

## BEGINNINGS

### APPETIZERS

DECONSTRUCTED SHRIMP COCKTAIL | 7

WILD MUSHROOM RISOTTO | 10

PORK SAUSAGE MEATBALLS | 10  
TOMATO AND BASIL SAUCE

SEARED FOIE GRAS | 11  
GRAPE CHUTNEY ON A POLENTA CAKE

PAN ROASTED SCALLOPS | 12  
WITH ASPARAGUS EMULSION

SUSHI OF THE DAY | 13  
WASABI, PICKLED GINGER, SOY SAUCE

### SOUPS

SOUP OF THE DAY | 6

SMOKED TOMATO SOUP | 6  
WITH PARMESAN TOMATO CROUTON

ACORN SQUASH SOUP | 8  
WITH LUMP CRAB IN PHYLLO CUP

### SALADS

MESCLUN MIX SALAD | 7  
BABY HEIRLOOM TOMATOES, RED ONIONS,  
GARLIC CROSTINI, CHAMPAGNE VINAIGRETTE

CAESAR SALAD WITH ANCHOVIES | 8  
HEARTS OF ROMAINE, PARMESAN CHEESE,  
HERB CROUTONS, CAESAR DRESSING

WEDGE OF BABY ICEBERG | 8  
PICO DE GALLO, AVOCADO SLICES,  
BACON CRUMBLES, CHIPOTLE RANCH

HARICOTS VERTS AND TOMATO CONFIT SALAD | 9  
BLUE CHEESE, CHERVIL, PANCETTA,  
WHITE BALSAMIC VINAIGRETTE

## THE MAIN COURSE

### SEAFOOD

ATLANTIC SALMON | 19    JUMBO PRAWNS | 20    EAST COAST FLOUNDER | 22

*(THE ABOVE SELECTIONS MAY BE GRILLED, BLACKENED OR SAUTÉED)*

LEMON CRUSTED SEA BASS | 27

LUMP CRAB MEAT LASAGNA WITH TARRAGON PASTA | 24

### LAMB

SEARED LAMB CHOPS *(FRENCH CUT)* | 24

HERB CRUSTED RACK OF LAMB | 26

### GAME

MAPLE GLAZED DUCK BREAST | 23

VENISON CHOP | 25

WILD BOAR LOIN | 32

### STEAKS

*(Cut to Order 4 oz. to 24 oz., Market Price)*

FILET MIGNON    PRIME NEW YORK STRIP LOIN    GRILLED RIB-EYE

PORTERHOUSE STEAK 24 OZ. | 45

### POULTRY

GRILLED CHICKEN BREAST | 16

CHICKEN STUFFED WITH BOURSIN CHEESE | 19

ROASTED CHICKEN WITH HERBS AND GARLIC | 20

*All Entrées are served with a Vegetable, Starch and Sauce of your choice:*

### VEGETABLES

SAUTÉED SPINACH WITH ROASTED GARLIC

GRILLED SWEET POTATOES

GRILLED JUMBO ASPARAGUS

OBLIQUE HONEY CARROTS

BABY BRUSSELS SPROUTS WITH BACON

### STARCHES

SKILLET POTATOES WITH ONIONS AND TOMATOES

WHIPPED POTATO WITH GARLIC

FRENCH FRIES

BUTTERNUT SQUASH RISOTTO

THREE CHEESE MACARONI

### SAUCES

BÉARNAISE SAUCE

MARSALA SAUCE

LEMON BEURRE BLANC

MINT AU JUS

VERACRUZ WITH TOMATOES, CAPERS, OLIVES

PEPPERCORN COGNAC SAUCE