

## APPETIZERS

### Brussel Sprouts & Baby Kale Salad

*Roasted Esty Street Nuts, Pecorino Romano & Jewel of Tuscany Olive Oil*  
10

### Beet Carpaccio

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

### Citrus Cured Salmon

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

### Spicy Tuna Tartar

*Avocado, Cucumber, Potato Chips, Black Garlic & Lime-Miso Vinaigrette*  
17

### 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

## ENTREES

### Mushroom Risotto

*Beech & Chanterelle Mushroom, Asparagus Tips & Parmigiana Cheese*  
20

### Seven Spiced Tuna Salad

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

### Lobster Caesar

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

### Marinated Chicken Salad

*Baby Spinach, Red Onions, Tomatoes, Asparagus, Grilled Portabella Mushrooms Ricotta Salata & Black Balsamic Vinaigrette*  
15

### Grilled Shrimp Salad

*Baby Lettuce, Tomato, & White Balsamic Soy Sriracha Dressing*  
18

### Crab Melt Sandwich

*Jumbo Lump Crab Meat, Crispy Prosciutto, Cheddar Cheese, Avocado on Brioche Toast with Fries*  
19

### 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

### Spiced Lamb Tenderloin

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

### Almond Crusted Airline Chicken Breast

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

### Tagliatelle Pasta

*Filet Tips, Baby Shrimp, Mushrooms, Baby Spinach & Arugula Pesto*  
18

### Pan Roasted Filet Mignon

*Fingerling Potatoes, Brussel Sprouts, Baby Spinach & Foie Gras Demi Sauce*  
26

## 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*

### **“Cocotufu”**

*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

**Please Inform Your Server of Any Allergies or Dietary Restrictions.**

*Prices Subject to Change Without Notice*