



Appetizers

Bruschetta - 8

Campari Tomatoes, Artichokes, Olives, Garlic, Basil, Parmigiano-Reggiano, E.V. Olive Oil

Roasted Vegetable Flatbread - 10

Zucchini, Yellow Squash, Caramelized Onions, Boursin & Chevre Cheese

Wild Mushroom & Tenderloin Flatbread - 12

Filet Mignon, Sautéed Wild Mushrooms, Fontina & Gorgonzola Cheese

Seared Hudson Valley Foie Gras - 16

Huckleberry Reduction, Toasted Brioche, Organic Micro Greens

American Kobe Beef Tartare - 18

Hand Chopped American Kobe Filet Mignon, Chopped Boiled Egg, Toasted Pine Nuts,
Capers, Red Onions, Truffle Oil, Quail Egg, Mustard Aioli

Fried Calamari - 11

Marinara & Cucumber Dill Sauce

Seared Ahi Tuna - 14

Sushi-Grade Yellow Fin Tuna, Sesame Peppercorn Crust, Seaweed Salad

Baby Portobello Mushrooms Stuffed with Escargot - 12

Feta Cheese, Roasted Red Pepper, Garlic Butter, Italian Parsley

Fire-Grilled Octopus - 14

Extra Virgin Olive Oil, Capers, Lemon Juice, Red Onions, Fresh Oregano

Pan-Seared Jumbo Lump Crab Cakes - 16

Organic Field Greens, Spicy Remoulade

Fire-Grilled Wild American Shrimp - 16

Roasted Garlic Frappé, Arugula & Fresh Hearts of Palm

Seafood Entourage (Serves Four) - 99

Jumbo Lump Crab Cakes, Grilled Shrimp, Grilled Octopus, Grilled Lobster Tails, Fried Calamari

Cheese Board - 19

Artisanal Cheese, Baked Brie en Croute, Pepper Chocolate Torte, Strawberries,
Terrine de Foie Gras, Roasted Creole-Honey Walnuts, Lavosh and Crackers



Soups

French Onion Soup – 8

Crouton, Gruyère Cheese

Lobster Bisque - 9

Salads

Vineyard Salad – 9

Organic Field Greens, Red Grapes, Asiago Cheese,
Grape Tomatoes, Dried Cranberries, Peach-Balsamic Vinaigrette

Caesar Salad – 10

Romaine Lettuce, Caesar Dressing, Shaved Pecorino Romano, Croutons,
Crispy Pancetta, Lavosh (White Anchovies upon Request)

Caprese Salad – 12

Fresh Mozzarella, Vine-Ripe Tomatoes, Basil Pesto,
Balsamic Glaze, Extra Virgin Olive Oil

Mediterranean Salad – 14

Romaine Lettuce, Roasted Red Peppers, Campari Tomatoes,
Red Onions, Cucumber, Kalamata Olives, Artichoke Heart,
Dodoni Feta Cheese, Mediterranean Aioli Dressing



Entrées

Black Truffle & Wild Mushroom Open Face Ravioli - 22

Black Truffle Cream Sauce, Toasted Pine Nuts, Shaved Pecorino Romano

Pan-Roasted Organic Chicken Breast - 24

Truffle Whipped Potato, Garlic Baby Spinach, Wild Mushrooms, Natural Jus

Double Thick Kurobuta Pork Chop - 29

Tamworth Bacon-Butternut Squash Risotto, Poached Apple, Cranberry-Port Wine Reduction

Fire-Grilled Double Cut Australian Lamb Chops - 38

Truffle Whipped Potato, Butter Glazed Baby Carrots, Zinfandel Reduction Sauce

American Kobe Burger - 26

Grafton 4 year aged Cheddar, Tamworth Bacon, Cippolini Marmalade, Vine Ripe Tomato, Organic Greens, Black Truffle Aioli, Toasted Brioche, Shoestring Fries

Twin Tenderloins - 34

Tamworth Bacon wrapped petite Filet Mignons, Wild Mushroom Risotto, Grilled Giant Asparagus, Butter Glazed Baby Carrots, Porcini-Cabernet Reduction Sauce

Dry Aged New York Strip Steak - 42

Fifteen-ounce Prime center cut, Shoestring Fries, Cippolini Marmalade

Peppercorn Crusted with Cognac Sauce - add 5

Dry Aged Cowboy Ribeye - 44

Twenty-four-ounce Prime bone-in cut, Shoestring Fries, Cippolini Marmalade

Maytag Bleu Cheese Crust - add 5

Dry Aged Filet Mignon - 39

Ten-ounce barrel cut, Aged Cheddar-Black Truffle Potato Douphinoise, Bordelaise Sauce
Maytag Bleu Cheese - add 5 | Oscar (jumbo lump crab meat & béarnaise sauce) - add 10
| Foie Gras - add 12

American Kobe Filet Mignon - 58

Six-ounce Porcini dusted American Kobe Filet Mignon, Exotic Mushroom, Aged Cheddar-Black Truffle Potato Douphinoise, Cabernet Reduction, Truffle Butter

Surf n' Turf - 48

Petite Dry Aged Filet Mignon, Fire-Grilled Cold Water Lobster Tail, Potato Douphinoise, Grilled Giant Asparagus, Béarnaise Sauce

Fire-Grilled Wild Caught Alaskan Salmon - 28

Rosemary & Thyme Russet Potatoes, Wilted Baby Arugula, Meyer Lemon-Dill Sauce

Pan-Seared Chilean Sea Bass - 38

Lobster-Tomato Risotto, Grilled Giant Asparagus, Basil-Citrus Buerre Blanc, Greenhouse Herb Blossom