

# SPECIALTIES

## STARTERS

### HOUSE MADE FRIES 10

HOUSE DIPPING SAUCE

### FRIED OYSTERS 20

CHIPOTLE REMOULADE

### MOULES MARINIÈRE 20

WHITE WINE STEAMED PEI MUSSELS,  
SHALLOTS, GARLIC, TOMATO, SAFFRON

### ENDIVE AND ARUGULA SALAD\*\* 14

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,  
SHERRY VINAIGRETTE

## ENTRÉES

### STEAK/FRITES+ 46

GRILLED NY STRIP, MUSTARD BUTTER,  
HOUSE-MADE FRITES, WATERCRESS SALAD

### MOM'S MEATLOAF 30

SHORT RIB, PORK, HERBS, MUSHROOMS  
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

### "CAMPSTYLE" GRILLED TROUT 30

LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

### GRILLED CAULIFLOWER STEAK 26

SWEET PEA-MINT PUREE, BLISTERED BABY HEIRLOOM  
TOMATOES, BALSAMIC DRIZZLE

## SPRING FAVORITES

### CAESAR SALAD 14

CIABATTA CROUTONS, SHAVED GRANA PADANO

### LOBSTER & CORN CHOWDER 16

BACON, DICED POTATOES, CREAM, LEEKS

### BEET SALAD\*\* 16

ROASTED RED AND GOLDEN BEETS,  
HONEY-LAVENDER WHIPPED RICOTTA,  
TOASTED PISTACHIOS

### CRABCAKE 20

FENNEL-APPLE SLAW, TZATZIKI

### SAKE-MISO CHILEAN SEA BASS 48

BOK CHOY, BLACK STICKY RICE, DASHI BEURRE BLANC

### PAN ROASTED CHICKEN BREAST 32

RICOTTA, MOREL MUSHROOM & CHICKEN CONFIT RAVIOLO,  
BLACK TRUFFLE CHICKEN JUS WITH CARROTS AND  
ASPARAGUS

### ASIAN DUCK DUET 36

DUCK CONFIT SPRING ROLL, STIR FRY VEGETABLES,  
HOISIN BARBECUE SAUCE

### SHRIMP AND SCALLOP SPRING PASTA\*\* 40

MASCARPONE-RAMP & PISTACHIO PESTO,  
SPRING VEGETABLES, HOUSE MADE TOMATO FETTUCINE

## NEW YORK CITY

## STEAKHOUSE

### GRILLED HANGER STEAK 32

### 30 DAY DRY AGED 14oz PRIME RIB EYE 48

### PAN SEARED 8oz PRIME FILET MIGNON 50

### GRILLED 10oz LAMB CHOP 40

### 22oz PORTERHOUSE FOR TWO 68

### LYONNAISE POTATOES - 10

### TRUFFLE BRUSSELS SPROUTS - 12

### SAUTEED WILD MUSHROOMS - 12

### LOBSTER MAC AND CHEESE - 15

### GARLIC MASHED POTATOES - 8

### TRUFFLE FRIES - 10

### CREAMED SPINACH - 8

### GRILLED ASPARAGUS - 10

### SKEWERED SHRIMP (3) - 14

*SAUCE IT UP: CHOOSE BÉARNAISE, Au POIVRE, DIANE SAUCE OR DEMI GLACE*

## SMALL PLATES

### FRIED MAC & CHEESE BALLS 12

MARINARA & PARMESAN

### TUNA SASHIMI NACHOS+ 22

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,  
SESAME SEEDS, MANGO SALSA, WASABI SOY

### MEXICAN CHOPPED SALAD 16

BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,  
JICAMA, HONEY-LIME DRESSING

### BRUSSELS SPROUTS\*\* 14

FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

### BLT CHEESEBURGER† 16

HOUSE GROUND SIRLOIN & SHORT RIB BLEND, BACON,  
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

### GRILLED MAHI MAHI TACOS 16

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO  
GRILLED SUBSTITUTE SHRIMP +5

### FRIED CALAMARI\*\*20

JULIENNED VEGETABLES, THAI CHILI SAUCE,  
CRUSHED PEANUTS

### BULGOGI 16

KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

### KOBE SLIDER TRIO+ 18

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,  
HOUSE MADE FOIE GRAS PATE

### SHUMAI DIM SUM 12

HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

### BROCCOLI RABE 16

WHITE BEANS, GARLIC, CHERRY PEPPERS, ROASTED TOMATOES,  
OLIVE OIL, FRESH PARMESAN  
ADD HOUSE MADE DUCK SAUSAGE +5, ADD ORECCHIETTE +4

### HANGER STEAK FAJITAS+ 16

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO,  
FLOUR TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE

### STEAMED THAI MUSSELS 20

RED CURRY-COCONUT BROTH

\*\* THESE ITEMS CONTAIN NUTS. †ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

SOME MENU ITEMS MAY CONTAIN MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, SHELLFISH OR SESAME.

**PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY!**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.