



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

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

BEEFSTEAK TOMATO & BUFFALO MOZZERELLA MILLE-FEUILLEE

Basil chiffonade, "Planeta extra virgin olive oil", and Fleur de Sel

\$14

SOUPS AND SALADS

PUMPKIN & LOBSTER BISQUE

Apple wood smoked lardoons, Brazilian lobster tail, white truffle oil,

\$12

NEW ENGLAND CLAM CHOWDER

Little neck clams, chive sticks and extra virgin olive oil

\$9

HEARTS OF ROMAINE

Shaved pecorino, black peppercorn croutons and creamy Caesar dressing

\$10

BABY SPINACH & MAYTAG BLUE CHEESE SALAD

Crispy Phyllo, cabernet poached pears, candied walnuts and sherry vinaigrette

\$9

GRILL SALAD

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

\$9

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

Beef Tenderloin, forest mushrooms, banana peppers and caramelized blue cheese

\$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
\$25

HAZELNUT CRUSTED ORGANIC SALMON

Jasmine rice cakes, green apple & celery braise
\$27

SLOW ROASTED QUEBEC CHICKEN

Black olive cavetelli, fennel crout, chevre cream
\$24

CHARRED BUFFALO RIBEYE

Andouille sausage tamale, baby carrots and grilled sweet corn salsa
\$34

CINNAMON DUSTED DUCK BREAST

Toasted quinoa pilaf, winter vegetables and condensed raspberry bramble
\$27

SLOW ROASTED RACK OF VEAL

Sage bread pudding, smoked corn puree and cider rosemary sauce
\$36

SUGAR CANE SKEWERED PORK TENDERLOIN

Chipotle cornbread, bacon wrapped asparagus, and sun dried tomato aioli
\$23

GRASS FED BEEF TENDERLOIN

Roasted garlic potato puree, baby vegetables, and red wine demi
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

Split plate charge: five dollars

Executive Chef, **ETHAN DRAKE**

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www.strathallan.com