

## STARTERS

<b>EDAMAME</b> steamed soybeans - kosher salt.....	7
<b>CAPRESE</b> vine ripe tomatoes, fresh mozzarella, basil, olive oil - aged balsamic.....	9
<b>MARGHERITA FLATBREAD</b> mozzarella, tomatoes - basil oil.....	12
<b>BLACK TRUFFLE SACCHETTIS</b> quattro formaggi stuffed pasta purse - brown butter sage.....	9/14
<b>MUSSELS</b> garlic, spinach, anise - white wine sauce.....	9/14
<b>ESCARGOT</b> toasted baguette, mushrooms - pernod basil sauce.....	9/14
<b>TUNA POKE</b> wakame, sesame, sweet soy, ginger - wasabi aioli.....	9/14
<b>SHRIMP COCKTAIL</b> cognac horseradish sauce.....	10/15
<b>BEEF CARPACCIO</b> pepper crusted tenderloin, organic greens, shaved parmigiano, capers, lemon - evoo.....	14
<b>LAMB LOLLIPOPS</b> garlic spinach - balsamic.....	14
<b>DIVER SEA SCALLOPS</b> sweet pea cous cous- tomato relish.....	17
<b>FOIE GRAS</b> caramelized apples, cranberry compote - port wine reduction.....	24

## SALADS

\* *small salad available \$ 5*

<b>*ROASTED BEETS &amp; GORGONZOLA</b> mixed greens, haricot verts - walnut dressing.....	9
<b>*PARK AVENUE</b> seasonal greens, candied-nuts, julienne apples, crumbled blue cheese - champagne vinaigrette....	9
<b>*CHOP CHOP</b> chopped broccoli, cauliflower, carrots, tomatoes, zucchini, crumbled feta - balsamic vinaigrette.....	9
<b>*CLASSIC CAESAR</b> romaine hearts & parmigiano [ add black anchovies \$1 ].....	9
<b>ENTRE NOUS WEDGE</b> iceberg, red onions, tomatoes, apple-wood bacon - roquefort dressing.....	9
<b>*ARUGULA SALAD</b> hearts of palm, shaved parmigiano, tomatoes - lemon vinaigrette.....	9

## ENTREES

### S T E A K H O U S E

<b>BEEF BOURGUIGNON</b> yukon mash, filet mignon, sweet peas, carrots, onion - burgundy reduction.....	30
<b>PORK TENDERLOIN</b> mashed sweet potatoes - sundried cranberry - shallot demi glace.....	28
<b>VEAL MARSALA</b> asparagus, mashed potatoes - mushroom sauce.....	34
<b>STEAK FRITES</b> house-cut angus strip, bistro fries - green peppercorn sauce.....	39
<b>NY STRIP STEAK</b> yukon mashed potatoes, gorgonzola - mushroom sauce.....	39
<b>FILET MIGNON</b> porcini crusted : yukon mashed potatoes, asparagus - bordelaise.....	40
<b>STEAK AU POIVRE</b> peppercorn crusted filet : blue cheese mashed potatoes, spinach - cognac reduction.....	40
<b>RACK OF LAMB</b> mashed sweet potatoes, seasonal vegetables - balsamic gastrique.....	40
<b>VEAL CHOP</b> mixed mushroom risotto, asparagus - truffle demi glace.....	47

### S E A F O O D

<b>GULF SHRIMP SCAMPI</b> garlic spinach, mashed potatoes - white wine sauce.....	33
<b>SESAME CRUSTED TUNA</b> seared rare : wok vegetables, jasmine rice, crispy wontons, wasabi - sweet soy.....	34
<b>JUMBO LUMP CRAB CAKE</b> roasted sweet corn and mushroom couscous - house remoulade.....	33
<b>SCOTTISH SALMON</b> braised black lentils, sweet peas - grainy mustard beurre blanc.....	33
<b>DIVER SEA SCALLOPS</b> sweet pea cous cous- tomato relish.....	35
<b>FRESH CATCH</b> chef selection.....	MP

### P O U L T R Y

<b>CHICKEN FRANSCAISE</b> lemon, capers, haricot verts & mashed potatoes.....	29
<b>CHICKEN MADEIRA</b> mashed potatoes, asparagus, provolone - mushroom sauce.....	29
<b>CHICKEN MARSALA</b> mashed potatoes, mushrooms - marsala sauce.....	29
<b>CHICKEN PARM</b> marinara, mozzarella, linguini - oil & garlic.....	30
<b>DUCK BREAST</b> cranberry risotto, asparagus - port wine reduction.....	32
<b>ROASTED HALF DUCK</b> sweet potato mash, seasonal vegetables - apricot sauce.....	34

### P A S T A

*gluten free option - zucchini noodles \$ 3*

<b>PENNE A LA VODKA</b> smoked salmon, sweet peas & shaved parmigiano.....	28
<b>BOLOGNESE</b> penne, veal and beef ragu & shaved parmigiano.....	28
<b>MUSHROOM MIXTO</b> crimini, shitake, porcini, garlic - pappardelle.....	25
<b>LINGUINI &amp; CLAMS</b> littleneck clams, shaved garlic - white wine.....	28
<b>SHRIMP PROVENCAL</b> artichokes, tomatoes, mushrooms, zucchini, capers, olives, garlic & linguini.....	30
<b>FRUITTI DI MARE</b> linguini, gulf shrimp, mussels, clams, sea scallop, tomato, garlic - white wine.....	34