

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

S T E A K H O U S E

BEEF BOURGUIGNON yukon mash, filet mignon, sweet peas, carrots, onion - burgundy reduction.....	27.95
PORK TENDERLOIN mashed sweet potatoes - sundried cranberry - shallot demi glace.....	26.95
VEAL MADEIRA asparagus, provolone, mashed potatoes - mushroom sauce.....	30.95
STEAK FRITES house-cut angus strip, bistro fries - green peppercorn sauce.....	35.95
NY STRIP STEAK yukon mashed potatoes, gorgonzola - mushroom pan sauce.....	35.95
FILET MIGNON porcini crusted : yukon mashed potatoes, asparagus - bordelaise.....	36.95
STEAK AU POIVRE peppercorn crusted filet : blue cheese mashed potatoes, spinach - cognac reduction....	36.95
RACK OF LAMB mashed sweet potatoes, seasonal vegetables - balsamic gastrique.....	36.95
VEAL CHOP mixed mushroom risotto, asparagus - truffle demi glace.....	45.95

S E A F O O D

GULF SHRIMP SCAMPI garlic spinach, mashed potatoes - white wine sauce.....	28.95
SESAME CRUSTED TUNA seared rare : wok vegetables, jasmine rice, crispy wontons, wasabi - sweet soy.....	28.95
JUMBO LUMP CRAB CAKE roasted sweet corn and mushroom couscous - house remoulade.....	28.95
SCOTTISH SALMON braised black lentils, sweet peas - grainy mustard beurre blanc.....	29.95
DIVER SEA SCALLOPS pan seared: sweet pea cous cous.....	33.95
FRESH CATCH chef selection.....	MP

P O U L T R Y

CHICKEN PICCATA lemon, capers, broccoli & linguini.....	24.95
CHICKEN MADEIRA mashed potatoes, asparagus, provolone - mushroom sauce.....	25.95
SALTIMBOCCA CHICKEN prosciutto wrapped chicken breast : mashed potatoes, smoked mozzarella, basil...	26.95
CHICKEN PARM marinara, mozzarella, linguini - oil & garlic.....	26.95
DUCK BREAST cranberry risotto, asparagus - port wine reduction.....	27.95
ROASTED HALF DUCK sweet potato mash, seasonal vegetables - apricot sauce.....	31.95

P A S T A

gluten free option - zucchini noodles \$ 3

PENNE A LA VODKA smoked salmon, sweet peas & shaved parmigiano.....	23.95
BOLOGNESE penne, veal and beef ragu & shaved parmigiano.....	24.95
LINGUINI & CLAMS littleneck clams, shaved garlic - white wine.....	25.95
SHRIMP PROVENCAL artichokes, tomatoes, mushrooms, zucchini, capers, olives, garlic & linguini.....	27.95
STEAK & GOAT CHEESE filet mignon, mixed mushrooms, papperdelle - truffle creme sauce.....	29.95
FRUITTI DI MARE linguini, gulf shrimp, mussels, clams, sea scallop, tomato, garlic - white wine.....	30.95