GARDEN

LYONNAISSE SALAD......7
Baby frisée | bacon lardon | red onion | sherry vinaigrette
poached egg | cracked black pepper

CLASSIC WEDGE SALAD......8
Iceberg lettuce | house made bleu cheese | shaved radish
cherry tomato | bacon lardon

CAESAR SALAD......7
Romaine | garlic parmesan croutons | asiago | white anchovy

POACHED PEAR......8
Organic mixed greens | Cayuga bleu cheese | spiced walnuts
sherry vinaigrette

ADD to any salad: chicken (5), shrimp (8), scallops (9), lobster (8)
portobello (4), steak (5), or salmon (9)

ENTREES

GRILLED BEEF TENDERLOIN......29
6 oz tenderloin | potato dauphinoise | seasonal vegetables

CHICKEN GARAM MASALA......20
Roasted thighs | sautéed spinach | sweet potato wedges
cilantro lime yogurt sauce

RED WINE BRAISED SHORT RIB......29
Braised short rib | root vegetable purée | crimini mushroom
pearl onion | braising reduction

CRAB CAKE PLATTER......24
Crab cakes | Romesco sauce | lemon garlic crème fraiche | arugula

PAN SEARED SCALLOPS......29
Sea scallops | curried cauliflower purée | shaved Brussels sprouts
red onion marmalade

CEDAR PLANK GRILLED SALMON......26
Faroe Island salmon | Brussels sprouts | Swiss chard | maple glaze
ADD butter poached lobster......8

BUCATINI......18
Roasted cauliflower | Brussels sprouts | toasted bread crumb
sautéed broccoli | tomato | parmesan cheese | toasted garlic bread
ADD: chicken (5), shrimp (8), scallops (9), lobster (8)
portobello (4), steak (5), or salmon (9)

MARINATED FLAT IRON STEAK......25
Herb & garlic marinated steak | roasted red potato | sautéed peppers
& onions | bleu cheese fondue

LOBSTER MAC & CHEESE......22
Ditalini | Riesling cream sauce | lobster claw meat | toasted garlic bread

BISTRO BURGER......16 served with french fries
8oz Angus patty | applewood smoked bacon | NY cheddar | fried onion

SIDES

TRUFFLE FRENCH FRIES......6

POTATO DAUPHINOISE......6

SAUTÉED SPINACH......5

SWEET POTATO WEDGES......5

SEASONAL VEGETABLES......6

SOUPS

SOUP DU JOUR.........................6
FRENCH ONION GRATINÉE......7
LOBSTER BISQUE....................9

APPETIZERS

NY CHEESE BOARD.............13
Brie | aged NY Cheddar | spiced apple
chutney | bacon onion jam | gherkin
pickle | crostini

SMOKED MEATBALLS............7
Chopped smoked brisket | bacon
tomato cream | basil | balsamic
reduction

CRAB CAKE.........................12
Romesco sauce | lemon garlic crème
fraiche | arugula

PROSCIUTTO WRAPPED SCALLOPS..14
Sea scallops | cilantro lime yogurt
sauce | micro greens

BRUSSELS SPROUTS.............8
Pan fried Brussels sprouts | honey
dijon glaze | toasted almonds | red
onion

SHRIMP COCKTAIL..................12
Horseradish cocktail sauce | lemon

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness