Dinner Menu

APPETIZERS

Please select ONE option

Grilled Shrimp, Scampi Orzo, Salsa Verde
Smoked Trout with Fingerling Potato and Haricot Vert Salad, Horseradish Aioli
East Coast Oysters on the Half Shell, Pineapple Mignonette
House Smoked Salmon, Horseradish Apple Slaw
Za’atar Roasted Eggplant and Baba Ghanoush Tart
Grilled Haloumi Cheese, Parsley Salad
Chilled Shellfish Crab, Shrimp and Smoked Mussels
Citrus Mustard Aioli, Old Bay Crackers
Roasted Chicken Soup, Vegetable Minestra, Cornmeal Dumplings
Kale and Potato Soup, Italian Sausage
Crepe Lasagna, Ricotta, Tomato Basil Marinara
Scotch Egg, IPA Remoulade, Shaved Fennel and Watercress
Cavatelli “Cacio Pepe” Seasonal Vegetable Garnish
SPRING: Asparagus & Lemon / SUMMER: Grilled Corn and Tomato
FALL: Roasted Mushrooms and Herbs / WINTER: Torn Kale and Pumpkin

SALADS

Please select ONE option

Mixed Greens
Shaved Radishes, Cucumbers, Carrots, House Vinaigrette
Baby Romaine Caesar Salad, Parmesan Cheese, Croutons, Caesar Dressing
Spinach Salad, Quinoa, Black Beans
Lemon Vinaigrette
Romaine Wedge, Marinated Mozzarella, Roasted Peppers, Olives
Pickled Shallot Rings, Thyme Roasted Tomato Vinaigrette
Mixed Greens, Cranberries, Walnuts, Goat Cheese, Balsamic Vinaigrette
Chicken Mousseline with Truffles
Pickled Vegetables
Baby Kale and Shaved Fennel, Radish, Orange Segments, Pine Nuts
Basil Pesto Vinaigrette
Sofrito Style Basmati Rice Salad
Queso Fresco, Frisée, Chipotle Vinaigrette

All prices are subject to a 20% Service Charge and 8% Sales Tax
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Please select ONE option

ENTRÉES

Grilled Salmon
Jeweled Basmati, Charred Zucchini, Tomato Ginger Chutney

Chicken Milanese
Roasted Fingerling Potatoes, Cipollini and Arugula, Grilled Tomato Puttanesca

Hoisin Pork Chop
Gingered Sweet Potato, Shiitake and Cabbage

Maple Glazed Salmon
Wild Rice, Baby Carrot, Smoked Cherry Sauce

Roasted New York Strip Steak
White Cheddar and Macaroni Gratin, Spinach, Horseradish Beef Jus

Grilled Swordfish
Ratatouille Cous Cous, Herb Shrimp Jus

Slow Cooked Veal Osso Bucco
Saffron Risotto, Broccolini, Gremolata Veal Jus

Slow Cooked Beef Short Rib
Roasted Mushroom and Scallion Potato Puree, Glazed Carrots, Burgundy Beef Jus

Striped Bass
Fennel Puree, Roasted Pepper and Kalamata Compote, Olive Oil Crouton

Roasted Chicken Breast
Corn Pancake, Haricot Vert, “Pot Pie” Sauce

Grilled Filet Mignon
Buttermilk and Yukon Gold Potato Mousseline, Frizzled Shallots, Natural Beef Reduction

LAND AND SEA

Beef Tenderloin and Crab Cake
Roasted Fennel Cous Cous, Haricot Vert, Charred Pepper Beef Jus

Beef Filet and Butter Roasted Lobster
Roasted Shallot Potato Puree, Broccolini, Brandy Beef Jus

French Cut Chicken Breast and Marinaded Shrimp
Corn Pancake, Braised Greens, Creole Chicken Jus

Short Rib of Beef and Grilled Salmon
Roasted Mushroom and Scallion Potato Puree, Glazed Carrots, Burgundy Beef Jus

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Dinner Menu

DESSERT
Please select ONE option

Banana Cream Cheesecake
Vanilla Wafer, Bourbon Caramel

Raspberry Cocoa Tart
Chambord Baked Mousse, White Chocolate Ganache

Earl Grey Crème Brulee
Poached Apricot, Whipped Devonshire, Rosemary Shortbread

Mocha Brownie
Chocolate Coffee Crumble, Irish Cream Coulis

Orange Creamsicle Torte
Vanilla Cardamom Yogurt Mousse, Sicilian Pistachios

SEASONAL DESSERTS

WINTER
January - March
Mango Passion Fruit Mousseline
Coconut Dacquoise, Thai Basil

Apple Fig Tart
Walnut Crumble, Whipped Crème Fraîche

SPRING
April - June
Strawberry Rhubarb Profiterole
White Chocolate Namelaka, Lemoncello Coulis

Ginger Cheese Flan
Pickled Blueberry Compote, Crispy Wafer Cookie

SUMMER
July - September
Jersey Style Crumb Cake
Stone Fruit Compote, Cream Cheese Ice Cream
Whiskey Butter Sauce

Mint Chocolate Chip Semifreddo
Cocoa Streusel, Hot Fudge

FALL
October - December
Pumpkin Chip Bread Pudding
Spiced Chocolate Sauce, Butter Pecan Ice Cream

Freshly Brewed Ellis© Coffee, Decaffeinated Coffee and Assorted Mighty Leaf® Teas

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