

APPETIZERS

Brussel Sprouts & Baby Kale Salad

Roasted Esty Street Nuts, Pecorino Romano & Jewel of Tuscany Olive Oil

14

Burrata Salad

Partially Dehydrated Red & Yellow Tomatoes, Baby Arugula, Grilled Red Onions, Toasted Ciabatta, Balsamic Reduction & Extra Virgin Olive Oil.

16

Roasted Red & Golden Beets

Baby Arugula, Endive, Pine Nuts, Goat Cheese & Sherry Vinaigrette

15

Lobster Caesar

Romaine Hearts, Haas Avocado, Roasted Peppers, Candied Pecans, Crumbled Bacon, Caesar Dressing & Shaved Reggiano

24

Ricotta Ravioli

Diced Spring Vegetables, Sun Dried Tomatoes, Shaved Ricotta Salata & Basil Pesto Sauce

15

Crispy Sesame Calamari

Shaved Red Cabbage, Cucumber Spears, Grapefruit Supremes, Grapefruit Vinaigrette & Honey Lemon Thyme Dressing

16

Sautéed True Maryland Crab Cake

Tasso, Corn-Frisee Salad & Blue Crab Bisque

18

Spicy Tuna Tartar

Avocado, Cucumber, Potato Chips, Black Garlic & Lime-Miso Vinaigrette

17

Grilled Octopus

Salad of Gigantic White Beans, Hearts of Palm, Kale, Red Bell Pepper & Sherry Smoked Paprika Vinaigrette

18

Lobster Medallions

Roasted Garlic Butter, Havarti Cheese, Panko Crusted & Crostini

21

Hudson Valley Foie Gras

Shaved Rhubarb, Roasted Figs, Poached Blueberries, Toasted Brioche & Lemon Thyme Honey Glaze

24

International Cheese Selections

Today's Selections with Truffled Bread Crisps, Dalmatia Fig Spread with Orange & Marcona Almonds

24

Raw Bar

Served with Traditional Cocktail Sauce, Horseradish-Mango Sauce & Pink Peppercorn Granita

East Coast Oysters

Crassostrea Virginica

market

West Coast Oysters

Crassostrea Gigas

market

Kumamoto Oysters

Crassostrea Sikamea

market

Around the World Oyster Tasting

4 East Coast, 4 West Coast, 4 Kumamoto

market

Duet of Alaskan Crab

Chilled Jet Fresh King Crab Legs & Snow Crab Claws

market

Chilled Seafood Plateaux

Tonight's Towering Assortment of Chilled Seafood Delicacies

ENTREES

Trio of Stuffed Red Peppers

Asparagus, Corn, Shitake Mushrooms; Quinoa, Sweet Potato, Zucchini; Maple & Dill Scented Caramelized Celery & Lentils All Topped with Melted Vegan Cheeses & Sweet & Sour Tomato Chutney

34

Pan Seared Verlasso Salmon

Farro, Shaved Brussel Sprouts, Dice Red Pepper & Tomato Kalamata Olive & Caper Infused Olive Oil

38

Pan Seared Sea Scallops

Crispy Quinoa, Mache, Frisse, Julian Carrots, Grilled Red onions & Pineapple Chutney

38

Seven Spiced Hawaiian Tuna

Ginger Scented Black Rice, Baby Bok Choy, Crab Meat, Avocado & White Soy Miso Glaze

38

Les Steak Frites

Choice of the Finest Bone-In USDA Prime Steaks That Meet Our Standards

Nourishingly Aged, Grilled & Fire Roasted to Perfection with Sea Salt, Cracked Pepper & Herb Butter

16oz Bone-In Filet Mignon

18oz Bone-In New York Strip

22oz Bone-In Rib Eye

All of Our Steaks Are Accompanied by Hand Cut Fries, Trio of Dipping Sauces, Three Peppercorn Sauce & Béarnaise

Steak Enhancements

8 oz. Lobster Tail, Sautéed Foie Gras, Alaskan King Crab, Crispy Oysters

priced accordingly

Pan Roasted Filet Mignon

Yukon Gold Potatoes, Cauliflower, Haricot Vert, Steak Butter & Foie Gras Sauce

45

Almond Crusted Airline Chicken Breast

Fingerling Potatoes, Tri Colored Baby Carrots, Broccolini & Whole Grain Mustard Mango Sauce

34

Roasted Muscovy Duck Breast

Duck Confit, Sautéed Beech Mushrooms, Gnocchi, Foie Gras & Natural Jus

40

Center Cut Veal Chop Milanese

Arugula Salad, Fresh Mozzarella, Bruschetta Tomatoes, Shoe String Fries & Lemon-Thyme Jus

44

Braised Short Rib & Jumbo Lump Crab Meat

Brussel Sprouts, Corn Hen of the Woods Mushrooms, Kohlrabi & Natural Jus

45

Sides

*Hand Cut Fries/Tempura Onion Rings/Corn Medley/Stir Fried Broccolini
Sweet Potato Spätzle/Grilled Asparagus/Bacon & Brussel Sprouts*

6

DESSERTS

Montrachet Brule Cheesecake

Crisp Phyllo Basket, Berry Compote, Balsamic Vinegar Reduction

Pretzel Tart

Milk Chocolate Ganache, House Made Peanut Butter Swirl & House Made Peanut Butter Banana Ice Cream

Trio of Mochi

Mayer Lennon, Passion Fruit & Mojito Mochi, Strawberry Passion Fruit Leather, Citrus Crème Fraiche, Mint Syrup

Chocolate Truffle Torte

Chocolate Ganache, Chantilly Cream & Fresh Raspberries.

Strawberry Rhubarb Crisp

Streusel Crumble & House Made Cinnamon Ice Cream

“Cocotufu”

Coconut Brittle Ice Cream in Couverture Chocolate Shell

Vanilla Port Poached Figs

Honey Scented Crème Fraiche, House Made Hazelnut Baklava & Port Balsamic Glaze
12

House Made Ice Cream & Sorbet

10

Artisanal Selection of Cheeses

24

Cappuccino Espresso Latte

5

Freshly Brewed Coffee & Specialty Teas

4

Host/Owner Joachim “Kim” Costagliola

Host/Manager Steven Borchers

Chef Jaime Luna

\$10 Plate Sharing Fee

Please Inform Your Server of Any Allergies or Dietary Restrictions.

Please Refrain from Cellular Phone Use in The Main Dining Room.

It Is Our Pleasure to Serve You.

Prices Subject to Change Without Notice