

RAW BAR

SERVED BY THE PIECE W/ MIGNONETTE, COCKTAIL SAUCE, GRATED HORSERADISH & LEMONS

Blue Point Oysters — 3

Little Neck Clams — 1.50

Shrimp Cocktail — 3

Chef's Special Oyster — MP

SOUPS & SALADS

Lobster Bisque — 13

Onion Soup Gratin — 11

Caesar — 12

Romaine, House-made Dressing, Chickpea Croutons, Parmesan, Shaved Yolk

Beetroot Terrine — 15

Red & Gold Beets Whipped Lemon Ricotta & Goat Cheese Mousse, Mustard Seeds, Toasted Pistachios, Pickled Fennel, Baby Arugula Balsamic Glaze

Wedge — 13

Iceberg, Blue Cheese Crumble, Candied Bacon, Tomatoes, Gorgonzola Dill Dressing

SHAREABLES

Charcuterie — 22

Chef's selections of Meat & Cheese and Accompaniments

Baked Lobster Mac & Cheese — 16

Butter Poached Maine Lobster, Fontina, Raclette, Gruyere, Sherry Cream, Crispy Bread Crumbs

Fried Oysters — 16

Celeriac Remoulade, Dill Creme Fresh, Harissa Aioli

Wagyu Beef Sliders — 18

Aged Cheddar, Caramelized Maui Onions, Boston Lettuce, Tomato Jam, Bacon, House Made Pickles, Brioche Buns

Thai Curry PEI Mussels — 19

Coconut Seafood Broth, Lemongrass, Kaffir Lime, Coriander, Fresh Ginger

HANDHELDS

SERVED WITH HOUSE CUT FRIES

Gourmet Cheese on Toast — 11

Sourdough Bread, Aged Cheddar & Monterey Jack Cheeses

Wagyu Bacon Blue Burger — 19

Gorgonzola Cheese, Hickory Smoked Bacon, Boston Lettuce, Garlic Aioli

French Onion Dip — 17

Shaved Prime Rib, Gruyere Cheese, Onion & Beef Au Jus

PLATES

King Salmon — 34

Thai Curry Crusted Pan Seared, Honey Cumin Vinaigrette, Avocado Compound Butter, Grilled Haricot Vert, Forbidden Black Rice

Cauliflower Steak — 21

Marinated in Garlic, Onions, Smoked Paprika, Sea Salt & Olive Oil then charred served with Porcini Mushrooms, Olive Pictou

NY Strip — 42

Grilled Dry Aged 14oz Steak, Haricot Vert, Pomme Frites, Bearnaise

Chicken Carbonara — 26

Bucatini Pasta, Smoked Chicken, Pancetta, Peas, Parmesan Cheese, Cream Sauce

Butcher Steak — 36

8oz Teris Major, Grand Marnier Butternut Squash Puree, Smoked Pee Wee Potatoes, Ti Color Baby Carrots, Pert Wine Mustard Seed Glace

Pork Chop — 30

Cava Brined Grilled Double Cut Berkshire Chop, Sweet Potato Brussels Sprout Hash, Hudson Valley Apple Calvados

Day Boat Scallops — 38

Pan Seared Served over Sweet Limoncello & Onion Soubise, Tianjin Caramelized Pancetta Gremolata, Baby Carrots, Braised Beluga Lentils

Smoked Chicken Breast — 28

Campanili Farms Chicken, Pomme Puree, Togarashi Whiskey Sauce, Bacon Brussel Sprouts