

APPETIZERS

Mixed Leaf Salad

*Arugula, Friese, Cherry Tomatoes, Toasted Sunflower Seeds, Granny Smith Apples, Pistachios, Dried Cranberry & Lemon
Madeira Vinaigrette*
14

Warm Fall Salad

Seared Brussel Sprouts, Roasted Red Beets, Burrata & Mango Chutney
16

Roasted Red & Golden Beets

Baby Arugula, Endive, Pine Nuts, Goat Cheese & Sherry Vinaigrette
15

Lobster Caesar

*Baby Gem Lettuce, Haas Avocado, Roasted Peppers, Candied Pecans, Crumbled Bacon,
House Made Caesar Dressing, Shaved Reggiano & Orange Reduction*
24

Spicy Tuna Tartar

Avocado, Cucumber, Potato Chips, Black Garlic & Lime-Miso Vinaigrette
18

Grilled Baby Octopus

Gigantic White Beans, Spinach, Smoked Bacon & Saffron Broth
22

Roasted Long Island Squid

Sauteed Prince Edward Island Mussels, Plum Tomato & Cream Sauce, Croutons & Parmigiana Romano
16

Lobster Medallions

Roasted Garlic Butter, Havarti Cheese, Panko Crusted & Crostini
21

House Made True Maryland Jumbo Lump Crab Cake

Tasso, Corn-Frisee Salad & Blue Crab Bisque
23

Pan Seared Hudson Valley Foie Gras & Sea Scallop

Parsnip Puree, Port Wine Infused Mission Fig Chutney & Toasted Brioche
30

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 Seafood Plateaux

Tonight's Towering Assortment of Chilled Seafood Delicacies
market

ENTREES

Pan Roasted Ora King Salmon

Wheatberries, Slightly Grilled Asparagus & Yogurt Dill Sauce

38

Pan Seared Sea Scallops

Moroccan Spiced Lentils, Diced Red Pepper & White Wine Butter Sauce

38

Seven Spiced Hawaiian Tuna

Ginger Scented Black Rice, Baby Bok Choy, Crab Meat, Avocado & White Soy Miso Glaze

38

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

Steak Enhancements

8 oz. Lobster Tail, Alaskan King Crab, Crispy Oysters

priced accordingly

Cast Iron Skillet Filet Mignon

Grilled Cauliflower Steak, Potato Leek Cake, Foie Gras Sauce & Esty Street Butter

45

Almond Crusted Airline Chicken Breast

Winter Squash Medley, Mustard Scented Mashed Potatoes & Whole Grain Mustard Mango Sauce

34

Slow Braised Osco Bucco

Veal Shank, Polenta Two Ways, Gremolata, Crostini & Pan Juices

46

16 oz. Center Cut Veal Chop Milanese

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

48

SIDES

*Hand Cut Fries/Tempura Onion Rings/Sauteed Spinach/Mashed Potatoes/Brussel Sprouts/
Polenta/Moroccan Lentils/Winter Squash Medley/Sauteed Mushrooms*

10

DESSERTS

Banana Cheesecake

Pretzel Crust, Bruleed Bananas, Creme Fraiche & Peanut Butter Glaze

Chocolate Truffle Torte

Chocolate Ganache, Chantilly Cream & Fresh Raspberries.

Sticky Toffee Pumpkin Pudding

House Made Maple Bacon Ice Cream, Pumpkin Mouse, Bourbon Carmel Swirl & Pepita Dust

“Cocotufu”

Coconut Brittle Ice Cream in Couverture Chocolate Shell

House Made Ice Creams & Sorbets

Cappuccino Espresso Latte

5

Freshly Brewed Coffee & Specialty Teas

4

Host/Owner Joachim "Kim" Costagliola

Host/Manager Steven Borchers

Please Inform Your Server of Any Allergies or Dietary Restrictions.

Please Refrain from Cellular Phone Use in The Main Dining Room. Please Refrain from Smoking Anywhere in the Meadow.

Thank You for Joining Us.

It Is Our Pleasure to Serve You.