

ARTISAN CHEESE & CHARCUTERIE BOARDS

Charcuterie Board

spicy copa, speck, duck prosciutto, soppressata, prosciutto de parma 16

Artisanal Cheese Platter

marieka gouda, double cream brie, praire breaze, coupole, manchego el trigal 20

Duo of Charcuterie & Cheese Platter \$28

APPETIZERS

Dungeness Crab Cake

meyer lemon aioli, heart on fire, popcorn shoot..... 18

Charred Spanish Octopus

lemon-olive oil, crispy salt capers, raw sweet vidalias 18

Iron Skillet Maya Shrimp

roman polenta, black garlic, roasted cherry tomatoes, persian lemon 18

Moroccan Meatball

veal & beef blend, cinnamon, silan, onion confit, matbucha 16

Point Judith Fried Calamari

pickled red onion, chipotle aioli 16

Tuna Tartare

avocado, soy honey emulsion, taro chips 18

Burrata Heirloom Tomato

wild arugula puree, olive croutons, fresh basil, vsop balsamic glaze 16

Mediterranean Mini Skewers

prime hanger steak, six herb emulsion, toast points 18

Prime Sirloin Carpaccio

shaved parmigiano, moutarde de meaux, cornichons 16

SALADS

Shredded Kale & Romaine Caesar

herb crouton and parmesan with caesar dressing..... 12

Toasted Farro & Heirloom Beet Trio

red vain sorrel, popcorn shoot , goat cheese, favas, balsamic reduction..... 14

Endive & Apple Salad

baby greens, pear, roquefort, walnut, white truffle, lemon vinaigrette 14

Scarsdale Salad

mesclun, avocado, mango, tomato, shaved fennel, champagne dressing..... 14

Entrée Sized Salad with added Protein

any above salad, entree sized, with choice of: organic chicken breast, prime hanger steak or maya shrimp..... 25

SOUPS

Soup of the Day

homemade daily 10

Butternut Squash

garnish with micro greens 12

*consuming raw or undercooked meat, fish, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
please advise your server or manager of any food allergies you may have.*

MAIN COURSE

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| Grilled Fillet Mignon roasted potatoes, sautéed green beans, au poivre peppercorns sauce | 38 |
| Cabernet Braised Beef Short Rib with homemade potato gnocchi parmesan..... | 28 |
| Roasted Murray Chicken baby carrots, sage, wild mushroom, farro tabit, natural pan jus | 26 |
| Spiced Rubbed Racked of Lamb asiago white truffle polentas, sauteed baby spinach, vin cotto | 38 |
| Roasted Milk Fed Veal Chop 14 oz., vin cotto, seasonal market vegetables | 40 |
| Mediterranean Branzino fillet, poached garlic broccoli rabe, sauce vierge | 36 |
| Crispy Striped Bass baked fennel, asparagus, blistered tomatoes, fingerling potatoes | 34 |
| Seared Diver Scallop prosecco cream sauce, braised young leeks, sautéed wild mushrooms | 38 |
| Faroe Island Citrus Salmon crispy asparagus, home fries, chimichurri sauce | 30 |

PASTA

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| Wild Mushroom Risotto asparagus, sun dried tomatoes, parmesan shavings, demi-glace ribbon..... | 25 |
| Burrata Ravioli heirloom tomato sauce, fresh basil, parmigiano reggiano | 20 |
| Rigatoni Bolognese veal and gound beef ragout, parmigiano reggiano | 22 |
| Artisanal Seafood Pasta manila clams, calamari, shrimp, fish, roasted shellfish, broth, garlic crumbs | 28 |
| Pasta of the Day available in gluten free and whole wheat | m/p |

SIDES \$10 EACH

mixed forest mushrooms
sauteed green beans w/shallot
ginger glazed baby carrots
grilled jersey asparagus

sauteed baby spinach w/garlic
herb roasted marble potatoes
asiago white truffle polenta
homemade mashed potatoes

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