

## SOUPS

- Roasted Tomato** 13  
Grilled Cheese Crouton
- Chicken Consommé** 13  
Chicken Wontons, Scallion, Ginger
- The Daily** 12  
Seasonal Preparation

## SALADS

- Baby Kale** **G PP** 15  
Crisp Apple, Shallot, Candied Pecans,  
New York Cheddar, Cider Vinegar,  
Extra Virgin Olive Oil
- Classic Caesar** 15  
Romaine, Anchovy, Parmesan,  
Ciabatta Garlic Croutons
- Farm Greens** **G V PP** 13  
Cherry Tomato, Cucumber, Endive,  
Balsamic Vinaigrette

Add to any of the above salads:  
*Atlantic Salmon or Grilled Shrimp 10*  
*Grilled Chicken Breast 7*

- New York Central Cobb** 21  
Avocado, Grilled Chicken, Egg, Crispy  
Bacon, Feta Cheese, Green Herb Dressing

## SIDES **G** 8

Grilled Asparagus, Broccoli, Herb Roasted  
Potatoes, Red Quinoa, Wild Mushrooms,  
Wild Rice Pilaf, Sautéed Garlic Green Beans



Dinner Served Daily 5pm -11pm

## STARTERS

- Marinated Hamachi Crudo** 20  
Soy Ginger Marinade, Quinoa, Radish,  
Chives, Jalapeno, Toasted Sesame Seeds,  
Yuzu Vinaigrette
- Roasted Eggplant Caponata** 17  
Fresh Burrata, Tomato, Capers, Onion,  
Basil, Sourdough Toast
- Grown Up Mac n Cheese** 15  
Kale, Scallion, Tomato, Garlic, Bacon,  
Beer Cheese Sauce, Herb Bread Crumb
- Grilled Spanish Octopus** **G** 19  
Chorizo, Chickpea Puree, Black Olive, Scallion,  
Tomato, Watercress, Harissa Oil
- Pancetta Flatbread** 17  
Crème Fraiche, Red Onion, Artichoke,  
Chives, Arugula
- Crispy Duck Leg Confit** **G** 18  
Brussel Sprouts, Fingerling Potato,  
Onion, Sage, Blood Orange Gastrique

*Chef de Cuisine Daron Lee*

**G** Gluten-free   **V** Vegan   **PP** Perfectly portioned, healthy, low calorie

## FISH AND MEAT

- Pan Seared Sea Scallops** **G PP** 34  
Carrot Ginger Puree, Roasted Pear, Parsnip,  
Pine Nut, Endive, Bacon Quince Jam
- Fish of the Day** **G PP** 34  
Wild Rice Pilaf, Garlic Green Beans,  
Sun Dried Tomato, Basil Oil
- Grilled Atlantic Salmon** **G PP** 30  
Sautéed Mushrooms, Spinach, Chestnut,  
Balsamic Glaze
- Pan Roasted Chicken Breast** **PP** 27  
Farro, Baby Carrots, Pearl Onions,  
Preserved Lemon, Rosemary Citrus Jus
- Prime New York Strip** 39  
Royal Trumpet Mushroom, Sweet Peppers,  
Herb Roasted Potatoes, Red Port Sauce
- Steak Frites** 36  
Grilled Skirt Steak, Mixed Greens,  
French Fries, Sauce Au Poirve
- Grass Fed Angus Burger** 23  
Bacon, Sharp Cheddar, Lettuce, Tomato,  
Red Onion, Brioche Bun, Fries
- Spicy Lobster Bolognese** 32  
Spaghetti, Marinara Sauce, Maine Lobster,  
Tomato, Scallion, Jalapeno

*Food. Thoughtfully Sourced. Carefully Served.*

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies.  
Menu items are subject to change without notice based on availability and seasonality. For parties of 6 or more people, 18% gratuity will be applied to your check.