

ADDITIONS!

THE SOUP

MAPLE BUTTERNUT BISQUE \$9

THE RAW BAR

TODAY'S OYSTERS \$22/\$35

SIX PENNY (CT) - mild mineral and distinct brine
KUMAMOTO (WA) - Subtle and sweet, cucumber finish

LITTLENECK CLAMS \$22

on the half shell or steamed

COLOSSAL LUMP CRAB COCKTAIL \$28

served with cocktail sauce and lemon wedge

THE STARTERS

SHRIMP SHUMAI \$14

served with soy dipping sauce

CAPRESE SALAD \$15

fresh mozz, tomato, and basil with aged balsamic glaze.

FRIED CLAM STRIPS \$18

with cocktail and remoulade for dipping

EMPIRE STATE APPLE SALAD \$16

mesclun greens, candied butternut squash, walnuts,
and bleu cheese with apple cider vinaigrette

BURRATA \$18

beef steak tomato, basil pesto, toasted pine nuts

STEAK FRY POUTINE \$15

wedge cut fries, white cheddar curd, brown gravy

BROCCOLI RABE \$15

chopped farm egg, bacon, tomato, pecorino romano

THE MAIN COURSE

VEAL PARMESAN \$34

over linguine, housemade marinara and mozzarella

MEDITERRANEAN COS \$35

over mashed potato and fresh spinach

BONELESS BEEF SHORT RIBS \$34

over garlic mashed potato and seasonal
vegetables topped with crispy fried onions

LOBSTER TWIN TAILS \$42

two 5 oz tails broiled with our seafood butter

PORTERHOUSE LAMB CHOPS \$38

3 grilled double cut chops with rosemary apple
mint demi glace

SESAME SEARED TUNA \$38

sushi rice and ponzu sauce

SURF N' TURF \$50

12 oz slow roasted prime rib with a crab stuffed
jumbo shrimp. Your choice of classic side.

BUTTERNUT & PUMPKIN RAVIOLI \$25

candied walnuts, sage, creamed butternut puree
and toasted pumpkin seeds

ANDOUILLE, SHRIMP & BROCCOLI RABE \$30

fortified red sauce and tortellini

SLOW ROASTED PRIME RIB \$38/\$42

Queen cut (16 oz) King cut (22 oz)
Hotel Style +\$1- grilled and topped with garlic butter
English +\$3 - thinly sliced w/ garlic butter, mush, onions