



RAW

CAVIAR SERVICE

Royal Ossetra, Kaluga Hybrid Reserve
MP

PRIME STEAK TARTARE

Prime Filet, Egg Yolk, Red Onions, Capers,
Tabasco,Dijon, EVOO, Parmesan Naan

TUNA TARTARE

Ahi Tuna, Avocado, Scallions, Wasabi,
Sesame Seeds, EVOO, Soy Sauce,
Ginger, Ponzu

FRESH OYSTERS

Cocktail Sauce, Champagne Mignonette,
Horseradish, Lemon
1/2 dz or dz

PLATEAU DE FRUITS DE MER

Shrimp, Crab Leg, oysters, Lobster
MP

APPETIZERS

SHRIMP COCKTAIL

Beer Poached Colossal Shrimp,
Cocktail Sauce, Spicy
Remoulade

OYSTERS ROCKEFELLER

Spinach, Shallots, Pernod, Casino Butter
1/2 dz or dz

BAKED DATES

Blue Cheese Stuffed, Bacon
Wrapped, Balsamic Glaze

SASHIMI OF THE DAY

Fresh Sushi Grade Fish of the Day,
Golden Kiwi, EVOO, Citrus

POINT JUDITH FRIED CALAMARI

Rice Flour, Sweet Peppers, Stone Ground
Mustard Aioli, Spicy Marinara

BAKED OLIVES

A medley of Baked
Mediterranean Olives

CRAB & AVOCADO STACK

Avocado, Crab Meat, Rosemarie Sauce,
Balsamic Glaze, Capers

ROASTED ESCARGOT BURGUNDY

Spicy Chorizo Butter, Garlic Flatbread

LAMB MEATBALLS

Sofrito Sauce

FRIED CHEESE RAVIOLI

Spicy Marinara

HUDSON VALLEY FOIE GRAS

Fig Jam, Toasted flatbread, Sauce
Perigourdine

SOUPS

LOBSTER BISQUE

Lobster Meat, Crème Fraiche,
Cognac

FRENCH ONION SOUP

Focaccia Crostini, Muenster Cheese

CHARCUTERIE

MEAT & CHEESE BOARD

Chef's Selection of Fine Cheeses & Cured
Meats, Fig Jam, Seasonal Fruits, Honeycomb

"FLUFLEE" BOARD

Artisan Cheeses & Prime Filet Mignon, Fig Jam, Maple Pecan Sauce, Flatbread
Seasonal Fruits, Honeycomb

BAKED BRIE

Maple Pecan Sauce, Flatbread

SALADS

SALAD ENHANCEMENTS

Chicken , Salmon , Shrimp , Lobster Meat , Prime Steak

ANDREAS SALAD

Rocket, Pickled Beet, Caramealized
Goat Cheese, Pistachio,
Champagne-Tarragon Vinaigrette

CAESAR

Romaine, Focaccia Croutons, Shaved
Pecorino Romano, White Anchovies,
Caesar Dressing

BURRATA CAPRESE SALAD

Rocket, Burrata, Mango, Strawberries,
Heirloom Cherry Tomatoes, Balsamic
Glaze, White Balsamic Vinaigrette

THE WEDGE

Iceberg, Heirloom Tomatoes, Bacon,
Sliced Egg, Danish Blue Cheese,
Blue Cheese Dressing

GREEK

Heirloom Tomatoes, Cucumbers,
Pepperoncini, Kalamata Olives, Red
Onions, Bell Peppers, Dodonis Feta,
Greek Dressing

VERTICAL PEAR SALAD

Rocket, Bosc Pear, Toasted Pecans
Heirloom Cherry Tomatoes,
Crumbled Blue Cheese, Honey,
Champagne-Tarragon Vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your waiter know if you have any allergies.

