



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 FRADIAVOLO 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 FRADIAVOLO 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

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Tuesday's specials

APPETIZERS

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

MUSSELS FRADIAVOLO 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

TIAPIA 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 @busstopcafeny **#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 FRADIAVOLO 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 COPPER SAUCE WITH SPINACH AND SWEET POTATO 21.95

CHAR-GRILLED CHICKEN THIGHS MARINATED CHICKEN, GRILLED ASPARAGUS AND SWEET POTATOES \$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 $\frac{1}{2}$ 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 FRADIAVOLO 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/ARTICHOKE 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

