

:: Suffern Sunset ::

Our Early Bird special menu

A complete dinner with your choice of soup or salad, entree, coffee or tea, dessert.

\$15.95.

Monday - Thursday 4:00 to 6:00 PM

Sunday 4:00 to 5:30PM

Gnocchi

Sage brown butter, sauté of tomatoes, olives, cheese crusted.

Pan Seared Atlantic Salmon

Chipotle and honey glazed, served with creamy polenta, stir fry julienne vegetables.

Herb Crumbed Calves Liver

Served with mashed potatoes folded with apple wood smoked bacon, smothered with caramelized onions and chef's vegetable selection.

Grilled Spring Vegetable Pasta

Grilled medley of vegetables, creamy impastata, tossed with farfalle pasta in a garlic infused consommé topped with shaved parmesan cheese.

Tilapia Oreganata

Garlic bread crumbs, israeli cous cous, chef's vegetable selection.

Lafayette Chicken

Sautéed chicken breast crusted with parmesan cheese in a lemon white wine sauce, served with sautéed asparagus, mashed potatoes.

Panko Chicken Parmigiana

Our own spin on this classic crowd pleaser! Pan fried chicken, plum tomato sauce, melted Laraias fresh mozzarella served with linguine.

Eggplant High Rise

Breaded, piled high & layered with Laraias homemade ricotta, tomatoes, fresh mozzarella over linguine.

Penne Penne

Chicken, applewood smoked bacon, peas, tossed in a vermouth, tomato cream sauce.

P.E.I. Mussels

Sweet mussels over linguine in a tangy garlic tomato sauce.

Chicken Milanese Caprese

Pan fried crispy chicken breast, topped with balsamic e.v.o.o. dressed spring greens, fresh mozzarella, tomato, red onion salad.

Ravi Mac & Cheese

A classic spin, baked with our four cheese blend, applewood smoked bacon, leeks, asparagus and topped with herbed bread crumbs.

Spring Risotto

Wild mushrooms, peas, asparagus.

Pan Seared Pork Chop

Gorgonzola crusted, shitake mushrooms demi glace, mashed potatoes.

:: not available for takeout ::

:: limited to parties fewer than 15 ::

:: no substitutions ::

:: must be seated by 6pm/5:30pm on Sundays