

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, Baby Arugula, Toasted Walnuts, Crispy Feta & Walnut Vinaigrette
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

Grilled Octopus

House Made Potato & Hearts of Palm Salad & Extra Virgin Olive Oil.
18

Ravioli

Baby Scallops & Lobster Meat, Ricotta & House Made Tomato Sauce
21

Citrus Cured Salmon

Citrus Frisse, Watermelon Radish, Pickled Yellow Beets
17

Hudson Valley Foie Gras & Sautéed Scallop

Berry Compote, Brioche Toast & Balsamic Reduction
24

ENTREES

Roasted Root Vegetables

*Zucchini, Yellow Squash, Parsnips, Crispy Carrots, Chick Pea Salad,
Fine Herbs & Extra Virgin Olive Oil*

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

Marinated Chicken Salad

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

15

Almond Crusted Airline Chicken Breast

Butterhead Lettuce, Caramelized Red Onions, Carrots & House Made Ranch Dressing

20

Pan Roasted Filet Mignon

Quinoa Cake, Sautéed Kale and Red Cabbage & Foie Gras Demi Sauce

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.

Limoncello Parfait

Lemon Mascarpone Cream, House Made Lady Fingers & Fresh Seasonal Berries

“Cocotufu”

Coconut Brittle Ice Cream in Couverture Chocolate Shell

House Made Carrot Cake

Candied Ginger, Glazed Walnuts, Pineapple Rum Compote & Pineapple Flowers

House Made Ice Cream & Sorbet

12

Artisanal Selection of Cheeses

24

Cappuccino Espresso Latte

6

Freshly Brewed Coffee & Specialty Teas

5

Freshly Steeped HIGH TEA™

Hemp Phyto Cannabinoid Rich Tea with

8

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