

BAR & GRILL

starters

CHEF INSPIRED CHEESE BOARD

Seasonal Garnish 22

TEMPURA LOBSTER & SEA SCALLOP

Lobster Ravioli, Lobster Essence, Shaved Chives 19

SWEET & SPICY AHI TUNA POKE

Mango Lime Crème Fraîche, Shaved Avocado, Chili Rice Wine Vinaigrette, Savory Sesame Cones 19

BANGS ISLAND MUSSELS

Red Curry Lobster Dashi, Coriander, Spanish Chorizo, Candied Ginger Topping 14

CHARRED SPANISH OCTOPUS

Heirloom Tomatoes, Compressed Watermelon, Serrano Ham, Lime Ginger Emulsion, Roasted Pumpkin Seed Oil 18

HUDSON VALLEY FOIE GRAS

Seared Foie, Foie Ravioli, Miso Consommé, Shaved Scallion, Edamame, Tofu, Enoki Mushroom 23

sea

BRIOCHE CRAB CRUSTED HAWAIIAN OPAH

Melted Leek, Shaved Chives, Port Reduction, Confit Tomato, Upland Cress 30

BROILED HALIBUT

Soybean Glaze, Roasted Pineapple Summer Relish, Coriander, Brioche Croutons 30

SEA SCALLOPS & FRIED GREEN TOMATOES

Bacon Fennel Marmalade, Local Heirloom Tomatoes, Tomato Powder, Micro Fennel 29

SNAPPER

Leek & Potato Hash, Whole Grain Mustard Seed Emulsion, Crispy Arugula, Romaine Hearts 29

PRAWN & ROCK SHRIMP

Jalapeno Scented Polenta, Spanish Chorizo, Avocado Relish, Shrimp & Kimchee Brown Butter 28

JUMBO LUMP CRAB & TRUFFLE PASTA

Truffle Papardelle Pasta, Aged Parmesan Reggiano 29

SEA BASS

Shiitake Mushroom Couscous, Pickled Ginger Salad, Wasabi Essence 36

BRANZINO

Butternut Squash Ravioli, Brown Butter Almondine 27

KING SALMON

Roasted Cashew Basmati Rice, Thai Broth, Sesame Glazed Prawn 29

GROUPE

Lump Crab, Lemon & Goat Cheese Potato Purée, Sauce Choron 29

vegetarian options

Vegan Option Upon Request

ROASTED BABY SUMMER VEGETABLES

Micro Couscous 20

TRUFFLE PAPARDELLE

Aged Parmesan Reggiano 22

CRISPY QUAIL

Soy Caramel, Avocado Aioli, Pickled Watermelon Radish & Frisée Salad 14

SHELLFISH IN THE STYLE OF CEVICHE

Maine Lobster, Scallops, Crab, Shrimp, Yuzu, Micro Cilantro, Blue Corn Chips 18

72 HOUR SOUS VIDE SHORT RIB

Blueberry, Tomato & Frisée Salad, Truffle Vinaigrette 15

FOG & PARM

Fresh Avocado, Tomato Compote, Basil, Walnut Cranberry Toast 10

PROSCIUTTO TASTING

Olive Tomato Vinaigrette, House-Made Crostini, Aged Parm 18

steaks

All Steaks are Certified Angus Beef / Prime Beef

14 OZ. 30 DAY DRY AGED, ALL NATURAL, PRIME NY STRIP 45

14 OZ. ALL NATURAL, BONE-IN FILET 59

6 OZ. AGED CENTER CUT TENDERLOIN 30

20 OZ. 30 DAY DRY AGED, ALL NATURAL, BONE-IN RIB EYE 49

SAUCES

Cognac Green Peppercorn Demi, Shiraz Demi, Moroccan Demi, Truffle Butter, Béarnaise

sides

6 ea.

TEMPURA ONION RINGS

GOAT & LEMON POTATO PURÉE (ADD CRAB 2.5)

CAULIFLOWER GRATIN

PARM & SOY CARAMEL BRUSSELS SPROUTS

WILD MUSHROOM SAUTÉ

ASPARAGUS – STEAMED OR TEMPURA

HARICOT VERTS

WHITE CHEDDAR & PARM POLENTA

BRAISED RAINBOW CHARD

VERMONT CHEDDAR MAC & CHEESE (ADD TRUFFLE 4)

TRUFFLE RISOTTO (10)

salads

SUMMER HEIRLOOM TOMATO SALAD

Local Heirloom Tomatoes, Cucumber Tzatziki, Infused Oil, Pickled Cucumber, Mint, Pearl Mozzarella 13

BISTRO MIXED GREENS

Manchego Cubes, Confit Cherry Tomatoes, Marinated Artichokes, Balsamic Vinaigrette 9

SIGNATURE CAESAR SALAD

Romaine Hearts, Lemon Confit, Crispy Kale, Mint Pesto, Aged Parmesan, Brioche Toast 12

LOBSTER COBB SALAD

Smoked Bacon, Heirloom Tomatoes, Pickled Avocado, Boiled Egg, Sliced Cucumber, Lemon Herb Vinaigrette 20

CENTER CUT WEDGE

Applewood Smoked Bacon, Chives, Balsamic Marinated Tomatoes, Point Reyes Blue Cheese Emulsion 12

ADD

Steak, 5 oz. Filet 12

Jumbo Shrimp, 3 ea. 12

Salmon, 4 oz. 10

Chicken, 6 oz. 6

land

BRAISED PORK OSSO BUCCO

Truffle Risotto, Orange Glazed Baby Bok Choy, Frisée Salad, Moroccan Demi 28

BRAISED SHORT RIB

Parsley Celeriac, White Soy Glazed Brussels Sprouts, Wild Mushroom Ragout, Confit Teardrop Tomatoes 30

ROASTED AIRLINE CHICKEN BREAST

Roasted Baby Vegetables, Fines Herbes, Tempura Onion Ring, Shiraz Demi 25

SIRLOIN & BRAISED SHORT RIB BURGER

Lemon Arugula, Seared Foie Gras, 600 Day Numero Uno Prosciutto, Port Demi 25

wines by the glass

12 Bubbles | Domain Carneros "Taittinger Brut" Carneros, Ca 2008

10 Sauvignon Blanc | Patient Cottat Sancerre, France 2011

9 Sauvignon Blanc | Long Boat New Zealand 2011

9 Pinot Grigio | Ramspeck Lake County, Ca 2009

9 Riesling | Bridgeview Blue Moon Oregon 2010

16 Chardonnay | Rombauer Carneros, Ca 2011

13 Chardonnay | Emilie Béranger Pouilly-Fuissé, France 2011

12 Chardonnay | Ramey Russian River Valley, Ca 2010

9 Rosé | Adi Napa Valley, Ca 2010

12 Bordeaux Blend | Château Roland la Garde Blaye-Côtes de Bordeaux, France 2008

16 Pinot Noir | Gary Farrell Russian River Valley, Ca 2010

11 Pinot Noir | Kenneth Volk Santa Maria Valley, Ca 2009

14 Merlot | Flora Springs Napa, Ca 2010

18 Cabernet | Stag's Leap Cellars "Artemis" Napa, Ca 2010

10 Cabernet | Jigar Sonoma, Ca 2010

12 Malbec | Luigi Bosca D.O.C. Lujan De Cuyo "Single Vineyard" Argentina 2010