

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 5

NWHC Pan BLACKENED STRINGBEANS with Creole remoulade *6.5 5.95/8.95

General Tsao's TOFU on pineapple-cucumber salad *5 7.95

Saigon Street Style FRIED CALAMARI with tamarind-peanut and chile garlic sauces 9.75

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

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

BBQ RIBS by the Bone \$3 each

Brie QUESADILLA with Pineapple Salsa and Refried Black Beans 9.95

COLD APPETIZERS AND TAPAS

NWHC CEVICHE of the DAY 9.95

TAPAS PLATE of WHITE ANCHOVIES and Salty Almonds with olio santo 4.95

MARINATED DATES with rosemary and olive oil 4.95

Wasabi-Tobikko DEVILED EGG 3.50

Marinated GOLDEN BEETS, orange, parsley, ricotta salata 6.95

Beautiful OLIVES with parsley, chile flakes and garlic 4.95

CHEESE of the day with dates and toast 5.95

>>FRESH SUSHI SPECIALS EVERY FRIDAY NIGHT!<<

TAMALES

Ric's Best Fluffy Spoonbread Style 5.95 - Trio 16

- ⊗ Shrimp and Queso Añejo with green salsa
- ⊗ Mixed Mushroom with chevre and Huitlacoche sauce
- ⊗ Pulled Chicken with pepperjack and red salsa

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

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

We are Not in Buffalo anymore!

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 Assertively spiced, not too hot

7-8 Authentically and honorably spicy

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

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NEW WORLD FISH & BBQ

THAI BBQ AHI TUNA 22.95

with peanut slaw, brown rice and greens *2

BLACKENED AMERICAN CATFISH 19.95

with Bearnaise, mashers, veggies & greens *6

HEMPNUT CRUSTED SALMON* 23.95

with olive oil mashers, arugula, and pumpkinseed vinaigrette

BRAZILIAN BBQ SHRIMP 19.95

with Bahian white BBQ, pineapple salsa, yams, greens, black beans and brown rice *3

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MEANHOUSE BBQ BABY BACK Ribs

Short Stack 6 BONES 16.95 **Tall Stack** 9-10 BONES 23.95 *4

LATIN STEAK FRITES all natural 8 oz. Skirt Steak 19.95

with chimichurri and banana ketchup

or **PORTABELLO 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

GF Fries • Brown Rice/Black Beans • Olive Oil Mashers

Sub Any New World Grill Sauce

Meanhouse BBQ Dirty Blonde BBQ

Ric's Jerk Chimichurri

Espresso BBQ Brazilian BBQ

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 with green salsa, rice, beans, greens and yams *3 19.95

THAI GREEN CURRY STEW

Chicken 16.95 • Shrimp 19.95 • Tofu 16.95

aromatic with lemongrass, galanga, garlic, coconut and Thai herbs, served with brown rice *6.5

REDNECK SURF AND TURF 19.95

4 bones of RIBS and fried CATFISH with greens, fries, chile mayo and no-mayo slaw 19.95

Big PLATE OF BLACK BEANS, BROWN RICE

and all of TODAY'S VEGGIES 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

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

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 *10

Add Veggies \$3 Add Chicken \$5 Add 4 Gulf Shrimp \$8

Brown Rice Pasta is always available at New World

Sides

4.50 each

Black Beans, Cuban Style Beans and Rice Gluten Free Fries

Mock Hock Greens Fresh Veggie of the day

Olive Oil Mashers Island Yams

side of plain brown rice 2.50

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 7
Arugula Salad with roasted peppers, Piave, sunflower seeds and truffle vinaigrette 6.75 / 9.75
Hudson Valley Salad 6.75 / 9.75
organic greens, apples, grilled red onions, filberts, bleu and hard cider vinaigrette
Vietnamese Salad 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

ROUND SANDWICHES

- 8 oz BURGER** 12.95
Local from Northwinds Farm
- 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

Kids Stuff

\$6 includes a juice, milk, rice milk or softy drink
Cheddar Quesadilla w/fries Spaghetti with butter and cheese

Who NEEDS a BIRTHDAY CLUB?
Show us your ID and your Birthday Dessert is FREE!

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