



Dinner Menu

From Farms & Fields

Apple-Wood Bacon Wrapped Dates 8

Almonds

House Salad 9

Field Greens, Pecans, Winter Citrus,
Pomegranate, Warm Polenta Crouton,
House Sherry Vinaigrette

Caesar Salad 9

Romaine, Bibb, Crispy Anchovies

Roasted Butternut Soup 7

Citrus Crème Fraiche, Spiced Pumpkin Seeds

Golden Beet Salad 10

Pistachio, Warm Goat Cheese, Frisee,
Champagne Dressing

From The Sea

Selection of Chilled Raw Oysters - MP

Champagne Mignonette, Cocktail Sauce, Lemon

Chilled Little Neck Clams 10

Champagne Mignonette, Cocktail Sauce, Lemon

Colossal Shrimp Cocktail 17

Pickled Radish Salad, Cocktail Sauce, Lemon

Crab Cakes 14

Apple-Fennel Slaw, Lemon Coriander Sauce

Baked Clams 10

Cherrystone Clam, Lemon

Tasting Of The Sea Choose Three 12

Coconut Scallop
Grilled Squid and White Anchovy
Thai Chili Lime Striped Bass
Salmon Toro with Lemon Oil
Shitake Mushroom and Seaweed

Lobster Risotto Arancini 14

Fennel Aioli

Entrees

"Mac & Cheese" 21

Mushroom Fricassee, Gruyere,
Cheddar, Parmesan, Mascarpone, Bacon Lardons

Apple Wood Bacon Wrapped Meat Loaf 21

Wilted Spinach, Whipped Yukon Gold Potatoes,
Red Wine Gravy

Lobster Pot Pie 25

Traditional Ragout, White Flaky Pastry

Braised Beef Short Rib 26

Celery Root Puree, Cipollini Onion, Stewed Peppers

Free Range Chicken Breast 23

Polenta, Oyster Mushrooms,
Concord Grape Reduction

"Pork & Beans" 24

Double-Cut Pork Chop, Cast Iron Bean Ragout,
Apple Braised Long Island Cabbage,
Blue Point Toasted Lager Reduction

17 oz Bone-In New York Strip 37

Char-Broiled, Truffle Potato,
Port Wine Sauce

Smoked Mango BBQ Rack of Lamb 37

Wilted Spinach, Vanilla Sweet Potato Puree

Saffron Seafood Couscous 34

Colossal Shrimp, Mussels, Clams, Scallops, Lobster,
Bouillabaisse Broth, Orange Oil

Seared Atlantic Sea Scallops 30

Melted Vidalia Onions, Chanterelle, Pancetta,
Fingerling Ragout

Striped Bass 29

Lentils, Mizuna, Truffle Beets

Atlantic Cod 28

Potato Gnocchi, Winter Mushroom,
Lobster Brown Butter

Salmon 26

Cauliflower, Spinach, Radicchio, Olives, Balsamic

Executive Chef Jonathan Levine