

*appetizers*



OYSTERS

FRIED WITH PERNOD SCENTED CREAMED SPINACH,  
SWEET BELL PEPPER RELISH AND CRISPY SHALLOTS

OR

RAW ON THE HALF SHELL WITH TARRAGON-CUCUMBER MIGNONETTE 17-

HOUSE MADE SPINACH PAPPARDELLE WITH VEAL  
MEATBALLS IN A PORCINI-ROSEMARY CREAM SAUCE 17-

PEPPERED BEEF CARPACCIO WITH BABY ARUGULA, CRISPY SHITAKES,  
PICKLED RED ONIONS, WHITE BALSAMIC-BOURBON DRIZZLE 16-

TOMATO BISQUE 12-

ROASTED BEET SALAD WITH BABY GREENS, HAZELNUT CRUSTED  
GOAT CHEESE AND TANGERINE VINAIGRETTE 12-



*entrées*



PAN SEARED DIVER SCALLOPS, MASCARPONE-HERB RISOTTO, SAUTÉED  
SPINACH AND LEMON-CHIVE BUTTER SAUCE 34-

GRILLED PRIME NY STRIP, ROASTED GARLIC MASHED POTATOES, ASPARAGUS AND  
BACON-MUSHROOM BORDELAISE SAUCE 36-

SURF AND TURF

ROASTED COLD WATER LOBSTER TAIL AND GRILLED PETITE NY STRIP STEAK WITH POTATO  
AND FENNEL GRATIN, ASPARAGUS AND HOLLANDAISE 42-

CRAB STUFFED SOLE WITH RICE PILAF, SAUTÉED GREENS  
AND BOUILLABAISSE SAUCE 32-

DUCK DUO: SEARED BREAST WITH WARM LENTIL-CONFIT SALAD  
AND SHERRY-CHERRY SAUCE 35-

WHITE VEGETABLE LASAGNA

ASSORTED VEGETABLES WITH FONTINA BECHAMEL, RICOTTA AND MOZZARELLA 21-

