

APPETIZERS

Spring Salad

Baby Gem Lettuces, Warm Wild Mushrooms, Green Goddess Dressing

16

Beet Salad

Roasted Red & Gold Beets, Pink Lady Apples, Crumbled Goat Cheese, Pistachios, Sprouts, Pistachio Dressing

18

Heavenly Toast

*Mashed Avocado, Sprouts, Vegan "Bacon" Crispy Mushrooms, Grilled Pumpernickel,
Extra Virgin Olive Oil, Balsamic Drizzle*

18

Spicy Tuna Tartar

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

20

True Maryland Crab Cake

Tasso, Corn-Frisee Salad, Lobster Bisque

28

Lobster Medallions

Roasted Garlic Butter, Havarti Cheese, Panko Crusted & Crostini

22

Filet Mignon Tartare

*Mint Cabbage Kimchi, Spicy Pepper Oil, Tarragon, Dill Aioli, Capers, Shallots,
Brioche Toast Points*

22

Citrus Parisienne Gnocchi

Duck Confit, Snow Pea Ginger Fig Glaze

20

Hudson Valley Foie Gras

Pomegranate Frisee Salad, Parsnip Two Ways, Cranberry Beet Aioli, Blinis

30

Duet of Alaskan Crab

Chilled Jet Fresh King Crab Legs & Snow Crab Claws

market

Raw Bar

Served with Traditional Cocktail Sauce, Horseradish, Truffled Mango Horseradish, Champagne 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

Chilled Seafood Plateaux

Tonight's Towering Assortment of Chilled Seafood Delicacies

market

ENTREES

Cedar Planked Ora King Salmon

Beet Mashed, Charred Broccoli Rabe, Artichoke Salad, Lemon Vinaigrette
40

Seven Spiced Hawaiian Tuna

Ginger Scented Black Rice, Baby Bok Choy, Crab Meat, Avocado, White Soy Miso Glaze
40

Day Boat Scallops

Chef's Daily Preparation
market

Goffle Farm Chicken Breast

Crispy Stuffing Cake, Mashed Potatoes, Chard, Tarragon Jus
37

Short Ribs & Lobster

Port Braised Prime Short Ribs, Lobster Claw, Lobster Saffron Risotto, Fresh Peas, Exotic Mushrooms
55

Les Steak Frites

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

16oz Center Cut Bone-In Filet Mignon

18oz Bone-In New York Strip

22oz Center Cut Angus Bone-In Rib Eye

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

Steak Enhancements

Sautéed Foie Gras, Alaskan King Crab, Crispy Oysters, Crab Cake
priced accordingly

Filet Mignon "Wellington"

Golden Fingerling Potatoes, Asparagus, Veal Demi Au Jus
40

Caramelized Pork Chop

Sweet Potato Puree, Sautéed Brussel Sprouts, Maple Bourbon Bacon Butter, Neuske Bacon
43

Bone-In Center Cut Veal Chop Milanese

Aruçula Salad, Gem Tomatoes, Shaved Reggiano, Lemon Vinaigrette
47

Sides

Hand Cut Fries/Mashed Potatoes/Asparagus/Sweet Potato/Broccoli Rabe
Sautéed Brussel Sprouts/Swiss Chard/Parisienne Gnocchi
10

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.
It Is Our Pleasure to Serve You.