



Appetizers

Oysters on the Half Shell
Chef Selection

Jumbo Lump Crab Cake
Served With a Savory Remoulade

Beef Carpaccio
Shaved Reggiano Parmesan & Caper
Berries

Pot Stickers
With Asian Dipping Sauce

Duck & Foie Gras "Wonton Soup"
With Ginger & Fresh Water Chestnut

Salads

Boston Bibb Salad
Honey Citrus Champagne Dressing, Point
Reyes Blue Cheese
& Spiced Pecans

Heirloom Tomato Salad
With Fresh Mozzarella & Aged Balsamic
Vinegar

Traditional Caesar Salad

Entrees

Veal Rib Chop
Morel Mushroom Cream Sauce, Crispy
Sweet Bread &
Yukon Gold Potato Gratin

Sesame Crusted Yellow Fin Tuna
Soba Noodle Stir Fry & Wasabi Crème
Fraiche

Pan Roasted Breast of Duck
Duck Confit Ravioli, Hudson Valley Foie
Gras & Duck Glace

Cowboy Steak
22 oz Prime Cut Rib Eye Steak with Golden
Homemade Tater Tots &
Spiced Tomato Ketchup

Crab Stuffed Sole
Potato Leek Cake & Lemon Grass, Tobiko
Buere Blanc

Fresh Wild King Salmon
Rhubarb & Wild Berry Gastrique &
Sautéed Vegetable

Grilled Filet Mignon
Creamed Corn, Asparagus, Waffle Cut Fries
& Truffled Demi Glace