

TILLY'S TABLE

STARTERS

Baked Clams (6) \$15 (12) \$25
with sesame parmesan bread crumbs

Crispy Pork Bacon \$19
delicious pork belly with a honey glaze

Eggplant Casserole \$19
homemade with marinara and mozzarella

Shrimp Cocktail \$23
6 pieces jumbo gulf shrimp with cocktail sauce

Crispy Calamari \$19
tender & lightly fried. Served with homemade marinara

Jumbo Lump Crab Cakes \$24
arugula & radish in a remoulade sauce

Prince Edward Island Mussels \$23
choice of marinara or white wine and garlic

Brussel Sprouts \$12
with balsamic glaze

Charcuterie Board \$15
assorted antipasto & cheeses

Giant Hot Pretzel \$12
homemade beer cheese and brown mustard

Fried Mozzarella \$14
Fresh mozzarella breaded in parmesan breadcrumbs
with a homemade vodka sauce

SALADS & SOUPS

Lobster Bisque \$12
Soup of the Day \$12

Add chicken (grilled or blackened) \$6
Add jumbo shrimp \$8
Add lobster or salmon \$9

Caesar Salad \$15
crispy romaine with a dijon lemon ceasar dressing,
topped with shaved parmigiana & focaccia crutons

Grilled Pulpo Salad \$19
grilled octopus, cannelloni beans, grape tomatoes,
served over arugula in a lemon dressing

Tilly's Mixed Salad \$12
olives, radish, cucumbers, grape tomatoes, and blue
cheese crumbles in a balsamic vinaigrette

Burrata Caprese \$19
organic heirloom tomatoes served over arugula.
Topped with a fig balsamic glaze

Rughetta Salad \$15
apples, walnuts, goat cheese, cherry tomatoes, radish
tossed in a lemon dressing

Organic Beet Salad \$15
roasted beets, gorgonzola cheese, over arugula in a
white wine balsamic vinaigrette

Chopped Salad \$15
red onion, heirloom tomatoes, fresh mozzarella and
topped with balsamic glaze

HANDHELDS

Kobe Beef Burger \$17
8 oz kobe beef burger, served on a brioche bun with
lettuce, tomato, onion and pickle. Served with fries

Quinoa Veggie Burger \$17
Quinoa veggie burger, served on a brioche bun with
lettuce, tomato, onion and pickle. Served with fries

Tacos \$22
three tacos and your choice of protein:
grilled shrimp, grilled chicken, or balsamic
marinated portobello mushroom. Served with fries

Lobster Rolls \$27
Served on a toasted brioche. Hot or cold. Served with
fries

FARM TO TABLE

Braised Short Rib
Served over mashed potatoes and honey glazed
carrots

Rosemary Roasted Chicken
Served with mashed potatoes and mixed vegetables

**Herb & Wild Mushroom Crusted Beef
Tenderloin**
Served with mashed potatoes and mixed vegetables

Market Price

SEAFOOD

Alaskan King Salmon \$35

seared and topped with a tomato, onion & avocado remoulade over a bed of quinoa. Served with mashed potatoes and mixed vegetables

Dijon Crusted Salmon \$35

in a parsley cream sauce. Served with mashed potatoes and mixed vegetables

Mediterranean Bronzino \$29

with a salmoriglia sauce. Served with mashed potatoes and mixed vegetables

Zuppa de Pesce \$49

lobster, shrimp, clams, mussels & calamari over linguini. Your choice of marinara or white wine & garlic sauce

Seared Scallops \$32

pan seared scallops in a lemon butter sauce. Served over rice and veggies

PASTA

Linguini with Manilla Clams \$25

in a white wine and garlic sauce

Lobster Ravioli \$28

served in our signature lobster cream sauce

Penne Vodka \$24

homemade bechamel with San Marzano tomatoes & topped with parmigiana cheese

Lobster Mac & Cheese \$25

Maine lobster, five-cheese bechamel, topped with a buttery cracker crumble

Jumbo Gulf Shrimp Scampi \$29

garlic confit, saffron, in a lemon butter white wine sauce over linguini

Spicy Rigatoni \$25

Rigatoni in a spicy marinara sauce

MAIN COURSES

Filet Mignon \$49

10 oz. angus cut. Served with mashed potatoes and mixed vegetables

NY Strip \$43

12 oz. USDA prime cut. Served with mashed potatoes and mixed vegetables

Surf & Turf \$49

8 oz. filet with a 6 oz. lobster tail. Served with mashed potatoes and mixed vegetables

Berkshire Pork Chop Valdostana \$32

with prosciutto, fontina cheese and topped with a mushroom marsala wine sauce. Served with mashed potatoes and mixed vegetables

Chicken Brushetta \$29

grilled free range chicken breast over an arugula salad, burrata, and tomatoes. topped with a balsamic glaze

Chicken Milanese \$29

fried organic chicken breast over an arugula salad topped with shaved parmesan and cherry tomatoes in a lemon dressing

Chicken Martini \$29

parmesan crusted chicken cutlet in a lemon garlic sauce served over linguini

Meatball Scarpariello \$29

homemade meatballs in a scarpariello sauce tossed with hot & sweet sausage, peppers, and potatoes

SIDES \$8

Jalapeño Mashed Potatoes

House Salad

Sweet Potato Fries

Yellow Rice

Garlic Mashed Potatoes

Baked Potato

Mixed Vegetables

French Fries

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PLEASE CONTACT MEAGAN

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