



APPETIZERS

CALAMARI

Tuscan style calamari tossed in sautéed garlic, shallots, capers, tomatoes and white wine.

\$12

FOIE GRAS DU JOUR

Chef's selection with Hudson Valley grade A foie gras

\$14

FROMAGE

Three varieties of global cheeses with port wine grapes

\$13

CRAB AND LOBSTER CAKES

Red cabbage and blue cheese slaw, hot bacon vinaigrette and citrus butter sauce

\$16

AHI TUNA TARTAR

Whole grain mustard cone, petite cucumber and pickled ginger salad with wasabi caviar

\$14

BRIE WELLINGTON

Soft brie, duxelle and spinach wrapped in puff pastry topped with honeycomb and petit baby green salad

\$12

TRADITIONAL JUMBO SHRIMP COCKTAIL

Chunky Strathallan cocktail sauce and two citrus

\$14

SOUPS AND SALADS

DUCK AND PORCINI BRODO

Parmesan and carrot oil,

\$10

BOUILLABAISSE

Saffron, fennel, plum tomato and sautéed seafood

\$9

HEARTS OF ROMAINE

Shaved pecorino, black peppercorn croutons and creamy Caesar dressing

\$10

GRILL SALAD

Baby greens with grape tomatoes, carrot strings and light balsamic dressing

\$9

BUTTER PEAR AND ARUGULA SALAD

walnuts, golden raisins, and caramelized beet vinaigrette

\$14

ANDOUILLE SAUSAGE AND BANANA SALAD

Pine nuts, buffalo mozzarella, blue cheese tomato vinaigrette

\$13

FLATBREADS

Crisp Prosciutto, gruyere, and cornichons

\$10

Vine ripe tomato flatbread with sweet basil and buffalo mozzarella cheese

\$9

Garlic chicken, artichoke pesto flatbread with Balsamic onions and roasted red peppers

\$10

North American Buffalo Hanger steak goat cheese, banana peppers and Strathallan sweet hot sauce

\$11

ENTREES

LOBSTER OIL BASTED JUMBO SCALLOPS

NY Riesling creamy cous cous, pea shoot and carrot salad
with Cayuga potato nage

\$28

CORIANDER ENCRUSTED AHI TUNA

Baby bok choy, green onion, and housemade ponzu

\$27

HALIBUT "HOT POT"

Lo mein noodle, shitake mushrooms, baby shrimp in miso
clam broth

\$26

SLOW ROASTED QUEBEC CHICKEN AIRLINE BREAST

Petit Crisp prosciutto and strawberry salad, Grilled
pineapple, spicy huckleberry compote

\$24

CHARRED BUFFALO RIBEYE

Andouille sausage tamale, baby carrots and grilled sweet
corn salsa

\$34

POMEGRANTE LACQUERED DUCK BREAST

Toasted barley pilaf and white asparagus

\$27

GRILLED KC VEALSTRIP

Purple potato puree, garlicky brussel sprouts and parsnip
capponatta

\$33

NATURALLY RAISED COWBOY PORK CHOP

Risoleet NY state yams, squash blossoms, ancho lychee sauce

\$25

GRASS FED BEEF TENDERLOIN*

Roasted garlic potato puree, baby vegetables, and red wine
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Medium well & well will be served as tournedos

\$31

CRANBERRY TENDERLOIN*

Tournedos of beef tenderloin** port wine, cranberries,
crumbled blue cheese and
seasonal sautéed vegetables

\$32

VEGETARIAN SELECTION

Chef's creative selection of the freshest ingredients

\$22

PASTAS

LINGUINE DI MARE

Ocean fresh seafood and shellfish tossed in a
savory fish fumé

\$19

WAYGU BEEF AND RHUTABAGA RAVIOLLI

Piquillo peppers and parmesan broth

\$16

SPICEY TOMATO TUSCAN PASTA

Italian sausage, chicken, Kalamata olives, julienne peppers
and red onion

\$17

SAFFRON CAVATELLI WITH MUSHROOM RAGOUT

Roasted garlic cloves, tomatoes, asiago and "Planeta" Extra
Virgin Olive Oil

\$16

Split plate charge: five dollars

*Wolfe's Neck Farm produces naturally raised choice
beef with no antibiotics, growth hormones and no
animal by-products

Executive Chef, **ETHAN DRAKE**

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