

## BEGINNINGS

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CHARRED TIGER PRAWNS (GF)  
Avocado / Mango / Orange / Toasted Nori  
Honey Lime Vinaigrette  
15

CRISPY HEIRLOOM CAULIFLOWER (GF) (V)  
Mint Cilantro Greek Yogurt  
10

CURRIED LOBSTER BISQUE  
Daikon Radish / Vanilla Spiked Crème  
11

CRISPY BUTTERMILK OYSTERS  
Smoked Tomato Sabayon / Chimichurri  
15

PROSCIUTTO & HOUSE-MADE SALUMI'S (GF)  
Classically sliced tableside  
Choose your favorite or mix & match  
San Daniele Prosciutto  
Soppressato  
Finocchiona  
Salami Tatufi  
Salami Nola  
18

## POACHED + CHILLED

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JUMBO SHRIMP COCKTAIL (GF)  
Cocktail Sauce / Charred Lemon  
19

HALF DOZEN EAST COAST OYSTERS (GF)  
Ginger Cucumber Mignonette  
16

## FROM THE FARM

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SHAVED BRUSSEL SPROUTS & GRANNY SMITH APPLE (GF) (V)  
Watercress / Celery Leaves / Buttermilk Dill Dressing  
13

BABY HEARTS OF ROMAINE (GF)  
Haricot Vert / Caesar Dressing / Polenta Croutons / Romano  
12

V - VEGETARIAN  
GF - GLUTEN FREE

Many of our selections can be prepared as gluten free. Please ask your server. Please alert your server of any special requirements or food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. The 8% New York sales tax and server gratuity are not included in our prices.

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## SPECIALTIES

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MINT & GARLIC CRUSTED  
RACK OF LAMB  
Roasted Beets / Fingerling Potatoes  
Carrot Puree / Lamb Jus  
44

COQ AU VIN  
Red Wine Braised / Pearl Onions  
Forest Mushrooms / Potato Fondue  
24

SOLE MEUNIÈRE   
Dover Sole / Brown Butter / Lemon / Parsley  
58

ORA KING SALMON   
Lump Crab Tortolloni / Citrus Salad  
Sous Vide Butternut Squash  
38

VEAL SCHNITZEL  
Sunny Side Up Duck Egg  
Charred Hen of the Woods Mushrooms  
26

BELUGA LENTILS & HARISSA    
ROASTED VEGETABLES  
Crispy Artichokes / Cilantro Yogurt  
17

## STEAKS

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*All of our Beef is USDA Certified Black Angus Beef  
Hand Selected by Creekstone Farms  
All Steaks accompanied with our House-Made Steak Sauce*

8oz Filet Mignon 36  
12oz Prime NY Strip 36  
12oz Prime Rib 24  
16oz Prime Rib Eye 38  
16oz Prime 28 Day Dry Aged T-Bone 55  
8oz American Wagyu Flat Iron 33

*Add Coffee Rub to any Steak.  
Add a second sauce for 3:*

Port Wine Reduction  
Béarnaise  
Chimichurri  
Peppercorn

## SHAREABLE SIDES

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AU GRATIN POTATOES  
Local Spurbeck Cheddar  
11  
SAUTÉED BABY SPINACH  
Roasted Garlic EVOO / Shallots  
7  
THYME ROASTED  
HEIRLOOM CARROTS  
Date Syrup  
9  
SALT JACKET BAKED POTATO  
5

CRISPY BRUSSELS SPROUTS  
8  
HAND CUT FRIES  
Kennebec Potatoes  
Smoked Sea Salt / Curry Ketchup  
8  
YUKON GOLD POTATO PUREE  
Crème Fraiche / Chives  
7  
LOBSTER MAC N' CHEESE  
Buttered Crumbs  
15

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