

DINNER MENU

STARTERS

Calamari 17

Buttermilk Battered, served Crispy with a Jalapeño Tomato Dipping Sauce

Little Neck Steamers 17

Garlic and Shallots in a Lemon and White Wine Broth, Pita Bread

Grandma "Annie's" Meatballs 14

Grandma's "Gravy" Topped with Fresh Ricotta

Hummus Bowl 13

Chickpea, Garlic, and Sesame Spread with Seasonal Vegetables and Pita Bread

Maryland Crab Cake 18

One 4 oz. Sautéed Maryland-Style Lump Crab Cake with Julienne Vegetables and Whole Grain Mustard Aioli

Ginger and Teriyaki Crusted Sea Scallops 18

Served with Spicy Mayonnaise and Pickled Ginger

Crispy Thai Chili Shrimp 18

Buttermilk Battered and Tossed in Our House-Made Thai Chili Sauce

Grilled Gulf Stream Shrimp 18

Served with Black Bean and Corn Salsa with Tomato Oil

Brauhaus Pretzel 13

(Delancey's Customer Favorite)

Jumbo, Garlic Butter Coated and Lightly Salted Pretzel served with Brie Fondue

Bowl of Chili 12

House-Made Mildly Spiced Chili

French Onion Soup Crock 12

With Imported Emmental Gratin Cheese

Soup Du Jour

Soup of the day

SALADS

Add to Any Salad

Chicken 7, Shrimp 11, Scallops 11 or Steak 13

Turkey Cobb Salad 17

Crispy Bacon, Chopped Egg, Diced Tomato with Crumbled Blue Cheese & Sliced Avocado, and Red Wine Vinaigrette

Greek Salad 15

Crispy Romaine, Grape Tomatoes, Cucumbers, Red Peppers, Red Onions, Calamata Olives, Feta Cheese, and Oregano Vinaigrette

Classic Caprese Salad 16

Vine-Ripened Tomato with Grande Rotondino Mozzarella, Extra Virgin Olive Oil, Fresh Basil, and Balsamic Glaze

Spinach and Endive Salad 15

Pears, Candied Walnuts, and Gorgonzola Cheese Tossed in a House-Made Pear Vinaigrette

Toasted Almond Chicken Salad 18

Marinated Grilled Chicken Breast, Toasted Almonds, Shaved Parmesan, Sun-Dried Tomatoes, and Red Wine Vinaigrette

Beet and Strawberry Salad 16

Topped with Herbed Goat Cheese Croutons over Mixed Greens with Red Wine Vinaigrette

Caesar Salad 15

Classic Style Tossed in House-Made Dressing with Fresh Shaved Parmesan and Croutons

Warm Brie Salad 16

Strawberries, Apples, Tomatoes, and Toasted Almonds over Spring Mix with Red Wine Vinaigrette



Side Caesar Salad 5

Classic Style Tossed in House-Made Dressing with Fresh Shaved Parmesan and Croutons

Side House Salad 3

Tomatoes, Cucumbers, Endive and Croutons over Spring Mix with Red Wine Vinaigrette

ENTREES

All Entrees are Served with a Bread Basket

STEAKS

Delancey's Uses Only Angus Beef

All Steaks are served with Chef's Vegetables and Choice of Potato

Delancey's Grilled New York Strip Steak 41

14-Ounce Boneless and Fully Trimmed

Hanger Steak 37

Grilled and topped with Sautéed Onions and Mushrooms with Cabernet Reduction

Char Crusted Sirloin Steak 34

10-Ounce Pan Roasted with a Hickory and Molasses Rub

VEAL AND POULTRY

Classic Veal or Chicken Parmigiana 30/28

Breaded and Topped with Tomato Sauce and Mozzarella Cheese, served with Spaghetti

Osso Bucco 31 (A House Specialty)

Pork Shank Osso Bucco with Mashed Potatoes, Asparagus, Rosemary Au Jus

Chicken Francese 30

Egg Battered Chicken Breast with a Lemon, Garlic, and Butter Sauce served with Chef's Vegetables and Choice of Potato

Deanna's Chicken 33

Chicken Cutlet Sautéed in a Lemon Wine Butter Sauce and Served over Bacon Spinach Risotto

Pan-Seared Pork Chop 36

Served with Risotto, Sautéed Spinach and Mushrooms Marsala Wine Sauce

The Delancey's Chicken 34

Breaded Chicken, Prosciutto, Roasted Red Peppers, Fresh Mozzarella and Roasted Red Pepper Pesto Cream Sauce, Served with Chef's Vegetables and Choice of Potato

SEAFOOD

Grilled Atlantic Salmon 31

Roasted Garlic and Sun-Dried Tomato Basil Sauce served with Asparagus and Roasted Potatoes

Fish and Chips 29

Panko Crusted Cod served with Coleslaw, Tartar Sauce, and House-Cut French Fries

Seafood Fra Diavlo 35

Shrimp, Clams, Scallops, Calamari, and Mussels with Fettuccine in a Spicy Marinara Sauce

Shrimp Sauté 32

Light Cream and Lemon Butter Sauce, with Sun-Dried Tomatoes, Pine Nuts, and Saffron Rice

Sesame Crusted Ahi Tuna 32

Seared and Served Rare with Stir-Fry Vegetables and Risotto

PASTA

Gluten Free Pasta Available add 4

Add to Any Pasta

Chicken 7, Shrimp 11 or Scallops 11

Park Place Fettuccine 32

Shrimp, Spicy Chorizo Sausage, Grape Tomatoes, Spinach and Thai Chili Cream Sauce

Wild Mushroom Ravioli 27

Mushroom Cream Sauce, Truffle Essence, Shaved Parmesan

Rigatoni alla Bolognese 26

Traditional Beef, Veal, and Pork Ragù

Penne alla Vodka 22

Tomato Sauce with Light Cream and Finished with a Shot of Vodka

Tri-Colored Cheese Tortellini 32

With Chicken and a Roasted Red Pepper Pesto Sauce

The Goshen Inn Pasta 32

Sautéed Chicken, Sliced Cherry Tomato, Spinach and Oregano in a Garlic Butter Cream Sauce Served over Cheese Tortellini Pasta

Rigatoni Con Pollo 32

Rigatoni Pasta Sautéed with Garlic, Oil, Basil, Chicken, Sun-Dried Tomato, Mushrooms in a light Brown and Tomato Sauce with a Touch of Cream

BURGERS

Only Angus Beef Served

All Burgers are 8oz and Ground In-House Daily Served with House-Cut Fries - add Bacon 1

Delancey's Burger 18

Swiss Cheese with Sautéed Mushrooms and Onions

Barbeque with Bacon 18

House-Made BBQ Sauce, Smoked Mozzarella, and Frizzled Onions

Bacon, Egg & Cheese 18

Crisp Bacon with an Over Easy Egg, and American Cheese

Pulled Pork 18

House-Made Pork, Frizzled Onions, and Cole Slaw

South West Black Bean and Sweet Potato Burger 17

Avocado, Pickled Slaw, and Chipotle Mayonnaise

The Chili Cheddar 18

House-Made Chili with Cheddar Jack Cheese

Hamburger or Cheeseburger 14/15

With Lettuce and Tomato

Sliders 15

Three 2oz Sliders Served with Frizzled Onions

Sweet Potato Fries or Onion Rings add 3 Vegetables add 2

 = GLUTEN FREE

Your food is guaranteed made to order. Please allow us time to prepare. Please alert your server of any food allergies you may have.

20% Service Charge added on parties of 8 or more.

Delancey's participates w/NY State Cash Discount Program Non-cash adjustment of 3% added w/credit card payments - CASH Price Listed.

DINNER MENU

CONT.

BRICK OVEN PIZZA

Fig and Prosciutto 16

Fig Jam, Gorgonzola Cheese, Prosciutto, Arugula, and Balsamic Glaze

Chicken, Bacon, Ranch 16

Tomato, Mozzarella, and Fresh Basil 13

Meat Lovers 17

Tomato Basil Sauce, Pepperoni, Sausage, and Meatballs

Prosciutto, Roasted Tomatoes, Shaved Parmesan, and Arugula 16

Gluten Free Crust is Available add 4



CHILDREN'S MENU

Penne with Tomato Sauce 10

Chicken Tenders & Fries 11

Mac & Cheese 12

Fried Shrimp & Fries 18

Cheese Ravioli 12

Hamburger & Fries 14

BAR MENU

STARTERS

Mozzarella Sticks 9

Served with our House-Made Marinara Sauce

Nachos Supreme 12

Nacho Chips, Beef Chili, Cheddar Jack Cheese, Jalapenos, Tomatoes, Lettuce, Red Onion and Sour Cream

Chicken Tenders 11

Choice of Honey Mustard, BBQ Sauce, Ranch or Blue Cheese

Boneless Chicken Wings 13

Boneless Wings with Celery and Carrots, Choose Hot, Medium, Mild,

Sesame Teriyaki, Garlic Parmesan, Garlic Butter, House Thai Chili, BBQ Sauce, Honey BBQ, served with Ranch or Blue Cheese

Chicken Quesadilla 14

Stuffed with Grilled Chicken and Cheddar Jack Cheese, served with House-Made Guacamole, Pico de Gallo and Thai Chili Dipping Sauce

SANDWICHES & WRAPS

Served with House-Cut Fries, Sweet Potato Fries, Onion Rings 3, Vegetable 2

BBQ Pulled Pork Sandwich 15

House-Made Pulled Pork served Fresh on a Brioche Bun

Delancey Wrap 15

Char-Crusted Chicken Breast, Fresh Mozzarella Cheese, Roasted Red Peppers, Mixed Greens and Balsamic Glaze

Grilled Chicken Roma 15

Grilled Chicken Breast, Fresh Mozzarella, Tomato and Balsamic Glaze, served on a Kaiser Roll

Ribeye Philly Cheese Steak 17

Sliced Black Angus Ribeye, American Cheese, Sauteed Onions, Peppers and Mushrooms

WINE LIST

HOUSE WINE

	Glass	Bottle
Sauvignon Blanc, Canyon Road <i>California</i>	12	-
Pinot Grigio, Santa Marina <i>Italy</i>	12	-
Moscato, Costello Poggio <i>Italy</i>	12	-
Chardonnay, Line 39 <i>California</i>	12	-
Pinot Noir, Canyon Road <i>California</i>	12	-
Cabernet Sauvignon, Line 39 <i>California</i>	12	-
Merlot, Line 39 <i>California</i>	12	-

SPARKLING & ROSÉ

Korbel Brut Champagne <i>California</i>	9	-
Chandon Brut <i>France</i>	-	45
Korbel Brut Rosé <i>California</i>	9	24
Rosé, Maison No. 9 <i>Provence, France</i>	13	36

WHITE

Pinot Grigio, Tenuta Ca' Bolani <i>Friuli, Italy</i>	13	36
Pinot Grigio, Maso Canali <i>Trentino, Italy</i>	-	38
Pinot Gris, J Vineyards <i>Russian River, California</i>	-	36
Sauvignon Blanc, Matua <i>Marlborough, New Zealand</i>	13	36
Sauvignon Blanc, Whitehaven <i>Marlborough, New Zealand</i>	-	42
Bae Riesling <i>Washingtonville, NY</i>	13	36
Chardonnay, Kendall Jackson <i>California</i>	13	36
Chardonnay, Harken <i>California</i>	-	38
Chardonnay, Sonoma Cutrer <i>California</i>	-	40

RED

Pinot Noir, Mark West <i>California</i>	13	36
Pinot Noir, Battle Creek Unconditional <i>Oregon</i>	-	36
Pinot Noir, Talbott Kali Hart Estate <i>Monterey, California</i>	-	40

RED (cont.)

	Glass	Bottle
Merlot, Clos du Bois <i>California</i>	-	32
Shiraz, Penfolds Kalim Bin <i>Australia</i>	-	58
Chateaufeuf du Pape, Barton & Guestier <i>Rhône Valley, France</i>	-	100
Carmenere Blend, Montes Purple Angel <i>Chile</i>	-	160
Malbec, Graffigna <i>Argentina</i>	13	36
Tempranillo Blend, Locations E <i>Rioja, Spain</i>	-	36
Cabernet Franc, Dr. Konstantin Frank <i>Finger Lakes, NY</i>	-	38
Cabernet Sauvignon, Estancia Vineyards <i>Paso Robles, California</i>	13	36
Cabernet Sauvignon, Kendall Jackson <i>California</i>	15	38
Cabernet Sauvignon, Robert Hall <i>Paso Robles, California</i>	-	38
Cabernet Sauvignon, Louis Martini <i>Napa Valley, California</i>	-	70
Cabernet Sauvignon, Silver Oak <i>Alexander Valley, California</i>	-	150
Chianti, Gabbiano <i>Italy</i>	13	36
Chianti Classico Reserva, Banfi <i>Italy</i>	-	40
Amarone, Masi Costasera <i>Italy</i>	-	105

HALF BOTTLES

Prosecco, La Marca <i>Italy</i>	-	17
Sauvignon Blanc, Whitehaven <i>New Zealand</i>	-	17
Chardonnay, William Hall <i>Napa Valley, California</i>	-	17
Pinot Noir, J Vineyards <i>Sonoma, California</i>	-	19