

## FIRST PLATES

---

### tuna tartare 17

Sushi Grade Tuna, Togarashi Chips, Cucumber, Radish, Haricots Verts, Avocado Tzatziki, Makrut Lime Vinaigrette

### black skillet roasted mussels 🌿 16

Sicilian Sea Salt, Olive Oil, Citrus

### crispy calamari 15

Citrus Garlic Butter, Crisp Pickled Peppers, Spicy Romanesco

### potato gnocchi 15/28

English Peas, Mushrooms, Pine Nuts, Grano Padano, Black Truffle Sage Vin Blanc

### baby lamb chops 19

Meyer Lemon-Mint Gremolata, Chevre Stuffed Peppadew, Black Currant Demi-Glace

### hudson valley foie gras and duck confit raviolo 21

Sweet Potato Pancakes, Blackberries, Baby Arugula, Pineapple Brule, Honey Madeira Gastrique

### artisan cheeses & charcuterie to share 24

Fresh & Dried Fruits, Nuts, Olives, Breads, Honeycomb

### creamy white bean soup 10

Pancetta Dust, Grilled Flatbread

### soup du jour 10

### maine lobster bisque 17

Butter Poached Lobster, Herbs

## DELIGHTFUL SALADS 12

---

### citron seasonal salad

Endive, Watercress, Spinach, Dried Blueberries, Green Apple, Pecan Brittle, Champagne Herb Vinaigrette

### contemporary caesar salad 🌿

Hearts of Romaine, Pecorino Romano, Garlic Herb Crostini, Creamy Citrus Garlic Dressing

### wedge classic 🌿

Baby Iceberg Lettuce, Boiled Egg, Roma Tomato, Maple Cajun Bacon, Scallions, Maytag Bleu Cheese

### baby kale salad 🌿

Grilled Corn, Dried Fruit, Avocado, Cherry Tomatoes, Candied Marcona Almonds, Cilantro Buttermilk Dressing

## CHILLED FROM THE SEA

---

### oysters on the halfshell 🌿 Half-Dozen 18 Dozen 34

Citrus-Cucumber Mignonette, Fresh Horseradish

*Daily Selection*

### chilled jumbo shrimp 🌿 19

Remoulade, Cocktail Sauce, Citrus

### scottish smoked salmon 16

Capers, Red Onion, Cucumber, Radish, Lemon Dill Vinaigrette, Horseradish Cream Cheese Deviled Eggs,

Marble Rye Crostini

## PASTA

---

**spice-rubbed grilled chicken breast with cavatappi 27**

Diced Plum Tomatoes, English Peas, Spicy Bacon, Parmesan-Herb Cream

**jumbo gulf shrimp with linguini and peperonata 30**

Black Pepper Linguini, Lemon Confit, Spinach, Peperonata, Roasted Garlic & Herb Reduction

**roasted vegetable with pappardelle 26**

Grilled Brussel Sprouts, Zucchini, Wild Mushrooms, Marsala Truffle Beurre Blanc, Sundried Tomato Almond Relish

## MAIN COURSE

---

**cedar planked atlantic salmon † 36**

Dijon Maple Glaze, Cremini Mushroom Wild Rice, Citrus Scented Haricots Verts, Pineapple-Mango Relish

**citron crab cake 35**

Jumbo Lump, Grilled Heirloom Tomato, Seasonal Vegetables, Crispy Shoelace Yam Crisps, Cracked Mustard Vin Blanc

**coriander seared day boat scallops 36**

Grilled Sweet Corn Hash, Pancetta "Piperade", Petite Asparagus, Lobster Butter

**grilled atlantic swordfish † 39**

Tomato-Olive Compote, Harissa White Bean Mash, Sautéed Spinach, Banyuls Syrup

**house favorite herb seared chilean sea bass † 45**

Wild Mushroom Risotto, Fall Vegetables, Chimichurri Butter

**black angus filet of beef 7 oz/10 oz 38/45**

Golden Potato Dauphinoise, Duo of Fresh Picked Asparagus. Served with Au Poivre or Portobello Bordelaise Sauce

**dry-aged new york strip 52**

Herb-Roasted Fingerling Potatoes, Braised Brussel Sprouts, Cipollini Onion Sauté. Served with Au Poivre or Portobello Bordelaise Sauce

**beef short rib "osso bucco" 56**

Sage Gremolata, Sweet Cream Polenta, Red Wine-Fig Jus, Bone Marrow Butter

**roasted free-range rotisserie half chicken 29**

Grilled Parsnip Cauliflower Puree, Braised Lollipop Kale, Tangerine Rosemary Jus

**hudson valley duck "duo" † 39**

Pan Seared Breast and Leg Confit, Tamarind Sweet Potato Mash, French Beans, Poached Cherry Reduction

**baby lamb chops 43**

Meyer Lemon-Mint Gremolata, Chevre Stuffed Peppadew, Black Currant Demi-Glace

## SIDES 8

---

Yukon Gold Whipped Potatoes

Black Garlic Creamed Spinach

Hand-Cut Fries with Truffle Sea Salt

Jumbo Asparagus

Roasted Wild Mushrooms

† ~ Gluten Free

Gratuity of 20% added to parties of 8 or more