

STARTERS

SOUP DU JOUR

MANHATTAN CLAM CHOWDER

Sourdough Croutons & Crispy Parsley

FIG & RICOTTA SALAD

Baby Greens, Pine Nuts, Sliced Apples, Blood Orange & Apple Cider Vinaigrette

CAESAR SALAD

Chopped Romaine, Garlic Roasted Focaccia Croutons & Chef's Homemade Caesar Dressing Served in a Parmesan Cup

CRISPY ARTICHOKE & BURRATA SALAD

*Roasted Maitake Mushrooms, Oven Dried Tomato, Shaved Parmesan, Baby Arugula
& Truffle Vinaigrette*

CLASSIC ESCARGOT

Butter Herb Garlic & Grilled Crostini

SEARED FOIE GRAS

*Fig Puree, Pear Compote, Mache, Grilled Raisin-Walnut Bread
& Port-Balsamic Reduction*

LOBSTER MAC & CHEESE

*Cream Lobster Sauce, Lobster Nuggets, Cavatappi Pasta topped with
Toasted Herb & Butter Panko Crumbs*

PAPPARDELLE BOLOGNESE

*Homemade Pappardelle tossed with Traditional Bolognese Sauce and topped
with Ricotta Cheese & Fried Basil*

OYSTERS ON THE HALF SHELL

Traditional Garnish

ENTREES

ROASTED HALF CHICKEN

Poulet Rouge Heritage Chicken with Parmesan Mashed Potatoes, Asparagus & Herb Infused Gravy

SEARED DUCK BREAST

*Sunchoke Puree, Hen of the Woods Mushrooms, Salsify, Baby Brussel Sprouts
Fingerling Potatoes & Black Peppercorn Sauce*

SEARED ORGANIC SALMON

Lentil-Sweet Potato Stem, Watercress, Beet Salad & Curry Froth

GRILLED SWORDFISH

*Garlic Puree, Sautéed Broccoli Rabe, Oven Roasted Tomato, Crispy Garlic
& Balsamic Drizzle*

DOVER SOLE MEUNIERE

Classic Preparation served Rice Pilaf, Vegetable Medley & Brown Butter Sauce

STEAK FRITES

*Grilled 12oz Prime NY Strip with Onion Rings, Parmesan Fries,
Watercress & Truffle Aioli*

GRILLED FILET MIGNON

Baked Potato, Haricot Vert & Bearnaise Sauce

COLORADO LAMB CHOPS

Eggplant Caponata, Oven Roasted Tomato, Artichoke & Black Olive Tapenade

DESSERTS

BAILEY'S CRÈME BRULEE

Espresso Whipped Cream & Shaved Chocolate

APPLE GALETTE

Vanilla Ice Cream & Caramel Sauce Drizzle

WARM CHOCOLATE PECAN BREAD PUDDING

Cinnamon Ice Cream & Chocolate Drizzle

FRESH BERRIES

Fresh Whipped Cream & Sugar Dust

ICE CREAM & SORBET



Weekly Dinner Specials

~ Starter ~

Butternut Squash Soup

Caramelized Apples, Maple Whipped Cream
& Candied Walnuts

Crab & Avocado Salad

Herts of Palm, Pomelo Segments,
Baby Gem Lettuce & Mimosa Vinaigrette

Duck Spring Roll

Ginger-Soy Vegetables, Crispy Cellophane
Noodles & Hoisin Drizzle

~ ENTRÉE ~

Roasted Halibut

Asparagus Risotto, Roasted Maitake,
Grilled Leeks
& Black Truffle-Demi Drizzle

Prime Rib

Fingerling Potatoes,
Garlic Scented Green Beans,
Yorkshire Pudding & Au Jus



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