

Tribeca Dinner Menu – \$44.00 (Plus tax + gratuity)

Choice of Appetizer

Wagyu Beef Carpaccio, creamy dijon, capers, aioli
Tempura Calamari, ginger & soy glaze, serrano peppers
Smoked Chicken Croquettes, house BBQ sauce
Stuffed Mushrooms, goat cheese & sundried tomatoes

Choice of Soup or Salad

Chicken Tortilla Soup, avocado, tomatoes, corn, mozzarella, chilies, cilantro
Artisan Greens, blue cheese crumbles, tomatoes, balsamic vinaigrette

Choice of Entree

Cast Iron Seared Chicken, aligot potatoes, roasted carrots, sautéed broccolini, lemon-pepper chicken demi
Scottish Salmon, haricot vert, roasted red potatoes, tomato, basil, & garlic beurre blanc
Painted Hills Short Rib, creamed corn, sautéed kale, Soho steak sauce
Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine
Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce

Choice of Dessert

Crème Brûlée
Classic Chocolate Bread Pudding, two caramels & vanilla ice cream

The following may be added as a per person upgrade to menus:

Beef Tenderloin, roasted fingerlings, seasonal vegetables, au jus \$8./per order
Sea Bass, baby bok choy, purple rice, lemongrass beurre blanc \$7./per order

Greenwich Dinner Menu - \$52.00 (Plus tax + gratuity)

Choice of Appetizer

- Wagyu Beef Carpaccio**, creamy dijon, capers, aioli
- Tempura Calamari**, ginger & soy glaze, serrano peppers
- Smoked Chicken Croquettes**, house BBQ sauce
- Stuffed Mushrooms**, goat cheese & sundried tomatoes

Choice of Soup or Salad

Soup of the Day

- Caesar Salad**, pickled shallots, shaved reggiano, breadcrumbs
- Chicken Tortilla Soup**, avocado, tomatoes, corn, mozzarella, chilies, cilantro
- Artisan Greens**, blue cheese crumbles, tomatoes, balsamic vinaigrette

Choice of Entree

- Pork Chop**, fennel & rosemary crust, sautéed spinach, andouille-cheese grits, orange pork jus
- Ahi Tuna**, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust
- Beef Tenderloin**, fingerling potatoes, seasonal vegetables, au jus
- Crab Cakes**, mango & nappa cabbage slaw, key lime dijon aioli
- Eggplant Lasagna**, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce (Vegetarian)

Choice of Dessert

- Housemade Key Lime Pie**, graham cracker crust, strawberry sauce, whipped cream
- Classic Chocolate Bread Pudding**, two caramels & vanilla ice cream
- Crème Brulee**

The following may be added as a per person upgrade to menus:

- Sea Bass**, baby bok choy, purple rice, lemongrass beurre blanc \$7./per order