

DINNER MENU

RAW BAR

EAST & WEST COAST OYSTERS \$3 EACH

LITTLENECK CLAMS \$2 EACH

CHILLED JUMBO SHRIMP \$5 EACH

SEAFOOD SAMPLER: 1/2LB LOBSTER, 2 JUMBO SHRIMP, 2 LITTLENECK CLAMS, 2 OYSTERS \$40
FRESH LEMON ~ MIGNONETTE ~ COCKTAIL SAUCE

SALADS & STARTERS

CLASSIC LOBSTER BISQUE \$14
Lobster Meat, Lemon Foam

BABY ICEBERG SALAD \$14
Jasper Hill Bleu Cheese, Heirloom Tomato, Glazed Bacon, Red Pickled Onion

TRADITIONAL CAESAR SALAD \$13

TUNA TARTARE \$16
Jalapeno, Edamame, Wonton Crisp

APPLE ARUGULA SALAD \$14
Manchego, Dried Cranberries, Candied Walnuts, Sherry Vinaigrette

GRILLED BABY OCTOPUS \$20
Mediterranean Salad

CHILLED MAINE LOBSTER SALAD \$22
Avocado, Haricot Vert, Honey Coriander Vinaigrette

JUMBO LUMP CRAB CAKE \$20
Fennel, Roasted Pepper Aioli

BURRATA \$18
Asparagus, Beets, Mache

FOIE GRAS & MARROW BONE \$28
Gremolata, Pickled Figs, Grilled Sour Dough Bread

BAKED CLAMS CASINO \$15

OYSTERS ROCKEFELLER \$18

FRESH CATCHES

STEAMED DAY BOAT BLACK SEA BASS \$34
Fiddlehead ferns, Morels, White Asparagus, Vegetable Nage

GRILLED SWORDFISH \$36
Pistachio, Lemon Cous Cous, Tomato Jam, Fennel

NOVA SCOTIA HALIBUT \$46
Mustard Whipped Potato, Chanterelle Mushrooms, Purslane, Corn, Chervil

SEARED RARE AHI TUNA \$36
Jasmine Rice, Shiitake, Runner Beans, Miso

SCOTTISH ORGANIC SALMON \$32
Ratatouille, Aged Balsamic

GRILLED STEAKS & CHOPS

ALL BEEF IS USDA PRIME AND CURED 28 DAYS
IN OUR OWN AGING BOX

PORTERHOUSE FOR TWO 36 oz. \$94

BONE IN NEW YORK STRIP 20 oz. \$55

BONE IN RIB EYE 22 oz. \$56

CAB FILET MIGNON

9 oz. \$45

12 oz. \$60

PRIME NY STRIP STEAK 16 oz. \$42

RACK OF COLORADO LAMB (3 CHOPS) \$44

GREEN CIRCLE CHICKEN \$32
FREEKAH AND SORGHUM RISOTTO, FRESH HERBS, MARSCARPONE

SURF & TURF \$75
9OZ. FILET MIGNON & 1 1/4 LB. LOBSTER

SAUCES

GREEN PEPPERCORN BEARNAISE GC STEAK SAUCE

SIDES

MACARONI & CHEESE \$12

ROASTED BABY CARROTS, FENNEL POLLEN \$10

TRUFFLE STEAK FRIES \$10

YUKON MASHED POTATOES \$10

BRUSSELS SPROUTS, MAPLE BUTTER, BACON \$12

GRILLED ASPARAGUS \$12

CREAMED SPINACH \$12

ROASTED MUSHROOMS & CARAMELIZED ONIONS \$12

SAUTEED KALE, GARLIC, SMOKED PECORINO \$10

PRIX FIXE DINNER

SMALL PLATES CHOICE OF

SPRING PEA SOUP
Stracciatella & Lemon

TOMATO SALAD
Fresh and Roasted Tomato, Mozzarella, Balsamic

SIMPLE SALAD OF SPRING FIELD GREENS
Herb Crouton & Shallot Vinaigrette

MAIN COURSE CHOICE OF

GRILLED RAINBOW TROUT
Lemon and Thyme Potato Gnocchi, Champignon, Spinach

POT ÀU FEU
Beef Short Rib, Spring Vegetables, Saffron Rouille

CONFIT CHICKEN LEG
Freekeh and Sorghum Risotto, Mascarpone, Fresh Herbs

DESSERTS CHOICE OF

RUSTIC STRAWBERRY & RHUBARB TART

CHOCOLATE POT DE CRÈME
Morello Cherries

SUNDAY 6:00 PM TO 7:00 PM
MONDAY THROUGH THURSDAY 5:30 PM. TO 7:00 PM

\$35 PER PERSON ++

TAX AND GRATUITY NOT INCLUDED