

APPETIZERS

SMOKED SALMON PLATE

Locally smoked salmon, served with cucumber relish, capers, cream cheese, grilled black bread, lemon and shaved onion

SOUP DU JOUR

Our daily home made soup please ask your server for tonight's selection

SALADS

HOUSE

your choice of: Mesclun greens, Iceberg lettuce or Romaine lettuce served with your choice of dressing.

CHOPPED SALAD

An array of fresh greens chopped with eggs, cucumber, shredded carrots and sliced olives, served with your choice of dressing.

VALENCIA

Mesclun greens, tossed with blue cheese, mandarin oranges, Shaved red onion, a light Dijon orange dressing and crisp tortilla strips.

DRESSINGS

Lemon thyme vinaigrette, Blue cheese, Honey Balsamic, Russian,
*Sun dried tomato & oregano, Sesame Asian dressing.

**If you have a food allergy, please speak to the owner, manager, chef
Or your server**

LIGHT MENU

OSBORN BURGER

Ground Angus beef burger, char grilled as you like, served on a soft roll
With fresh tomato slices, lettuce and your choice of starch and cheese
Swiss or American

CHEF SALAD

Crisp fresh greens combined with sliced ham, turkey, Swiss cheese,
American cheese, Hard cooked eggs, and diced tomatoes, with your
choice of dressing

ENTRÉE

DEEP DISH QUICHE

A light and fluffy pastry shell, filled with cream, eggs, and our chefs choice
of delicious fillings, served with your choice of vegetable.

LOBSTER & CRAB CAKES

Delicate crab & succulent lobster meat, joined with scallions, fresh herbs, bread
crumbs, peppers, and a splash of truffle oil, sautéed golden brown served with
a lemon tartar sauce.

CHICKEN & PENNE

Poached chicken, tossed with peas, shiitake mushrooms, tomato filets, garlic, penne
pasta, Romano cheese and olive oil. Marinara sauce upon request.

CHAIRMAN'S RESERVE SIRLOIN

An 8-10oz aged sirloin, grilled to your liking, hand sliced and topped with
frizzled onions and a robust red wine sauce.

GRILLED CHICKEN

Your choice of leg & thigh or breast, lightly grilled and served with a
cranberry vegetable stuffing, and pan gravy.

SOLE YOUR WAY

A delicate sole filet, either baked with butter, sautéed with flour & egg, or
simply poached, all styles served with a fresh tomato, cucumber, & caper relish.

VEAL PARMIGIANA FLORENTINE

Tender veal medallions, dusted with bread crumbs, sautéed golden brown
and finished with marinara sauce, mozzarella cheese & blanched baby spinach.

SALMON YOUR WAY

A boneless filet prepared either butter baked, sautéed, grilled or poached,
all styles finished with a refreshing lemon thyme vinaigrette.

Heart healthy when served without sauce

The Osborn is a "Be Fit Westchester Restaurant"

All menu items are prepared with non hydrogenated oils with No Trans Fats.

STARCHES

Please choose one to accompany your entrée

WHIPPED POTATOES
SWEET POTATO FRIES
PENNE

ANGEL HAIR
RICE PILAF
BAKED SWEET POTATO

FRENCH FRIES
BAKED POTATO

VEGETABLES

Please choose one to accompany your entrée

VEGETABLE DU JOUR, SPINACH, CARROTS, ASPARAGUS,