

Lunch

First Course

DAILY SELECTION OF OYSTERS ON THE HALF SHELL18

CUCUMBER AND GREEN APPLE MIGNONETTE

SEARED HUDSON VALLEY FOIE GRAS22

BANANA PAIN PURDUE, ALMOND, STRAWBERRY RHUBARB COMPOTE

HAND CUT YELLOWFIN TUNA TARTARE18

AVOCADO, SOY AND LIME EMULSION, SESAME FLAT BREAD

BABY ICEBERG LETTUCE12

APPLEWOOD SMOKED BACON, TOMATOES, POINT REYES BLUE CHEESE

PIQUILLO PEPPER GAZPACHO16

LOBSTER, BLUE CRAB, AVOCADO

BEET AND BURATTA SALAD18

BASIL PUREE, PISTACHIO VINAIGRETTE

CHARLIE PALMER CAESAR15

PARMA HAM, QUAIL EGG, CREAMY GARLIC DRESSING

Main Course

8 OZ. FILET MIGNON "EUROPEAN CUT"28

12 OZ. HANGER STEAK24

16 OZ. RIB-EYE "COWBOY CUT"45

USDA CERTIFIED ANGUS BEEF AGED 28 DAYS

FILET MIGNON SALAD24

CRISP FOUR MINUTE EGG, FRISÉE, TINY GREEN BEANS, BACON LARDON, AND TRUFFLE VINAIGRETTE

SIMPLE GRILLED21

CHICKEN BREAST PAILLARD, HANGER STEAK, OR TUNA WITH CITRUS HERB GRILLED VEGETABLES AND CRISP POTATO TART

ROASTED ALASKAN HALIBUT29

PROSCIUTTO, SWEET CORN, PEE WEE POTATOES AND MORELS

GRILLED ANGUS BURGER14

SOFT POPPY SEED ROLL, CARAMELIZED ONIONS, BEEFSTEAK TOMATOES, AND HOMEMADE PICKLES

HOUSE MADE PASTRAMI SANDWICH16

BACON, PROVOLONE, HORSERADISH MUSTARD, PICKLED PEPPERS

CRISP CRAB CAKE SANDWICH17

HOME MADE SALT AND VINEGAR POTATO CHIPS, PICKLED RAMP RÈMOULADE

PAN ROASTED LOCH DUART SALMON33

BLUE CRAB, LEMON AND ARUGULA RISOTTO

ROASTED WELLINGTON FARMS CHICKEN27

SOY GLAZED SHITAKE, BOK CHOY, SHRIMP AND CHIVE POTSTICKERS

CHERRY GLENN FARMS GOAT CHEESE AGNOLOTTI25

FORAGED MUSHROOMS, ROSEMARY BROWN BUTTER, BRAISED GREENS

Sides

CREAMED SPINACH⁸
WILD MUSHROOMS AND ONIONS⁹
ROASTED LOCAL BABY CARROTS¹⁰
HERB ROASTED ASPARAGUS¹⁰
HEN OF THE WOODS MUSHROOMS¹²
PARMESAN GNOCCHI⁸
YUKON GOLD POTATO PUREE⁷
TRUFFLE TWICE BAKED POTATO¹⁴
PANCETTA BRAISED FINGERLING POTATOES⁹
HAND-CUT FRIES⁷
CHIPOTLE AIOLI

Sauces

BÉARNAISE³
HORSERADISH CREAM³
CHIMICHURRI³