

THE BEGINNING

GF BURRATA & HEIRLOOM TOMATOES

Fava Bean & Basil Puree / Spicy Pine Nut Brittle / Lemon Cucumbers \$15

TOGARASHI SEARED TUNA TACOS

Pickled Mango / Caviar
Avocado & Wasabi Creme \$17

GF FABIO'S HOUSE-MADE MORTADELLA

Crispy Artichokes / Pistachio
Truffle Vinaigrette \$15

ONION SOUP

Braised Short Rib / Gruyere
Caramelized Onion Ravioli
Fresh Horseradish \$10

V **GF**

BRINED & CHARRED HEIRLOOM CARROTS AND BABY BEETS

Salt Roasted Beet Tahini / Dill
Preserved Lemon / EVOO \$13

CLAMS & PANCETTA

Lemon / Basil / Fennel / Garlic Toast \$14

POACHED AND CHILLED

CRAB IN SEASON

Seasonal Accompaniment MP

GF CLAMS ON THE HALF SHELL (HALF DOZEN)

Cocktail Sauce \$10

GF JUMBO SHRIMP COCKTAIL

Cocktail Sauce \$18

GF EAST COAST OYSTERS (HALF DOZEN)

Ginger Mignonette \$16

SALADS

V **GF** GREEN MACHINE

Baby Kale / Brussels Sprouts / Cucumber / Green Beans
Roasted Ginger Miso Dressing \$12

GF BABY HEARTS OF ROMAINE

Caesar Dressing / Polenta Croutons / Romano \$11

OUR WEDGE

Salt Roasted Golden Beets / Shaved Radish / Bacon
Maytag Blue Cheese Vinaigrette \$13

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.

SPECIALTIES

GF **ROAST LOIN OF LAMB**
Parmesan and Spring Pea Risotto
Morel Mushrooms / Mint Chimichurri \$42

GRILLED JAIL ISLAND SALMON
Crispy Red Beet Arincini / Spinach
Warm Granny Smith Apple Vinaigrette \$28

V GF **CHARRED CAULIFLOWER**
Tamarind & Carmelized Shallot
Rice / Tikka Masala \$17

GF **SESAME CRUSTED AHI TUNA**
Miso Pesto / Forbidden Rice
Maitake Mushrooms \$38

GF **PERUVIAN ROASTED ORGANIC CHICKEN**
Tamarind & Caramelized Shallot Rice
Cilantro Yogurt Dipping Sauce \$26

GF **CIDER BRINED HERITAGE PORK CHOP**
Double-cut / Charred Broccoli
Parsnip Potato Puree
Granny Smith Apple Chimichurri \$36

STEAKS

All of our Beef is USDA Certified Black Angus Beef
Hand Selected by Creakstone Farms

*Prime | **28 Day Dry Age Prime | Add Coffee Rub to any Steak

CARVED PRIME RIB 12OZ \$24

NY STRIP 12OZ \$30

THE BUTCHER'S CUT

~ ASK ABOUT TONIGHT'S SELECTION

TOMAHAWK CHOP

Prime 3 lb

Long Bone-In Ribeye

For 2 \$100

***RIB EYE 16OZ \$38**

****T-BONE 16OZ \$55**

FILET 8OZ \$36

All Steaks accompanied with either our House-Made Steak Sauce,
Bearnaise, Port Wine Reduction or Chimichurri
Add an additional sauce \$3

SHARABLE SIDES

GF **DRY RUBBED &
GRILLED MAITAKE MUSHROOMS**
Bearnaise Yogurt \$10

GF V **CRISPY BRUSSELS SPROUTS**
Salt Roasted Beet Tehina \$8

GF V **GRILLED ASPARAGUS \$8**

GF V **SAUTÉ BABY SPINACH**
Roasted Garlic / EVOO / Shallots \$7

LOBSTER MAC N' CHEESE
Buttered Crumbs \$15

GF **TRIPLE BAKED POTATO**
Spurbeck Sharp Cheddar / Broccoli
Bacon / Brie Fondue \$11

GF **HAND CUT FRIES**
Kennebec Potatoes
Smoked Sea Salt / Curry Ketchup \$8

CRISPY POTATO RICOTTA DUMPLINGS
Gorgonzola Fonduta \$9

GF **SALT JACKET BAKED POTATO \$5**

GF **YUKON GOLD POTATO PUREE**
Crème Fraiche \$7