

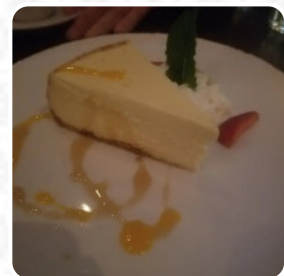
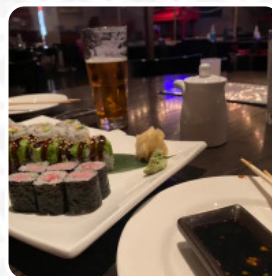


The Hudson Room Menu

<https://menuweb.menu>

23 S Division St, Peekskill, NY 10566, United States

+19147883663 - <https://www.hudsonroom.com>



The place from Peekskill offers **158** different **menus and drinks on [the menu](https://menuweb.menu)** at an average price of \$12.3. The Hudson Room offers globally inspired cuisine sourced locally from the Hudson Valley. Our dedicated and knowledgeable staff provide top-notch service, focused on comfort and consistency. We are committed to using fresh, local produce in our world-class recipes to ensure your satisfaction. Thank you for supporting our commitment to the historic Hudson Valley.

The Hudson Room Menu



Soups

SOUP OF THE DAY

Sashimi

IKURA (SALMON ROE) \$5.0

Sandwiches

DOWNTOWN CHICKEN SANDWICH

Main Dishes

GRILLED NEW YORK STRIP STEAK \$35.0

Sushi Nigiri

IIDAKO BABY OCTOPUS

Fish

PAN SEARED KING SALMON

Dim Sum

ROASTED BUTTERNUT SQUASH DUMPLINGS \$12.0

Main Course

FRESH PAPPARDELLE \$23.0

Special Rolls

TEKKA (TUNA) \$9.0

Beer

KONA FIRE ROCK PALE ALE \$5.0

Main

SOURDOUGH CROSTINI

Te Maki

EEL CUCUMBER \$12.0

Seafood

CRISPY CALAMARI

Special Roll

DRAGON FIRE ROLL \$15.0

Asiatische Getränke

SINGHA \$6.0

Maki Rolls

SCOTTISH SALMON CUCUMBER \$10.0

Beers

STIEGL PILSNER \$6.0

Ala Carte

HOKKAIDO SEA SCALLOP \$4.0

Red Wine

SILVER OAK NAPA, CABERNET SAUVIGNON (CA)

Big Plates

ULTIMATE ROLL COMBINATION \$25.0

Popular Items

YING YANG ROLL

Red Wines

APALTAGUA PINOT NOIR (CHILE)

The Hudson Room Menu



Bottled Beer

HITACHINO, JAPANESE WHITE ALE

Sushi Bar Entrees

CHIRASHI \$26.0

Draft

EMPIRE WHITE APHRO \$7.0

Maki & Signature Rolls*

YIN YANG ROLL \$16.0

Sushi Or Sashimi

FLYING FISH ROE \$3.8

Omakase

SASHIMI TASTING \$16.0

Roll And Hand Roll

HAMACHI ROLL \$12.0

Mizu Specialty Rolls

DOWNTOWN ROLL \$16.0

Sparkling Wines & Champagne

VEUVE CLICQUOT, FR

White & Rosé

NICKEL NICKEL CHARDONNAY (CA)

Simply Grilled

SCOTTISH SALMON \$3.8

The Drafts

ITHACA FLOWER POWER IPA \$7.0

Reds By The

SILVER PALM, CABERNET SAUVIGNON, CA

Nigiri – Sashimi

TAKO (OCTOPUS) \$4.0

Tempura Appetizer

WHITE FISH \$3.8

ALKOHOLISCHE GETRÄNKE

CORONA \$6.0

Raw Roll (Rolls Or Hand Roll)

YELLOWTAIL SCALLION \$9.0

Dakota Specialty Rolls

ZEN ROLL \$10.0

Sélection de Sushi & Sashimi

SUSHI SASHIMI DELUXE

Distinctive Whites

DON OLEGARIO ALBARINO, SPAIN

Large Bottle Beers

SOPHIE GOOSE ISLAND \$9.0

The Hudson Room Menu



Vegetable Or Hand Roll

CUCUMBER AVOCADO \$8.0

Sashimi *

BOTAN EBI \$5.0

Sushi Rolls A La Carte - Vegetables

KAPPA (CUCUMBER) \$7.0

Altre Bianco

UMBERTO FIORE MOSCATO D'ASTI

Shareables & Soup

PAN SEARED LUMP CRAB CAKE

Innovative Sides

STIR FRY VEGETABLES

Alcoholic Drinks

KIRIN ICHIBAN \$7.0

LEFFE BLOND \$7.0

Side Dishes

CHEDDAR YUKON MASHED POTATOES \$6.0

COUNTRY STRING BEANS \$7.0

Sushi

SPICY TUNA ROLL \$12.0

BLUE FIN TUNA \$4.0

White Wine

LANGLOIS CHATEAU, SANCERRE, FRANCE

Craggy Range Sauvignon Blanc, NZ

Bottles

JOHNNY APPLESEED CIDER \$6.0

CAPTAIN LAWRENCE KOLSCH \$7.0

Pasta

LINGUINI \$26.0

SPINACH PAPPARDELLE

PAPPARDELLE

Draught

SLY FOX O'REILLY STOUT \$6.0

CAPTAIN LAWRENCE BROWN BIRD \$6.0

21ST AMENDMENT BLACK IPA \$7.0

Sparkling

FUMELLO, PROSECCO, IT

BANFI BRACHETTO IT

LOUIS ROEDERER CRISTAL, FR

Appetizer

LOBSTER, SWEET POTATO BISQUE

TRI-COLOR SALAD W/ WARM SAUTÉED SHITAKE MUSHROOMS

ROASTED BUTTERNUT SQUASH DUMPLING

JUMBO WILD CAUGHT GULF SHRIMP COCKTAIL

The Hudson Room Menu



Dessert

CHOCOLATE TORTE CAKE, LONG STEM STRAWBERRIES

CLASSIC RED VELVET CAKE, SHAVED WHITE CHOCOLATE

SELECTION OF HANDCRAFTED ICE CREAMS, MAPLE POMEGRANATE DRIZZLE

HUDSON CRÈME BRULÉE, BISCOTTI

Sake

SHO CHIKU BAI, GINJO CA 300ML

SHIMIZU-NO-MAI, JUNMAI DAIGINJO, JN 300ML

GEKKEIKAN NIGORI , JN 375ML

HORIN, JUNMAI DAIGINJO, JN 720ML

Table Share

WARM SPINACH, ARTICHOKE 3 CHEESE FONDUE \$12.0

SRIRACHA SEARED WILD CAUGHT GULF SHRIMP \$14.0

MESQUITE SMOKED PORK NACHOS \$15.0

CRISPY CALAMARI TEMPURA STRING BEANS \$15.0

These Types Of Dishes Are Being Served



JAMBALAYA

BURGER

QUESADILLAS

SALAD

Ingredients Used

EDAMAME \$8.0



EEL \$4.5

YELLOWTAIL \$4.0

GINGER

CHEESE

Sushi Rolls

SHRIMP TEMPURA ROLL \$12.0

SCOTTISH NATURAL SALMON GOAT CHEESE ROLL \$11.0

RAINBOW ROLL \$16.0

TRES COLOR SUSHI \$25.0

TRES COLOR SASHIMI \$27.0

SUSHI

Entree

SAUTEED CONTINENTAL ORGANICS ST. PETERS FISH

LINGUINI WITH GULF SHRIMP

SEARED ORGANIC TOFU VEGETABLE STIRFRY

GRILLED SLICED BAVETTE STEAK

PAN ROASTED FILET MIGNON AU JUS

THREE ROLL SUSHI COMBINATION

Starters



PAN-SEARED NATURAL HALF CHICKEN \$24.0

PAN-SEARED GINGER-GLAZED SCOTTISH SALMON \$27.0

SEARED ORGANIC TOFU VEGETABLE STIR-FRY \$20.0

VEAL MILANESE \$29.0

CHAR-GRILLED HUDSON BURGER \$19.0

The Hudson Room Menu



28 DAY HOUSE DRY AGED
NATURAL BRANDT BONE-IN RIBEYE \$56.0

TEMPURA STRING BEANS \$7.0

PAN-SEARED SEA SCALLOPS SHRIMP

White

DE LA CHAPELLE, ROSE, FRANCE

LONELY COW, SAUVIGNON BLANC, NZ

BACARO, PINOT GRIGIO, IT

HESS SELECT, CHARDONNAY, MONTEREY, CA

HANS LANG, RIESLING, GER

PETER LEHMAN, LAYERS, AUS

SCOTT FAMILY, CHARDONNAY, ST. HELENA, CA

LAURENT KRAFT, VOUVRAY, FRANCE

GISSELBRECHT, GEWURZTRAMINER, FRANCE

TRES SABORES, SAUVIGNON BLANC, CA

Bottle

BUD LIGHT/COORS LIGHT \$5.0

ALBITA LIGHT \$6.0

PORL SLAP ALE \$6.0

OMISSION GLUTEN FREE \$7.0

PYRAMID APRICOT WHEAT ALE \$7.0

INNIS AND GUNN RUM CASK OR IPA \$8.0

MORIMOTO BLACK SOBA ALE 750ML \$10.0

STONE BLACK IPA 750ML \$10.0

BAD SEED DRY CIDER 750ML \$18.0

IMPERIAL PILSNER \$25.0

Entrées



SPICY BIG EYE TUNA AND SCOTTISH SALMON TARTARE \$14.0

CLASSIC BUFFALO NATURAL CHICKEN WINGS \$12.0

STEAMED PRINCE EDWARD ISLAND MUSSELS \$12.0

BABY ARUGULA AND GOAT CHEESE SALAD \$13.0

ROASTED BEET, PEAR, CRUMBLLED BLUE CHEESE SALAD \$14.0

SHOESTRING FRIE \$6.0

GRILLED SMOKED MAPLE-CHIPOTLE BBQ CHICKEN WINGS

CONTINENTAL ORGANIC LOCAL GREENS

SRIRACHA SEARED GULF SHRIMP

HUMMUS, SALSA CHIPS

SPICY BIG EYE TUNA SCOTTISH SALMON TARTARE

Red

LOS ANDES MALBEC, AR

GARNACHA BORSAO TINTO, SP

CARPINETO DOGAJOLO SANGIOVESE/CABERNET, IT

FEDERALIST, CABERNET SAUVIGNON, CA

MARIETTA ANGELI CUVÉE, CA

HARTFORD COURT, PINOT NOIR, CA

HARTFORD, FANUCCHI OLD VINE ZINFANDEL, CA

FREEMARK ABBEY, CABERNET SAUVIGNON, CA

CLOS BERENGUER, CAB/GRENACHE/SYRAH, SP

The Hudson Room Menu



L'ILLUMINATA, TEBAVIO BAROLO, IT

MASCIARELLI VILLA GEMMA, IT

ROBERT FOLEY, CABERNET
SAUVIGNON, NAPA, CA

OPUS ONE, MERITAGE, NAPA, CA

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Opening Hours:

Made with [Menu](#)

