

New World Dinner Menu Fall 2009

since 1993, we support the little guy in all of his endeavors...

HOT APPETIZERS AND SMALL MEALS

Local Pumpkin MULLIGATAWNY <GF/V> 5

NWHC Pan BLACKENED STRINGBEANS with Creole remoulade <GF/V> *6.5 5.95/8.95

General Tsao's TOFU on cucumber-rice salad <V>*5 7.95

Saigon Street Style FRIED CALAMARI rice flour dusted, with tamarind-peanut and chile sauces <GF/N> 9.75

Ric's Original PURPLE HAZE SHRIMP Habañero laced Psychedelic Gastronomy! <GF>*9.5 9.95

CAJUN PEPPERED SHRIMP in fiery black pepper-rosemary butter *8.5 <GF> 2.50 each

BBQ RIBS by the Bone <GF> \$3 each

Brie QUESADILLA with Pineapple Salsa and Refried Black Beans 9.95

COLD APPETIZERS AND TAPAS

CEVICHE of the DAY <GF> 9.95

TAPAS PLATE of WHITE ANCHOVIES and Salty Almonds with olio santo <GF/N> 4.95

MARINATED DATES with rosemary and olive oil <GF> 3.95

Wasabi-Tobikko DEVILED EGG <GF> 3.50

Marinated GOLDEN BEETS, orange, parsley, ricotta salata <GF> 6.95

Beautiful OLIVES with parsley, chile flakes and garlic <GF> 4.95

CHEESE of the day with dates and toast 5.95

>>CREATIVE SUSHI SPECIALS EVERY FRIDAY NIGHT!<<

TAMALES

Ric's Best Fluffy Spoonbread Style 5.95 - Trio 16

- ⊗ **Shrimp and Queso Añejo** with green salsa <GF>
- ⊗ **Mixed Mushroom** with chevre and Huitlachoche sauce <GF>
- ⊗ **Pulled Chicken** with pepperjack and red salsa <GF>

NWHC Wings Choose CHICKEN WINGS or SEITAN "WINGS" 6 for 5

- ⊗ **DOBE** Puerto Rican style with "Pique" sauce *6 <GF>
- ⊗ **CAGE** N'Awlins Style with Louisiana Bearnaise *5 <GF>
- ⊗ **DIRTY BLONDE** habanero-mustard-tropical fruit glazed *9 <GF>
- ⊗ **ESPRESSO-HABANERO WAKE UP!** <V>*9

We are Not in Buffalo!

The Ric-Ter Scale

I rate our heat levels to help you order without fear.
Some dishes we'll adjust, some we can't. Ask your server.

0-3 Simply and brightly seasoned

4-6 Asseratively spiced, not too hot

7-8 Authentically and honorably spicy

9-10 Over the top, for Aficionados and thrill seekers
Beware! Dishes ordered 9 or higher cannot be returned.

Food Allergies?

Since our inception we have been committed to serving CLEAN FOOD. Our staff is trained to know our recipes and most common allergens. Please inform your server about any allergies you may have and they will guide you to the best possible New World experience!

We use soy oil in some of our dishes. Ask...

GF= Gluten Free
V= Vegan
N= Contains Nuts

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NEW WORLD FISH & BBQ

THAI BBQ AHI TUNA <GF/N> 22.95
with peanut slaw, brown rice and greens *2

"CAGE" BLACKENED AMERICAN CATFISH <GF> 19.95
with Louisiana Bearnaise, mashers, veggies & greens *6

HEMPNUT CRUSTED SALMON* <GF> 23.95
with olive oil mashers, arugula, beets and pumpkinseed vinaigrette

BRAZILIAN BBQ SHRIMP <GF> 19.95
with Bahian white BBQ, pineapple salsa, yams, greens, black beans and brown rice *3

MEANHOUSE BBQ BABY BACK Ribs <GF>
Short Stack 6 BONES 16.95 **Tall Stack** 9-10 BONES 23.95 *4

LATIN STEAK FRITES <GF> all natural 8 oz. Skirt Steak 19.95
with chimichurri and banana ketchup
or **PORTOBELLO FRITES** 17.95

Ric's Best JERK CHICKEN 19.95
MURRAY'S Chicken on the bone or **Boneless Chicken BREASTS**
choose your spice--*5, *7 or *10!

Grilled Stuff served with fresh veggies and your choice of
Fries • Brown Rice/Black Beans • Olive Oil Mashers
(our fries are real and Gluten free)

Sub Any New World Grill Sauce

Meanhouse BBQ <GF/V> Dirty Blonde BBQ <GF/V>

Ric's Jerk <V> Chimichurri <GF/V>

Espresso BBQ <V> Brazilian BBQ <GF>

3 sauce taster \$3

Side of any sauce \$1

SPECIALTIES OF THE HOUSE

ROPA VIEJA Our Classic Cuban Pot Roast made from brisket -
cooked all day -plated with organic brown rice, cuban black beans,
greens & island yams 19.95

BLUECORN CRUSTED SEITAN CUTLETS <V>
with green salsa, rice, beans, greens and yams *3 19.95

THAI GREEN CURRY STEW <GF/N>
Chicken 16.95 • Shrimp 19.95 • Tofu <V> 16.95
aromatic with lemongrass, galanga and coconut milk *6.5

REDNECK SURF AND TURF 19.95
4 bones of RIBS and fried CATFISH with greens, fries,
chile mayo and no-mayo slaw <GF> 19.95

Big PLATE OF BLACK BEANS, BROWN RICE
and all of TODAY'S VEGGIES <GF> 14.95

RISOTTO AND PASTA

"No Crash" MUSHROOM RISOTTO sm 10.95 / lrg 17.95
Made with organic brown rice, a mix of portobello, oyster and
crimini mushrooms, sweet peas, leeks and sage, finished with
truffle oil and Asiago <GF>

Salvador Style PENNE POLLO con CREMA sm 12.95 / lrg 18.95
literally chicken with cream -- with tomatoes, cilantro, garlic and
sweet peppers **sub TOFU** sm 12.95 / lrg 18.95

PENNE PARADISO, PURGATORIO OR INFERNO <V>
sm 9.95 / lrg 15.95

Paradiso -a simple tomato, basil, garlic and olive oil sauce

Purgatorio -paradiso + some fresh hot chile and onion *6

Inferno -paradiso ++ Habanero and Pineapple *9.5

Add Veggies or Bacon \$3 Chicken \$5 4 Gulf Shrimp \$8
Brown Rice Pasta is always available at New World <GF>

We Cater Parties

Big and Small

Here for up to 120 people
or on the Road.

We also offer DIY Catering
Ask for a brochure!

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SALADS

- House Made Organic Black Seaweed Salad** with scallions, mirin and ginger <V> 7
Arugula Salad <GF> with roasted peppers, Piave, sunflower seeds and truffle vinaigrette 6.75 / 9.75
Hudson Valley Salad <GF/N> 6.75 / 9.75
organic greens, apples, grilled red onions, filberts, bleu and hard cider vinaigrette
Vietnamese Salad <N> 6.75 / 9.75
a refreshing raw salad of mung sprouts, cabbage, herbs, root veggies, peanuts and greens dressed with a tamarind, fish sauce, rice vinegar dressing
Sexy Caesar Salad with Cajun croutons, anchovies 6.75 / 9.75
Salad Trio a sampler of our Hudson Valley, Arugula and Vietnamese Salads 11.95
Simple Salad choose simple vinaigrette, balsamic, buttermilk bleu, cider 5 / 8

Salad Toppers

Grilled or Blackened Boneless Chicken or Tofu 5, Ahi Tuna or Salmon 7

NEW WORLD PO BOYS

- Fried CALAMARI** 12.95
with pickled pepper remoulade
Ropa Vieja BOMBA 12.95
with roasted peppers and Swiss
Cornmeal Fried CATFISH 12.95
with pickled pepper remoulade
ROASTED SHROOM TRIO 10.95
with chipolte aioli, grilled onions, Swiss

No Bun = Gluten Free!

ROUND SANDWICHES

- 8 oz BURGER** 12.95
Local from Northwinds Farm
Add Cabot Cheddar, Swiss, Pepperjack, Blue \$1
Add any New World Sauce or Salsa .50
Add Bacon or Shrooms \$1
BLACK CAT Sandwich 11.95
with Louisiana Bearnaise
Grilled or Blackened CHICKEN 11.95
or **SALMON** 12.95
or **TUNA** 12.95
Choose Chipolte Aioli *5
Bearnaise
or Creole Remoulade

Sides <all sides are GF/V> 4.50 each

Black Beans, Cuban Style
Beans and Rice Free Fries
Mock Hock Greens Fresh Veggie of the day
Olive Oil Mashers Island Yams
side of plain brown rice 2.50

Kids Stuff

\$6 includes a juice, milk, rice milk or softy drink
Cheddar Quesadilla w/fries
Pasta with butter and cheese
Lil'Dish of Ropa Vieja with Brown Rice

House Rules

- ▷ We COOK from scratch. Please be Patient and enjoy yourself
 - ▷ There is a \$5 charge to split entrees in the Kitchen
 - ▷ We add a 20% Gratuity to parties of 8 or more
- ▷ Giving New World Gift Certificates makes you popular
 - ▷ The Art we hang is all for sale, PLEASE INQUIRE
 - ▷ We supply WINEBAGS for your unfinished wine
- ▷ There is NO SMOKING in public facilities in New York State
- ▷ We love children and welcome them to NEW WORLD but for their own safety and the comfort of our other guests,
PLEASE DO NOT LET CHILDREN WANDER THE RESTAURANT UNATTENDED