



The Jolly Onion

Restaurant • Bar • Catering

Vanderhaus

NIGHTLY DINING ROOM & BAR MENU

APPETIZERS

PINE ISLAND ONION RINGS TOWER \$8.6
Battered Thick Onion Rings,
Honey Mustard & Ranch

**BELGIAN MAC & GRUYERE CHEESE
CAST IRON CASSEROLE
GRATINEE \$12.5**

**AMSTERDAM AUTHENTIC
BITTERBALLEN \$9.5**
Famous Dutch Mini Croquettes
w/ Sirloin Béchamel Filling

AUTHENTIC SWEDISH MEATBALLS \$10
Sirloin/Pork, Spices,
Sour Cream Gravy, Lingonberries

**HAND-MADE
POTATO ONION PIEROGIS \$8.9**
Polish Dumplings, Sour Cream, Dill,
Cabbage, Beet Horseradish

**BUFFALO WING FEST
TRADITIONAL WINGS \$12.5**
Mild/Hot/Honey Garlic
BBQ/Sweet Thai Chili
w/ Homemade Blue Cheese & Garnie

**HOUSE-MADE
CHICKEN LIVER PATE \$10**
Red Onion Jam, Cornichon Pickles,
Crostini, Grain Mustard

**HOMEMADE CRISPY
POTATO PANCAKES \$8.8**
Sour Cream, Warwick Apple Sauce

**BLUE BALTIMORE CRAB BRULEE DIP
CAST IRON SKILLET \$14.7**
Creamy Hot Dip of Fresh Crab, Corn,
Red Pepper, Cream Cheese, Scallions,
Grilled Pita Bread

**HOUSE-MADE TUSCAN
WHITE BEAN HUMMUS \$8.9**
Fresh Rosemary, Garlic, EVO, Cannellini Beans
w/ Warm Pita (Vegan-friendly)

**LOCAL & EURO ARTISANAL CHEESE
& CHARCUTERIE BOARD \$18.5**
(2-4 Persons)
Cured Meats, Cheese, Preserves,
Cornichon Pickles, Crostini, Olive Blend

**GIANT IMPORTED PRETZEL
FROM MUNICH \$8.5**
Served w/ Sweet Mustard & Horseradish Sauce
Side of Cheese Sauce - \$1.5

SOUPS

**PINE ISLAND
ONION SOUP GRATINEE \$8.8**
Local Onions,
Austrian Gruyere Cheese, Crostini

**LOADED FARMERS
POTATO LEEK SOUP \$7.5**
Applewood Bacon, Scallions,
NY Cabot Cheddar

DAILY SOUP DU JOUR \$6

NEW YORK STATE FARM BOUNTY

**HUDSON CHATHAM
FARM WEDGE \$11.9**
Baby Iceberg, Chatham Blue,
North Country Smokehouse Bacon,
Lancaster Mini Tomatoes,
Ronny Brook Farms Buttermilk Dressing

THE FINGER LAKES SALAD \$12.5
Wild Greens & Arugula, Organic Strawberries,
Blueberries, Cabernet Franc Grapes,
Cropsley Blue Stilton Cheese, Toasted Walnuts,
Catskill Raw Apple Cider Vinaigrette

MEDITERRANEAN SALAD \$12.5
Wild Greens, Cucumber, Imported Feta,
Roasted Peppers, Tomatoes, Cucumbers,
Homemade Lemon Honey Dressing

VANDERHAUS SALAD \$7.5
Mixed Wild Greens, Cucumber,
Grape Tomatoes, Red Onion, Carrots
DRESSINGS
Buttermilk Blue, Cider Vinaigrette,
Balsamic • Russian • Ranch

EXTRA SALAD ADD-ON PROTEINS
Grilled Chicken \$5.5
Roasted Salmon \$10.5
Seared Yellow Fin Tuna \$12

SIDES & VEGETABLES

\$4.5 (extra portions)
All Vegetables & Starches
Available as Sides \$4.5
Creamy Whipped Potatoes
Steakhouse Creamed Spinach
Classic Homefries
Bavarian Red Cabbage & Apples
Polish Style Braised Cabbage
Pine Island Corn Squash Confetti
Side of Frites \$5.5

MAINS

WORLD FAMOUS JAGER SCHNITZEL \$24.5
Breaded Pounded Pork Loin, Hunter Mushroom
& Onions Sauce, Red Cabbage, Home Fries

**FARMERS PLATTER CHOUROUTE
GARNIE A L'ALSACE \$23.5**
Roast Pork, Pierogis, Smoked Sausage, Crisp Bacon
Polish Cabbage, Whipped Potato, Mushroom Sauce

**ZURICH BIERHALLE STUFFED
CHICKEN CORDON BLEU \$21.9**
Stuffed w/ Smoked Ham, Swiss Gruyere,
Dijon Sauce, Home Fries, Red Cabbage

**CAVATAPPI PASTA RAGU
ALLA BOLOGNESE \$19.8**
Carmelized Ground Sirloin/Berkshire Pork,
Pomodoro Tomato Sauce, Cream, Parmesan

SALMON SCANDINAVIA \$25
Swedish Mustard Dill Cream,
Whipped Potato, Corn Squash Confetti

COLORADO BRAISED LAMB SHANK \$28.5
Whipped Potato, Red Cabbage, Pan Sauce

**MUNICH BEER GARDEN
WURST PLATTER \$22.7**
Artisanal Local Seasonal Bratwurst & Smoked Sausages
Sauerkraut & Bacon, Homefries, Grain Mustard

NEW ENGLAND SHRIMP FRY PLATTER \$24.5
Hand-Breaded Jumbo Shrimp, Frites, Mac Salad, Sauces

**DAKOTA RANCH ANGUS
SIRLOIN STRIP STEAK \$32.9**
Steak House Style, Red Wine Sauce
Crispy Onion, Home Fries, Red Cabbage

**VEGETABLE TOASTED FREGOLA
COUS COUS BOWL \$21.5**
Fregola, Cremini Mushrooms, Spinach, Leeks in
Garlic White Wine Sauce with Parmesan Cheese
(Vegan option available-Potato instead of Cous Cous)

HALF POUND BURGERS & MORE (8 oz.)

BLACK DIRT SIMPLE BURGER \$12.5
Certified Angus, L/T, Frites, Creole Aioli

**VANDERHAUS SPECIAL
FRENCH ONION BACON BURGER \$15**
Applewood Bacon, Certified Angus,
Smothered Carmelized Local Onions,
Creamy Gruyere Cheese Sauce,
Crispy Fried Onions, Brioche Roll, Frites

**HEN HOUSE FRAZZLED
CHICKEN SANDWICH \$12.5**
Herb Marinated Grilled Chicken Breast,
Creole Aioli, Arugula, Frizzled Onions,
Pickles, Brioche Roll, Frites

Extra Toppings
Applewood Bacon \$3 • Cheese \$1.5
Carmelized or Crispy Fried Onions \$2
(Cheddar, Gruyere, Swiss, Provolone)

We use a healthy rice bran fry oil (gluten free)

— BOOK YOUR PARTY & CATERING FUNCTION WITH US —

Vegan / Vegetarian Entree Available

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