

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

TRADITIONAL CAESAR SALAD \$13

TUNA TARTARE \$15
Jalapeno, Edamame, Wonton Crisp

APPLE ARUGULA SALAD \$12
*Manchego, Dried Cranberries, Candied Walnuts,
Sherry Vinaigrette*

PRIME BEEF STEAK TARTARE \$18
Quail Egg, Traditional Garnishes

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

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

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

BAKED CLAMS CASINO \$15

OYSTERS ROCKEFELLER \$18

FRESH CATCHES

CODFISH \$34

Roasted Acorn, Charmoula, Moroccan Spices

GRILLED SWORDFISH \$36

Pistachio, Lemon Cous Cous, Tomato Jam, Fennel

NEW BEDFORD DIVER SCALLOPS \$46

Mushroom Risotto, Parsley Puree, Red Sorrel

SEARED RARE AHI TUNA \$36

Jasmine Rice, Shiitake, Runner Beans, Miso

WILD CAUGHT MONTAUK STRIPED BASS \$38

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

SURF & TURF \$70
9oz. FILET MIGNON & 1 1/4 LB. LOBSTER

SAUCES

GREEN PEPPERCORN BEARNAISE GC STEAK SAUCE

SIDES

MACARONI & CHEESE \$12

ROASTED HEIRLOOM CARROTS \$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

KALE LOLLIPOPS, ESPELETTE PEPPER \$10

PRIX FIXE DINNER

SMALL PLATES CHOICE OF

CARAMELIZED FIVE ONION SOUP
Gruyere Toast

WARM GOAT CHEESE SALAD
Marinated Beets, Frisee, Balsamic

APPLE ARUGULA SALAD
*Dried Cranberries, Candied Walnuts,
Manchego, Sherry Vinaigrette*

MAIN COURSE CHOICE OF

GRILLED SALMON LEAF
*Braised Red Cabbage, Orange Marmalade,
Haircots Verts, Rosemary*

PAN ROASTED ORGANIC CHICKEN
Purple Peruvian Potato, Fennel, Arugula

BRAISED SHORT RIBS OF BEEF
*Burgundy Mushrooms, Brussels Sprout Leaves,
Whipped Potato*

DESSERTS CHOICE OF

NEW YORK STYLE CHEESECAKE
Marinated Strawberries

FUJI APPLE STRUDEL
Caramel Sauce

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