

## APPETIZERS

### Brussel Sprouts & Baby Kale Salad

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

### Lobster Caesar

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

### Scallop Crudo

*Ginger-Miso Broth, Capers, Cilantro, Sliced Radishes & Thai Chili*  
18

### Sautéed True Maryland Crab Cake

*Grilled Radicchio, Lemon Aioli & Onion Relish*  
20

### Spicy Tuna Tartar

*Wasabi Caviar, Parsley Oil & Garlic Aioli*  
19

### New Zealand Green Mussels

*Chorizo, Tomato Broth & Crostini*  
16

### Grilled Baby Octopus

*White Beans, Spinach, Smoked Bacon & Saffron Broth*  
21

### Filet Mignon Tartar

*Parsnip Chips, Capers, Garlic Aioli & Cured Egg Yolk*  
22

### Hudson Valley Foie Gras with Truffle

*Slow Roasted Beets, Fig & Pecan Chutney, & Balsamic Glaze*  
24

### International Cheese Selections

*Today's Selections with Truffled Bread Crisps, Dalmatia Fig Spread with Orange  
& Marcona Almonds*  
24

### Raw Bar

*Served with Traditional Cocktail Sauce, Horseradish-Mango Sauce & Pink Peppercorn Granita*

#### East Coast Oysters

*Crassostrea Virginica*  
market

#### West Coast Oysters

*Crassostrea Gigas*  
market

#### Kumamoto Oysters

*Crassostrea Sikamea*  
market

#### Around the World Oyster Tasting

*4 East Coast, 4 West Coast, 4 Kumamoto*  
market

#### Duet of Alaskan Crab

*Chilled Jet Fresh King Crab Legs & Snow Crab Claws*  
market

#### Chilled Middle Neck Clams on The Half Shell

market

#### Chilled Seafood Plateaux

*Tonight's Towering Assortment of Chilled Seafood Delicacies*

## ENTREES

### Portobello Wellington

*Sweet Potato, Swiss Chard & Mushroom Broth*  
34

### Pan Seared Ora King Salmon

*Green Apple & Tomatillo Farro, Rainbow Carrots & Chimichurri*  
38

### Sautéed Sea Scallops

*Kennett Square Wild Mushroom Risotto*  
38

### Duck Confit & Pumpkin Ravioli

*Apples, Pecans, Sage & brown Butter Sauce*  
34

### Pan Seared Dutch Country Chicken Breast

*Charred Broccoli Rabe, Fingerling Potatoes & Red Wine Demi*  
34

### Les Steak Frites

Choice of the Finest Bone-In USDA Prime Steaks That Meet Our Standards  
Nourishingly Aged, Grilled & Fire Roasted to Perfection with Sea Salt, Cracked Pepper & Herb Butter

16oz Bone-In Filet Mignon

18oz Bone-In New York Strip

22oz Bone-In Rib Eye

All of Our Steaks Are Accompanied by Hand Cut Fries, Trio of Dipping Sauces, Three Peppercorn Sauce & Béarnaise

### *Steak Enhancements*

8 oz. Lobster Tail, Sautéed Foie Gras, Alaskan King Crab, Crispy Oysters  
priced accordingly

### Grilled Filet Mignon

*Parmesan Roasted Fennel, Fingerlings, Grilled Portobello & Peppercorn Demi*  
45

### Veal Osso Bucco

*Parmesan Polenta & Gremolata*  
45

### Rack of Wild Boar

*Butternut Squash Puree, Baby Bok Choy & Bourbon Berry Compote*  
45

### Center Cut Veal Chop Milanese

*Arugula Salad, Fresh Mozzarella, Bruschetta Tomatoes, Shoestring Fries & Lemon-Thyme Jus*  
44

### *Sides*

*Hand Cut Fries/Sautéed Butternut Squash/Swiss Chard/Mushroom Risotto  
Broccoli Rabe/Parmesan Roasted Fennel*  
10

## 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.*

**Sticky Toffee Pudding**

*Chestnuts, Bourbon Caramel & House Made Pumpkin Ice Cream*

**“Cocotufo”**

*Coconut Brittle Ice Cream in Couverture Chocolate Shell*

**Pistachio Panna Cotta**

*White Chocolate Sauce & Pomegranate Balsamic*

**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**

**Executive Chef Ariel Ballor**

**\$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*