

A P P E T I Z E R S

Crispy Fried Rock Shrimp
Sweet Chili Sauce and
Yuzu Crème Fraîche 14.00

Hudson Valley Foie Gras
Citrus Brioche, Roasted Heirloom
Apples and Vanilla Gastrique 16.00

Seared Maine Diver Scallops
Frisée and Shiitake Mushroom Salad
tossed with warm Smoked Bacon
Vinaigrette 13.00

Chilled Seafood Salad
Lobster, Shrimp, and Jumbo Crab
with Lemon Crème Fraîche
and Avocado Cream 16.00

Tomato Salad
Baby Arugula, White Balsamic
Vinaigrette, and Point Reyes
Blue Cheese 12.00

Lobster Bisque
Maine Lobster and Crème Fraîche
finished with Brandy 9.00

Caesar Salad
Crisp Romaine Lettuce,
Aged Parmesan Cheese, and
Ciabatta Croutons 9.00

Assortment of Artisan Cheese
accompanied with Toasted
Fig and Anise Baguette 14.00

Farmers Salad
Mixed Field Greens, Spring Vegetables,
Grand Reserve Hazelnut Vinaigrette
and Soft-boiled Egg 10.00

E N T R É E S

ALL OF OUR STEAKS ARE COOKED OVER OUR OAK-FIRED GRILL

Châteaubriand for Two

18-oz Tenderloin served with Béarnaise, Mashed Potatoes, and Sautéed Mushrooms 80.00
Flora Springs Trilogy Red Wine, Napa Valley '04...19.00

Oak-fired Rib-Eye
16-oz Rib-Eye with Horseradish
Mashed Potatoes and Red Wine Butter 37.00
Simi Cabernet Sauvignon, Alexander Valley '05...12.00

Pan-seared Sea Bass
Jumbo Lump Crab and Spinach Ravioli, Citrus Butter,
and Crustacean Sauce 35.00
Chateau Ste. Michelle "Eroica" Riesling, Columbia Valley '06...12.50

Yachtsman Filet Mignon
8-oz Filet with Mashed Potatoes
and Red Wine Sauce 37.00
De Toren "Fusion V" Bordeaux Blend, Stellenbosch '05...18.00

Roasted Free-Range Chicken Breast
Lamb Sausage, Braised Artichokes, Pepper Confit
and Heirloom Pole Beans 28.00
Daedalus Pinot Noir, Willamette Valley '05...14.50

New York Strip Steak
12-oz Strip Steak with Peppercorn
Brandy Sauce and Potato Gratin with
Diamond White Cheddar 42.00
Woop Woop Shiraz, South Eastern Australia '06...9.50

Boneless Lamb Loin
Shiitake Mushrooms, English Peas and Baby Corn, Lamb Merlot
Reduction and Sunchoke Chips 32.00
XYZ 10 Year Old Vines Zinfandel, Sonoma '06...10.00

Porterhouse
24-oz Center-cut Porterhouse with
Fingerling Potatoes and Roasted Garlic Butter 44.00
Rombauer Merlot, Napa Valley '04...14.50

Wild Mushroom Ravioli
Seared Trumpets Royale in a Sherry Mushroom Broth with
Fiscalini Lionza Cheese 27.00
Masi Campofiorin Corvina, Veneto '04...9.00

S I D E D I S H E S

Blue Lake Green Beans
in Lemon Butter with Red Bell
Peppers and Lemon Gremolata 8.00

Creamed Spinach
with Parmesan Cheese 6.00

Sautéed Mushroom Caps
with Sherry and Cabernet
Wine Sauce 6.00

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.

Chef de Cuisine
Gregg Hannon

Manager/Sommelier
Mark Hoevenaars