



Dinner Prix Fixe



Please Choose One Item from Each Category

Three Courses – \$39 Per Person

First

CAESAR SALAD

Hearts of Romaine, Homemade Caesar Dressing
(Apple Cider Vinegar, Parmesan, Anchovies),
Brioche Croutons

GREEK SALAD

Heirloom Tomatoes, Cucumber, Feta,
Peppers, Onions

ROASTED BABY BEETS, CHEVRE CHEESE & FENNEL SALAD

Mandarin and Pomegranate Molasses Vinaigrette

TOMATO BASIL SOUP

Served with Mini Grilled American
Cheese Sandwiches
Add: Topped with Caviar +\$10

SPICY TUNA & AVOCADO ROLL +\$4

Spicy Mayo

BUTTER CHICKEN FLATBREAD +\$4

Tandoor Marinated Chicken Breast,
Indian Inspired Tomato Sauce

SHISO LEAF TEMPURA

Avocado, Mango, Tamarind Chutney

CRISPY CALAMARI

Marinara, Citrus Sauce

MUSSELS

Blue Mussels, Garlic, White Wine, Coconut Broth

CHARRED BRUSSEL SPROUTS

Shaved Parmesan, Hot Honey, Crispy Bacon

ZA'ATAR MARINATED GRILLED CHICKEN

Sesame and Wild Thyme Spice Mix,
Marinated Chicken

Second

CITRUS SOY SALMON OR SILKEN TOFU

Aromatic Crumble in Miso Broth

CLASSIC ROAST CHICKEN

Sauteed Vegetables, Garlic Potato Mash,
Sauce Bearnaise

TAGLIATELLE ARRABBIATA

Rustic Italian-Style Tomato Sauce,
Basil Pesto, Parmesan

MAINE LOBSTER RAVIOLI +\$6

Lemon Beurre Blanc, Balsamic Glaze

BUTTERNUT SQUASH RAVIOLI

Pesto, Pickled Cranberries

SEARED TUNA STEAK +\$4

Sauteed Spinach, Edamame, Citrus Glaze

BONE-IN BUTTER CHICKEN

Tandoor Marinated Chicken Breast, Indian Inspired
Tomato Sauce, Butter Naan

NY STRIP STEAK

Sauteed Vegetables, Hasselback Potato, Au Jus

WAGYU SMASH BURGER

Lettuce, Onion, Tomato, Pickle, American Cheese,
Chef's Secret Sauce, House Cut Fries

LAMB CHOPS WITH COWBOY BUTTER +\$22

Cajun Seasoned Lamb Chops, Tempered with
Herb and Paprika Butter

Third

CHOCOLATE LAVA CAKE

Vanilla Gelato

SALTED CARAMEL PANNA COTTA

Stone Fruit, Basil

ETON MESS

Strawberry, Meringue Cookies, Ricotta
Whipped Cream, Berry Compote



Lunch Prix Fixe



Please Choose One Item from Each Category

Two Courses – \$24 Per Person | Three Courses – \$29 Per Person

First

TOMATO BASIL SOUP

Served with Mini Grilled American Cheese Sandwiches

CRISPY CAULIFLOWER

Coconut, Curry Leaf

CRISPY CALAMARI

Marinara, Citrus Sauce

GRILLED ROMAINE CAESAR SALAD

Homemade Caesar Dressing (Apple Cider Vinegar, Parmesan, Anchovies), Brioche Croutons

SPICY TUNA & AVOCADO ROLL

Spicy Mayo

VEGGIE ROLL

Soy Sauce

TWICE COOKED KUNG PAO PORK RIBS

Crispy Pork Ribs, Asian Inspired Hot and Sweet Sauce, Shaved Celery

CLASSIC BUFFALO WINGS

Blue Cheese Dip, Celery

MUSSELS

Blue Mussels, Garlic, White Wine, Coconut Broth

Second

GRUYERE, BACON & FIG FLATBREAD

Fig Reduction

MARGHERITA FLATBREAD

Marinara Sauce, Mozzarella Cheese, Basil

SHRIMP & KIMCHI FRIED RICE

Quick Sautéed Asian Inspired Fried Rice with Fresh Shrimp

CITRUS SOY SALMON OR SILKEN TOFU

Aromatic Crumble in Miso Broth

SEARED TUNA STEAK +\$4

Sauteed Spinach, Edamame, Citrus Glaze

BONE-IN BUTTER CHICKEN

Tandoor Marinated Chicken Breast, Indian Inspired Tomato Sauce, Butter Naan

ASIAN STYLE GRASS FED

BEEF SHORT RIBS

Tamari, Lemongrass, Thai Bird Chilies, Charred Broccoli, Steamed Basmati

THAI PANANG CURRY

Baby Eggplant, Beans, Steamed Rice

Add: Chicken +\$5

Add: Shrimp +\$9

Third

CHOICE OF: ICE CREAM OR SORBET

Please Inquire with Your Server for Available Flavors

NY STYLE CHEESECAKE

Berry Coulis

CHOCOLATE LAVA CAKE

Vanilla Gelato

Red

		GLASS	BOTTLE
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	Milbrandt, Merlot, <i>Washington</i> 2019	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
105	Clarendelle, Bordeaux, <i>France</i> 2016	\$20	\$90
			BOTTLE
106	Clarendelle, Clarence Dillon, Bordeaux, <i>France</i> 2016		\$82
107	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
108	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
109	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Cavaliere, d'Oro, Toscana, <i>Italy</i> 2016		\$120
113	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
114	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
115	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

White

		GLASS	BOTTLE
116	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
117	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
118	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$14	\$44
129	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
120	Hess Select, Sauvignon Blanc, <i>California</i>	\$15	\$45
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
			BOTTLE
122	Guillaume Gonnet, Cotes du Rhone Rouge, <i>France</i> 2016		\$120
123	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150

Champagne

	BOTTLE
Collet, Brut Art Deco, Premier Cru	\$150
Veuve, Clicquot Brut	\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut	\$350

Beer

BOTTLE / CAN (Domestic)		BOTTLE / CAN (Imported)	
Long Island Bluepoint Toasted Lager	\$7	Corona Extra	\$9
Budweiser	\$8	Corona Light	\$9
Sam Adams Lager	\$8	Heineken	\$9
Blue Moon	\$8	Modelo Nigro	\$9
Bud Light	\$8	Stella Artois	\$10
Voodoo Ranger IPA	\$9	Delirium (1 pint) served with lotus chips	\$15
DRAFT			
Inquire for Draft Selection	\$10		