

## STARTERS

EDAMAME steamed soybeans - kosher salt.....	6
CAPRESE vine ripe tomatoes, fresh mozzarella, basil, olive oil - aged balsamic .....	6/9
MARGHERITA FLATBREAD mozzarella, tomatoes - basil oil .....	11
BLACK TRUFFLE SACCHETTIS quattro formaggi stuffed pasta purse - brown butter sage.....	7/12
MUSSELS garlic, spinach, anise - white wine sauce .....	7/12
ESCARGOT toasted baguette, mushrooms - pernod basil sauce .....	7/12
TUNA TARTARE sushi rice, sweet soy, ginger - wasabi aioli.....	7/12
SHRIMP COCKTAIL cognac horseradish sauce .....	8/13
BEEF CARPACCIO pepper crusted tenderloin, organic greens, shaved parmigiano, capers, lemon - evoo .....	13
LAMB LOLLIPOPS garlic spinach - balsamic .....	14
DIVER SEA SCALLOPS pan seared : sweet pea cous cous .....	16
FOIE GRAS caramelized apples, cranberry compote - port wine reduction.....	19

## SALADS

\* small salad available \$ 5

*ROASTED BEETS & GORGONZOLA mixed greens, haricot verts - walnut dressing.....	9
*PARK AVENUE seasonal greens, candied-nuts, julienne apples, crumbled blue cheese - champagne vinaigrette ....	9
*CHOP CHOP chopped broccoli, cauliflower, carrots, tomatoes, zucchini, crumbled feta - balsamic vinaigrette .....	9
*CLASSIC CAESAR romaine hearts & parmigiano [ add white anchovies \$2 : add black anchovies \$1 ] .....	9
ENTRE NOUS WEDGE iceberg, red onions, tomatoes, apple-wood bacon - roquefort dressing .....	9
PORTOBELLO organic greens, roasted red peppers, goat cheese, walnuts - aged balsamic .....	10

## ENTREES

split any entree \$ 8

### STEAKHOUSE

BEEF BOURGUIGNON yukon mash, filet mignon, sweet peas, carrots, onion - burgundy reduction.....	27
PORK TENDERLOIN mashed sweet potatoes - sundried cranberry - shallot demi glace .....	26
VEAL MADEIRA asparagus, provolone, mashed potatoes - mushroom sauce .....	30
STEAK FRITES house-cut angus strip, bistro fries - green peppercorn sauce .....	35
NY STRIP STEAK yukon mashed potatoes, gorgonzola - mushroom pan sauce .....	35
FILET MIGNON porcini crusted : yukon mashed potatoes, asparagus - bordelaise .....	36
STEAK AU POIVRE peppercorn crusted filet : blue cheese mashed potatoes, spinach - cognac reduction .....	36
RACK OF LAMB mashed sweet potatoes, seasonal vegetables - balsamic gastrique .....	36
VEAL CHOP mixed mushroom risotto, asparagus - truffle demi glace.....	45

### SEAFOOD

GULF SHRIMP SCAMPI garlic spinach, mashed potatoes - white wine sauce .....	28
SESAME CRUSTED TUNA seared rare : wok vegetables, jasmine rice, crispy wontons, wasabi - sweet soy .....	29
JUMBO LUMP CRAB CAKE roasted sweet corn and mushroom couscous - house remoulade .....	28
SCOTTISH SALMON braised black lentils, sweet peas - grainy mustard buerre blanc .....	29
MEDITERRANEAN BRANZINO market vegetables, cannellini beans - herb oil.....	31
DIVER SEA SCALLOPS pan seared: sweet pea cous cous.....	33

### POULTRY

CHICKEN PICCATA lemon, capers, broccoli & linguini .....	24
CHICKEN MADEIRA mashed potatoes, asparagus, provolone - mushroom sauce.....	25
SALTIMBOCCA CHICKEN prosciutto wrapped chicken breast : mashed potatoes, smoked mozzarella, basil .....	26
CHICKEN PARM marinara, mozzarella, linguini - oil & garlic.....	26
DUCK BREAST parmigiano cranberry risotto, asparagus - port wine reduction.....	27
ROASTED HALF DUCK sweet potato mash, seasonal vegetables - apricot sauce .....	31

### PASTA

gluten free option - zucchini noodles \$ 3

PENNE A LA VODKA smoked salmon, sweet peas & shaved parmigiano .....	23
BOLOGNESE penne, veal and beef ragu & shaved parmigiano.....	24
LINGUINI & CLAMS littleneck clams, shaved garlic - white wine .....	25
SHRIMP PROVENCAL artichokes, tomatoes, mushrooms, zucchini, capers, olives, garlic & linguini.....	27
STEAK & GOAT CHEESE filet mignon, mixed mushrooms, papperdelle - truffle creme sauce .....	29
FRUITTI DI MARE linguini, gulf shrimp, mussels, clams, sea scallop, tomato, garlic - white wine.....	30