

APPETIZERS

Brussel Sprouts & Baby Kale Salad

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

Beet Carpaccio

Marinated Beets, Baby Arugula, Toasted Walnuts, Crispy Feta & Walnut Vinaigrette
16

Citrus Cured Salmon

Frisse, Watermelon Radish, Pickled Yellow Beets & Citrus Creme Fresh
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

Roasted Root Vegetables

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

Ravioli

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

Almond Crusted Airline Chicken Breast

Butterhead Lettuce, Caramelized Red Onions, Carrots & House Made Ranch Dressing
20

Tagliatelle Pasta

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

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