



Dinner Prix Fixe



Please Choose One Item from Each Category

Three Courses – \$39 Per Person

First

CAESAR SALAD

(RECOMMENDED WITH FERRARI CARANO PINOT GRIGIO)

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

GREEK SALAD

(RECOMMENDED WITH FERRARI CARANO PINOT GRIGIO)

Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions

ROASTED BABY BEETS, CHEVRE CHEESE & FENNEL SALAD

(RECOMMENDED WITH ROSE ALL DAY)

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

(RECOMMENDED WITH FRISK, REISLING)

BUTTER CHICKEN FLATBREAD

(RECOMMENDED WITH SAUVIGNON BLANC)

Tandoor Marinated Chicken Breast, Indian Inspired Tomato Sauce

SHISO LEAF TEMPURA

Indian Chutney Trio

CRISPY / GRILLED CALAMARI

(RECOMMENDED WITH FERRARI CARANO PINOT GRIGIO)

Marinara, Citrus Sauce

CHARRED BRUSSEL SPROUTS

Shaved Parmesan, Hot Honey, Crispy Bacon

ZA'ATAR MARINATED GRILLED CHICKEN

(RECOMMENDED WITH OUR ROSLYN MOJITO)

Sesame and Wild Thyme Spice Mix, Marinated Chicken

Second

TANDOORI SALMON

(RECOMMENDED WITH FRISK REISLING)

Pickled Onions, Mint Chutney, Butter Naan

CLASSIC ROAST CHICKEN

(RECOMMENDED WITH J LOHR CHARDONNAY)

Sauteed Vegetables, Garlic Potato Mash, Sauce Bearnaise

FETTUCCINE & MEAT BALLS

(RECOMMENDED WITH FERRARI CAB SAUVIGNON)

Rustic Italian-Style Tomato Sauce, Parmesan

MAINE LOBSTER RAVIOLI +\$8

(RECOMMENDED WITH FERRARI CARANO PINOT GRIGIO)

Lemon Beurre Blanc, Balsamic Glaze

SEARED TUNA STEAK +\$4

(RECOMMENDED WITH FRISK REISLING)

Sauteed Spinach, Edamame, Citrus Glaze

INDIAN STYLE PUREED SPINACH & EDAMAME

(RECOMMENDED WITH J LOHR CHARDONNAY)

Butter Naan, Puffed lotus seeds

NY STRIP STEAK

(RECOMMENDED WITH FERRARI CAB SAUVIGNON)

Sauteed Vegetables, Truffle Fries, Au Jus

WAGYU SMASH BURGER

(RECOMMENDED WITH ATLAS MARGARITA)

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

PORK OSSO BUCCO

(RECOMMENDED WITH IMAGERY PINOT NOIR)

Slow Braised with Wine and Herbs, Garlic Mashed Potatoes

WILD MUSHROOM RISOTTO

(RECOMMENDED WITH OUR HOUSE PROSECCO)

Hand-Picked Wild Mushroom, White Wine and Garlic

Third

CHOCOLATE LAVA CAKE

Vanilla Gelato

MANGO PANNACOTTA

Fresh Berries

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

GREEK SALAD

Heirloom Tomatoes, Cucumber, Feta,
Peppers, Onions

ROASTED BABY BEETS, CHEVRE CHEESE & FENNEL SALAD

Mandarin and Pomegranate Molasses Vinaigrette

CAESAR SALAD

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

SPICY TUNA & AVOCADO ROLL

Spicy Mayo

VEGGIE ROLL

Soy Sauce

CLASSIC BUFFALO WINGS

Blue Cheese Dip, Celery

HUMMUS

Roasted carrots, Pita

CRISPY SHISO LEAF

Indian trio Chutneys

CRISPY/ GRILLED CALAMARI

Marinara, Citrus Sauce

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

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 Broccolini, Steamed Basmati

BEYOND MEAT SMASH BURGER

Brioche Bun, Lettuce, Tomato, Onion, Chef's
Secret Sauce, House Cut Fries

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	J.Lohr, Merlot, <i>California</i>	\$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
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	Sangiovese, La Salvanella Chianti Classico DOCG		\$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
119	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
120	Dashwood, Sauvignon Blanc, <i>New Zealand</i>	\$15	\$45
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
124	Grenache, Rose All Day IGP, Pays D'oc, France	\$13	\$45
			BOTTLE
122	Chateau St Jean, Chardonnay, Carneros California 2021		\$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

Martini's

ESPRESSO MARTINI	\$20	DIRTY MARTINI	\$19
Tito's Vodka, crème de cacao, espresso		Vodka, Dry Vermouth, Olive juice	
LEMON DROP	\$18	FRENCH MARTINI	\$20
Vodka, Triple Sec, lemon juice, simple syrup		Vodka, Raspberry liqueur, pineapple juice	
CLASSIC MARTINI	\$18	APPLETINI	\$20
Gin, vermouth, Lemon twist		Vodka, Apple Schnapps, Cointreau	

Cocktails

SICILIAN SPRITZ	\$18	THE ROSLYN MOJITO	\$17
Amaro Sfumato, sparkling wine, club soda		Don Q Rum, Chinola, Mint, Lime, Soda	
EAST INDIA TRADING	\$18	HOLLY GO LIGHTLY	\$17
Hendrick's, Cucumber Ginger Syrup, Lime Juice		Tito's Vodka, Aperol, Triple Sec, Lime Juice	
THE BROOKLYN	\$20	THE ATLAS MARGARITA	\$20
Knob Creek Rye, Luxardo, Dry Vermouth		Casamigos Blanco, Cointreau, Blood Orange Puree, Lime	
MEZCAL DAMA	\$20	GARDEN GREYHOUND	\$20
Mezcal, Aged sherry, Grand Marnier, Lime		Ketel one, St Germain, grapefruit, Lemon, Acai Liqueur	

Beer (Bottled / Draft) & Spirits

CHECK WITH YOUR SERVER FOR OUR SELECTION