

## APPETIZERS

### Seasonal Scones

*James & Small Farm Vermont Butter*  
8

### Brussel Sprouts & Baby Kale Salad

*Roasted Esty Street Nuts, Pecorino Romano & Jewel of Tuscany Olive Oil*  
14

### Beet Carpaccio

*Marinated Beets, Avocado Puree, Dukkah, Affila Cress, Extra Virgin Olive Oil*  
15

### Lobster Caesar

*Romaine Hearts, Haas Avocado, Roasted Peppers, Candied Pecans,  
Crumbled Bacon, Caesar Dressing & Shaved Reggiano*  
24

### Grilled Sicilian Artichokes

*Torn Garlic Croutons, Smoked Almond Romesco, Scallion Salsa Verde & Shaved Manchego Cheese*  
15

### Three Cheese Lobster Profiteroles

*Lobster Medallions, Truffled Manchego, Havarti & Cheddar Cheeses & Roasted Garlic Cream Sauce*  
21

### Crispy Sesame Calamari

*Shaved Red Cabbage, Cucumber Spears, Grapefruit Supremes, Grapefruit Vinaigrette &  
Honey Lemon Thyme Dressing*  
16

### Sautéed Maryland Crab Cake

*Corn Salad, Mushrooms, Roasted Red Bell Peppers, Crispy Scallions & Chipotle Aioli*  
18

### Escargot

*White Wine Butter Garlic, Parsley, Panko & Crostini*  
18

### Citrus Cured Salmon

*Citrus Frisse, Watermelon Radish, Pickled Yellow Beets*  
17

### Spiced Lamb Tenderloin

*Crostini, Mint Pesto, Roasted Tomatoes & Lamb Jus*  
18

### Hudson Valley Foie Gras & Sautéed Scallop

*Berry Compote, Brioche Toast & Balsamic Reduction*  
24

## ENTREES

### **Mushroom Risotto**

*Winter Black Truffles, Beech & Chanterelle Mushroom, Asparagus Tips & Parmigiana Cheese*  
20

### **Chicken & Waffle**

*Crispy Bacon & Maple Hollandaise*  
16

### **California Scramble**

*Wilted Spinach, Avocado, Tomatoes & Basil*  
14

### **Crab Cake Eggs Benedict**

*Two Soft Poached Eggs atop Maryland Crab Cake & Old Bay Hollandaise*  
19

### **Filet Tips & Scrambled Eggs**

*Shallots, Red Bell Pepper, Spinach & Bacon*  
19

### **Seven Spiced Tuna Salad**

*Arugula, Mizuna, Spicy Cashew, Avocado, Roasted Peppers, Crispy Wontons & Lime-Miso Vinaigrette*  
22

### **Esty Burger**

*USDA Prime Ground Beef Brisket Burger topped with Braised Short Ribs, Grafton Cheddar  
Crispy Onions & Spicy Aioli on a Potato Bun with Shoestring Fries*  
20

### **Crab Melt Sandwich**

*Jumbo Lump Crab Meat, Crispy Prosciutto, Cheddar Cheese, Avocado on Brioche Toast with Fries*  
25

### **Almond Crusted Airline Chicken Breast**

*Chive Whipped Potatoes, Broccolini & Mango Mustard Sauce*  
20

### **Pan Roasted Filet Mignon**

*Potato & Butternut Squash Gratin, Broccolini & House Made Steak Butter*  
28

## DESSERTS

### **Pretzel Tart**

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

### **Trio of Mochi**

*Wasabi, Lychee Colada, Black Sesame, Fresh Strawberries, Citrus Crème Fraiche, Mint Syrup*

**Chocolate Truffle Torte**  
*Chocolate Ganache, Chantilly Cream & Fresh Raspberries.*

**Poached Pear with Chocolate Center**  
*Spiced Port Wine Reduction, Chantilly Cream & Fresh Raspberries*

**“Cocotufo”**  
*Coconut Brittle Ice Cream in Couverture Chocolate Shell*

**French Apple Cake**  
*Pink Lady Apples, Vanilla Custard & House Made Caramel Sauce*  
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*