

RAW

CAVIAR SERVICE

Royal Ossetra, Kaluga Hybrid Reserve
MP

FRESH OYSTERS

Cocktail Sauce, Champagne Mignonette,
Horseradish, Lemon
1/2 dz 20 or dz 40

PRIME STEAK TARTARE

Prime Filet, Egg Yolk, Red Onions, Capers,
Tabasco, Dijon, EVOO, Parmesan Naan
38

PLATEAU DE FRUITS DE MER

Shrimp, Crab Leg, oysters, Lobster
MP

TUNA TARTARE

Ahi Tuna, Avocado, Scallions, Wasabi,
Sesame Seeds, EVOO, Soy Sauce,
Ginger, Ponzu
22

APPETIZERS

SHRIMP COCKTAIL

Beer Poached Colossal Shrimp,
Cocktail Sauce, Spicy Remoulade
24

SASHIMI OF THE DAY

Fresh Sushi Grade Fish of the Day,
Golden Kiwi, EVOO, Citrus
22

CRAB & AVOCADO STACK

Avocado, Crab Meat, Rosemarie Sauce,
Balsamic Glaze, Capers
24

OYSTERS ROCKEFELLER

Spinach, Shallots, Pernod, Casino Butter
1/2 dz 24 or dz 48

POINT JUDITH FRIED CALAMARI

Rice Flour, Sweet Peppers, Stone Ground
Mustard Aioli, Spicy Marinara
24

ROASTED ESCARGOT BURGUNDY

Spicy Chorizo Butter, Garlic Flatbread
18

BAKED DATES

Blue Cheese Stuffed, Bacon
Wrapped, Balsamic Glaze
12

BAKED OLIVES

A medley of Baked
Mediterranean Olives
12

LAMB MEATBALLS

Sofrito Sauce
12

FRIED CHEESE RAVIOLI

Spicy Marinara
16

HUDSON VALLEY FOIE GRAS

Fig Jam, Toasted flatbread, Sauce
Perigourdine
34

SOUPS

LOBSTER BISQUE

Lobster Meat, Crème Fraiche, Cognac
18

FRENCH ONION SOUP

Focaccia Crostini, Muenster Cheese
12

CHARCUTERIE

MEAT & CHEESE BOARD

Chef's Selection of Fine Cheeses & Cured
Meats, Fig Jam, Seasonal Fruits, Honeycomb
42

"FLUFLEE" BOARD

Artisan Cheeses & Prime Filet Mignon, Fig Jam,
Seasonal Fruits, Honeycomb
78

BAKED BRIE

Maple Pecan Sauce, Flatbread
16

SALADS

SALAD ENHANCEMENTS

Chicken 9, Salmon 18, Shrimp 18, Lobster Meat 24, Prime Steak 16

"ANDREAS" SALAD

Rocket, Pickled Beets, Caramelized
Goat Cheese, Pistachio,
Champagne-Tarragon Vinaigrette
15

CAESAR

Romaine, Focaccia Croutons, Shaved
Pecorino Romano, White Anchovies,
Caesar Dressing
15

BURRATA CAPRESE SALAD

Rocket, Burrata, Mango, Strawberries,
Heirloom Cherry Tomatoes, Balsamic
Glaze, White Balsamic Vinaigrette
15

THE WEDGE

Iceberg, Heirloom Tomatoes, Bacon,
Sliced Egg, Danish Blue Cheese,
Blue Cheese Dressing
15



GREEK

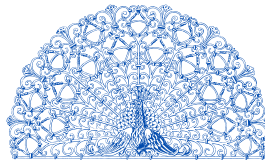
Heirloom Tomatoes, Cucumbers,
Pepperoncini, Kalamata Olives, Red
Onions, Bell Peppers, Dodonis Feta,
Greek Dressing
15

VERTICAL PEAR SALAD

Rocket, Bosc Pear, Toasted Pecans
Heirloom Cherry Tomatoes,
Crumbled Blue Cheese, Honey,
Champagne-Tarragon Vinaigrette
15

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.



Dinner Menu

PRIME STEAKS & SEAFOOD

SIGNATURE STEAKS

PRIME FILET MIGNON

Topped with Danish Blue Cheese

8 oz 65
10 oz 74

PRIME RIBEYE

16 oz 68

PRIME NY STRIP

16 oz 64

COWBOY TOMAHAWK RIBEYE

32 - 44 oz 135

9 +++ L" GROW AUSTRALIAN WAGYU STRIP

14 oz 220

A5 JAPANESE "MIYAZAKI GYU" WAGYU NY STRIP

8 oz 220

ENHANCEMENTS

Oscar Bearnaise 18
Lobster Meat Bearnaise 24
Grilled or Scampi Shrimp 18
Caramelized Onions 8
Au Poivre 4
Hollandaise 4
Bearnaise 4
Creamy Horseradish 4
Onion Rings 8

ENTRÉES

AUSTRALIAN LAMB CHOPS

*Mint Peppercorn, Truffle Boursin
Mashed Potatoes, Asparagus*

54

WAGYU BOLOGNESE

Pappardelle Pasta, Parmesan

38

DUCK BREAST

*Maple Leaf Duck breast, Ratatouille,
Roasted Raspberry-Chipotle Sauce*

48

BEEF WELLINGTON

*8 oz Prime Filet, Mushroom Duxelles, Phyllo,
Sauce Perigourdine*

69

CHICKEN PARMESAN

Marinara, Muenster, Parmesan, Linguini

34

SEAFOOD

BOUILLABAISSSE

*Chilean Sea Bass, Verlasso Salmon,
Shrimp, Lobster, Diver Scallop
Tarragon Saffron-Fennel Broth*

65

CRAB CAKES

*Jumbo Lump Crab Meat, Mango Salsa,
Stone Ground Mustard Aioli,
Potato Gratin Dauphinoise*

48

LOBSTER THERMIDOR

*Lobster & Crab Meat, Scallions,
Tarragon, Parmesan, Sautéed
Green Beans with Garlic & Bacon*

65

CHILEAN SEA BASS

*Roasted Corn Salsa, Truffle Boursin
Mashed Potatoes, Asparagus
Saffron Beurre Blanc*

62

LOBSTER RISOTTO

*Arborio Rice, Asparagus, Mushrooms,
Carrots, Lobster Meat, Saffron Broth*

48

DIVER SEA SCALLOPS (3)

*Brown Rice & Quinoa, Lobster Coral
Sauce, Wasabi Caviar*

58

VERLASSO SALMON

Mango Salsa, Ratatouille

45

WARM WATER LOBSTER TAIL

12 oz, Butter Poached

60

ACCOMPANIMENTS

SAUTÉED WILD MUSHROOMS	14	SAUTÉED SPINACH	12
SAUTÉED GREEN BEANS <i>Garlic & Bacon</i>	12	CREAMED SPINACH	12
ASPARAGUS	12	CREAMED CORN	12
ONION RINGS	12	POTATO GRATIN DAUPHINOISE	12
RATATOUILLE	10	BAKED POTATO	8
LOBSTER MAC & GOAT CHEESE	24	TRUFFLE BOURSIN MASHED POTATOES	8
		<i>Add Lobster</i>	15

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