



APPETIZERS

CHEVRÉ SALAD

BABY GREENS, PECANS, DRIED CRANBERRIES, RED ONIONS
GOAT CHEESE CROUTON, PORT WINE VINAIGRETTE

12-

SPICY & CRUNCHY TUNA TARTARE

SPICY CHILI SAUCE, CUCUMBER, RADISH, SEAWEED SALAD, SOURDOUGH TOAST

15-

SAUTÉED SKATE

ROCK SHRIMP, PURPLE POTATOES, STRING BEANS, BEURRE NOISSETTE

13-

ROMAINE SALAD

ROTTKAMP FARM'S ROMAINE LETTUCE, BEEFSTEAK TOMATOES
RED ONION, BACON, MAYTAG BLEU CHEESE DRESSING

12-

STEAMED PRINCE EDWARD ISLAND MUSSELS

GARLIC, SHALLOTS, WHITE WINE, POMMES FRITES, GARLIC AIOLI

11-

PAN SEARED HUDSON VALLEY FOIE GRAS

CHEF'S DAILY PREPARATION

23-

PUMPKIN RAVIOLI

CAULIFLOWER, CHESTNUTS, BALSAMIC BROWN BUTTER

12-

SAUTÉED CHICKEN LIVERS

SHALLOTS, GARLIC, WHITE WINE, CHANTERELLES, BABY GREENS, SOURDOUGH TOAST

\$12-

SMALL PLATES

SHRIMP POT STICKERS

PEANUT SAUCE, SCALLIONS

\$9

GRILLED LAMB CHOPS

ALMOND CRUSTED BRIE, FIGS, FRISÉE

\$15

SMOKED DUCK BREAST

EGGPLANT, MUSHROOMS, BALSAMIC

\$10

MISO MARINATED SEA BASS

JASMINE RICE, CASHEWS, SCALLIONS

\$14

BARBEQUED BABY BACK RIBS

CREAMY COLE SLAW

CORNBREAD

\$12

FISH-N-CHIP SLIDERS

TEMPURA FRIED FISH, TARTAR SAUCE

POTATO CHIPS

\$9

MUSHROOM & TRUFFLE

MAC-N-CHEESE

CHEDDAR, TRUFFLE OIL, PINE NUTS

\$14

RISOTTO CROQUETTES

PEPPERONI, HAM, FONTINA, PARMESAN

\$8

YOUR PLACE OR OURS... CATERING FOR ALL OCCASIONS
GIFT CERTIFICATES AVAILABLE



MAIN COURSES

POMEGRANATE GLAZED LONG ISLAND DUCK

ROASTED BREAST, LEG CONFIT, BUCKWHEAT PILAF WITH ONIONS & MUSHROOMS
SWEET POTATO PUREE, HUCKLEBERRIES

29-

HERB CRUSTED RACK OF LAMB

BEET & POTATO HASH, MERGUEZ SAUSAGE
BEET GREEN & GOAT CHEESE STRUDEL

39-

ROASTED ORGANIC FREE RANGE CHICKEN

BROCCOLI & CHEDDAR SPAETZLE MACARONI-N-CHEESE
STRING BEANS, ROASTED GARLIC

23-

PISTACHIO CRUSTED DAY BOAT HALIBUT

CREAMY POLENTA, ASPARAGUS, CHANTERELLE MUSHROOMS
FAVA BEANS, LEMON BEURRE BLANC

33-

SAUTÉED BROOK TROUT

FINGERLING POTATOES, GOLDEN BEETS, HAZELNUTS
HORSERADISH BROWN BUTTER

28-

CEDAR PLANKED ARCTIC CHAR

BLACK BEANS & RICE, COLLARD GREENS, BRAISED FRESH BACON

31-

PROSCIUTTO WRAPPED SCALLOPS

TRUFFLED CAULIFLOWER PUREE, LEEKS, PINE NUTS, BALSAMIC

32-

STEAKHOUSE MENU

16 OZ NEW YORK STRIP STEAK

\$39-

14 OZ BONE-IN COWBOY RIBEYE STEAK

\$36-

ALL STEAKS SERVED WITH A CHOICE OF 2 SIDES

CREAMY POLENTA

SAUTÉED STRING BEANS

FRENCH FRIES

YUKON GOLD POTATO HASH

SOYDOUGH ONION RINGS

POTATO CAKE

ASPARAGUS

AUTUMN VEGETABLE RAGOUT

BROCCOLI & CHEDDAR MACARONI-N-CHEESE

7 COURSE CHEF'S TASTING MENU \$84 PER PERSON
(ENTIRE TABLE ONLY)

MONDAY THROUGH THURSDAY

FOR AN ADDITIONAL \$11, CHOOSE A FIRST COURSE AND DESSERT

MAIN COURSE SHARING CHARGE \$10

MITCHELL SUDOCK-CHEF/OWNER

FALL 2009