

Wines By The Glass

White

Saint-Hilaire Brut Champagne
8.5

Fetzer Sauvignon Blanc, CA
7.5

Bella Sera Pinot Grigio, Italy
8

Sonoma Cutrer Chardonnay
Russian River Ranches
13

Glass Mtn. Chardonnay, Napa Valley
8

Petit Chapeau, White Burgundy, France
11

Red

Castle Rock, Pinot Noir, CA
10

Echelon, Pinot Noir, CA
8.5

Boisset "Bourgogne", Pinot Noir, France
11

Ruffino Chianti, Italy
7.5

Glass Mtn., Napa Valley
Cabernet or Merlot
8

Ave "Premium"
Malbec, Argentina
10

Robert Mondavi Cabernet, Napa Valley
16

Appetizers

White Asparagus Soup
Lump Crabmeat
9

Wedge Salad
Iceberg Lettuce, Sliced Vine Tomatoes, Red Onion
& Crumbled Gorgonzola, Champagne Vinaigrette
10

Ahi Tuna Tartare
Tropical Fruit Salsa, Sesame Wonton
15

Maryland Lump Crab Cake
Mache Salad, Caper Scallion Remoulade &
Roasted Pepper Coulis
14

Baby Spinach Salad
Grilled Pineapple, Strawberries, Goat Cheese &
Toasted Pistachios, Fresh Orange Vinaigrette
11

Classic Caesar Salad
Polenta Croutons, Shaved Reggiano Parmesan
10

Baby Arugula Salad
Shaved Fennel, Candied Walnuts & Asiago
Cheese, White Truffle Lime Vinaigrette
11

Lobster Ravioli
Champagne Caviar Emulsion & Wasabi Essence
14

Sushi Pizza
Spicy Ahi Tuna Over Crunchy Rice Cake
11

Steamed Little Neck Clams
One Dozen Simmered in Light Tomato Broth
13

Fried Calamari
Served with Lime Mousseline & Spicy Marinara
11

Shrimp Oreganata
Wilted Spinach, Roasted Garlic & Sautéed
Mushrooms
15

Entrées

Bucatini Pasta Pomodoro
Sautéed Prosciutto Crisps & Onion, Fresh Plum
Tomato & Basil
20

Chicken Scarpariello
Chicken Breast, Fennel Sausage, Hot Cherry
Peppers & Diced Potatoes, Marsala Wine
21

Herb Roasted Chicken
English Pea & Wild Mushroom Risotto, Fresh
Herb Demi Glace
24

Crispy Long Island Duck Breast
Spinach Almond Spaetzle, Orange Carrot Puree
28

Sesame Seared Ahi Tuna
Soba Noodle Salad, Julienne Vegetables, Thai
Chili Soy
33

Pan Seared Scottish Salmon
Roasted Asparagus, Citrus Risotto, Orange Carrot
Emulsion
26

Olive Oil Poached Bronzino
Mediterranean Sea Bass with Fresh Baby
Artichoke Hearts, Asparagus & Carrots, Lemon
Basil Pesto
28

Seared Angus Rib Eye Steak
Caramelized Onions, Creamy Gorgonzola &
Rosemary Roasted Potatoes
31

Vine Frutta di Mare
Jumbo Shrimp, Jumbo Lump Crab Meat,
Calamari, Little Neck Clams & PEI Mussels, Light
Tomato Broth, Linguine
29

Grilled Filet Mignon
Whipped Potatoes, Shaved Zucchini, Crispy
Shallots, Natural Au Jus
36

SPECIALS

Appetizer

Roasted Red Beet & Endive Salad
Goat Cheese, Baby Mache, Champagne Tomato
Vinaigrette
11

Entrées

Soft Shell Crabs
Celery Root Fresh Tarragon Salad, Tomato
Vinaigrette
31

Pan Roasted Whole Rack of Lamb
Braised Savoy Cabbage, Roasted Yukon Gold
Potato Gnocchi, Fresh Herb Demi-glace
37

Sides - 7

Roasted Asparagus

Spinach Almond Spaetzle

Hot Cherry Peppers

Sautéed Spinach Aioli

Creamy Whipped Potato