

# Dinner



## APPETIZERS

### **JUMBO SHRIMP COCKTAIL...15**

RAW BAR FLAVORS

### **STEAMED MUSSELS....12**

ONIONS, FENNEL, GARLIC, THYME

### **MARKET OYSTERS...16**

JALAPENO MIGNONETTE, COCKTAIL SAUCE

### **LOBSTER TEMPURA SALAD....22**

AVOCADO, MICRO ARUGULA, CHILLED PASSION FRUIT SOUP, JALAPEÑO OIL

### **BRAISED SHORT RIB RAVIOLIS....12**

PARMESAN CREAM SAUCE AND BALSAMIC GLAZE

### **WHITE GAZPACHO.... 10**

### **BABY LETTUCE BOUQUET...10**

BABY LETTUCES, BANYULS VINAIGRETTE, PARMESAN CRISP

### **ROASTED BABY BEET TOWER...12**

GOAT CHEESE MOUSSE BRULEE, BALSAMIC REDUCTION

### **BABY SPINACH "CAESAR" SALAD...11**

MAYTAG BLUE CHEESE, BACON LARDONS, CHALLAH BREAD CROUTONS

## **SEAFOOD PLATTER**

**FOR TWO PEOPLE..48 / FOUR PEOPLE..115 / SIX PEOPLE..170**

SHRIMP COCKTAIL, MARKET OYSTERS, LITTLE NECK CLAMS, KING CRAB LEGS, ½ LOBSTER

## CHEF SPECIALS

### **14 OZ NY STRIP STEAKS..34**

CIPOLLINIS ONIONS, SHIITAKE MUSHROOM SAUCE, GRATIN POTATOES

### **24 OZ PORTERHOUSE STEAK..44**

TRUFFLED PARMESAN STEAK FRIES, CREAMED SPINACH

### **10 OZ FILET MIGNON..36**

WHIPPED YUKON POTATOES, ASPARAGUS, BÉRNAISE SAUCE

### **SURF N TURF..42**

6 OZ FILET MIGNON, BUTTER POACHED LOBSTER, WHIPPED YUKON POTATOES, RED WINE REDUCTION

### **CHICKEN SALTIMBOCCA..24**

PROSCIUTTO, ESCAROLE, ROASTED RED PEPPERS, POLENTA CAKE, MARSALA-SAGE INFUSED BUTTER SAUCE

### **PORCINI DUSTED LONG BONE VEAL CHOP..45**

PORTOBELLO CONFIT, WATERCRESS SALAD, ROASTED TOMATO

### **LONG ISLAND DUCK..28**

SEARED DUCK BREAST, CRISPY LEG CONFIT, WILD RICE, FRENCH BEANS, RASPBERRY-ESPRESSO GASTRIQUE

### **ROASTED LAMB LOIN..32**

SAUTÉED RAMPS, VEGETABLE TART, RED WINE REDUCTION

### **BBQ COLOSSAL SHRIMP..28**

FARM HOUSE CORN FLAN, CREOLE BBQ SAUCE, MANGO- JICAMA SALAD

### **STUFFED BRANZINO..35**

JUMBO LUMP CRAB MEAT, CARAMELIZED ONIONS, ROASTED TOMATOES, BROCCOLI RABE, PRESERVED LEMONS

### **CHILEAN SEA BASS..30**

ISRAELI COUSCOUS, GOLDEN BEET SALAD, CORIANDER LEMONGRASS EMULSION

### **PAN SEARED DIVER SCALLOPS..29**

CHORIZO RISOTTO, LOBSTER CORAL

### **BUTTER POACHED ALASKAN KING CRAB LEGS..45**

FINGERLING POTATOES, SAUTÉED SPINACH