



INSIDE SPREAD:

Beginnings

Prices & menu items subject to change.

LOBSTER BISQUE: Classic Creamy Bisque prepared with Maine Lobster, then garnished with poached lobster. 12

ICEBERG WEDGE: Iceberg Wedge, Pickled Red Onion, Roasted Tomato and Spicy Pumpkin Seeds, Blue Cheese Dressing and Crumbled Blue Cheese. 10

ESCARGOT EN CROUTE: Six Escargot sautéed in Garlic-Herb Butter with Mushroom Duxelle and Puff Pastry. 12

BEEF CARPACCIO: Shaved Tenderloin with Minced Onions, Capers, Cracked Black Peppercorns and Toast Points. 13

SCALLOP BLT: Sautéed Scallop, Pretzel Crostini, Bacon and Tomato with a Basil Aioli. 12

ROCKEFELLER MEN: Select Local Oysters with Sautéed Spinach, Béchamel, Crumbled Bacon and Roasted Red Pepper Crème. 12

DUCK WONTON: Pan Sautéed Duck, Wonton Chips and Julienne Stir Fried Vegetables with a Citrus Soy Dipping Sauce. 10



Sample Dinner

FILET OSCAR: 8oz Prime Cut Filet Mignon topped with Jumbo Lump Crabmeat, Béarnaise Sauce and Prosciutto Wrapped Asparagus, Whipped Garlic Potatoes and a Sautéed Spinach Stuffed Tomato. 40

BISON SHORT RIB: 12oz of American Braised Bison topped with a Blackberry Barbeque Sauce, Whipped Garlic Mashed Potato and Sugar Snap Peas. 29

CHILEAN SEABASS: Pan Seared, served with Truffle Mash, Prosciutto wrapped Asparagus, and topped with Lemon Crème. 37

RACK OF LAMB: New Zealand Tender French Rack of Lamb with a Balsamic Glaze, Basil Mash Potato, Sun Dried Tomato Puree & Prosciutto Wrapped Asparagus. 39

DOVER SOLE A LA MEUNIERE: Pan Seared in a White Wine Shallot, Garlic-Herb Stock, Lemon Butter and served with Asparagus Risotto, Fried Capers and Tomato Chips. 39

