.95

**MEDITERRANEAN BRUSCHETTA** FETA, TOMATOES, ANCHOVIES, EXTRA VIRGIN OLIVE OIL 10.95

**BEETS AND GOAT CHEESE SALAD** BEETS, GOAT CHEESE, WALNUTS, BALSAMIC, OLIVE OIL 11.95

**EGGPLANT PARMESAN TOWER** 10.95

**MUSSELS FRADIIVOLO** MUSSELS IN SPICY WINE TOMATO SAUCE 16.95

**GAZPACHO SOUP** COLD SOUP WITH FRESH SEASONAL VEGETABLES TOPPED AVOCADO 6.95  
ADD SHRIMP + 6

## ENTRÉES

**ALL ENTREES SERVED WITH SOUP OR SALAD GAZPACHO SOUP + 2.50**

**BRAISED BABY LAMB SHANK** OVER ORZO, SPINACH IN RED WINE TOMATO SAUCE 21.95

**PORK MEDALLIONS** BALSAMIC VINEGAR GLAZE, GRILLED ASPARAGUS AND MASHED POTATOES 21.95

**RIGATONI WITH SHRIMP**, SPINACH, GOAT CHEESE IN WINE SAUCE 24.95

**TILAPIA IN CAPPER SAUCE** WITH SPINACH AND SWEET POTATO 21.95

**CHAR-GRILLED CHICKEN THIGHS** MARINATED CHICKEN, GRILLED ASPARAGUS AND SWEET POTATO 20.95

**LINGUINE MUSHROOM CARBONARA** MUSHROOMS, PROSCIUTTO 19.95

**CHEESE RAVIOLI** WITH BROCCOLI, CHERRY TOMATOES IN LIGHT PESTO SAUCE 18.95

**ORGANIC RED QUINOA & GRILLED SEASONAL VEGETABLES** WITH BALSAMIC & OLIVE OIL 18.95  
CHICKEN + 6 SALMON + 8 SHRIMPS + 10

**WINE LOVERS ENJOY 1/2 PRICE OFF ALL BOTTLES OF WINE**

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# Today's specials

## APPETIZERS

**WATERMELON SALAD** ARUGULA, WATERMELON, GOAT CHEESE, ROASTED ALMONDS, BALSAMIC GLAZE AND OLIVE OIL 11.95

**MUSSELS FRADIIVOLO** MUSSELS IN SPICY WINE TOMATO SAUCE 15.95

**SPICY SHRIMP SCAMPI** 15.95

**MEDITERRANEAN BRUSCHETTA** FETA, TOMATOES, ANCHOVIES, EVOO 9.95

**BEETS & GOAT CHEESE SALAD** WALNUTS, BALSAMIC, EVOO 10.95

**EGGPLANT PARMESAN TOWER** 9.95

**GAZPACHO SOUP** COLD SOUP WITH FRESH SEASONAL VEGETABLES TOPPED AVOCADO  
6.95 ADD SHRIMP + 6

## ENTRÉES

ALL ENTREES SERVED WITH SOUP OR SALAD **GAZPACHO SOUP + 2.50**

**OVEN ROASTED LEG OF LAMB** SAUTÉED SPINACH & ROASTED POTATOES 21.95

**PORK MEDALLIONS** GRILLED ASPARAGUS AND MASHED POTATOES 22.95

**RIGATONI WITH SHRIMP** SPINACH, GOAT CHEESE IN WINE SAUCE 24.95

**SALMON DIJON** WITH SAUTÉED SPINACH AND SWEET POTATO 23.95

**PAN-SEARED LEMON SOLE FILET** IN LEMON DILL SAUCE WITH ASPARAGUS AND MASHED POTATO 21.95

**SPICY SHRIMP SCAMPI LINGUINI** 24.95

**CHICKEN W/ARTICHOKES** IN LEMON CAPER WINE SAUCE & ORGANIC QUINOA 20.95

**PENNE TUSCAN KALE & CHORIZO** CHERRY TOMATOES, IN WINE SAUCE 19.95

**WILD MUSHROOM RAVIOLI** WITH LIGHT MUSHROOM MARSALA SAUCE 18.95

**ORGANIC RED QUINOA & GRILLED SEASONAL VEGETABLES** WITH BALSAMIC & OLIVE OIL 18.95  
CHICKEN + 6 SALMON + 8 SHRIMPS + 10



