

Spring Dinner Menu

First Course

- ASPARAGUS SOUP
mint-sour cream
- LOBSTER BISQUE
tarragon crème fraîche
- CAESAR SALAD
parmigiano-reggiano crisp
- MIXED GREEN SALAD
*white balsamic-truffle vinaigrette,
olive tapenade crostini*
- ROAST BABY BEETS AND MACHE SALAD
*red and golden beets, toasted walnuts,
haricots verts, goat cheese*
- AVOCADO STUFFED WITH LUMP CRABMEAT
lemon mayonnaise, micro greens
- PENNE PRIMAVERA
*rolled egg pasta, yellow tomatoes, broccolini,
lemon, olive oil, parmigiano-reggiano*
- CRAB CAKES
celeri remoulade, roast chipotle mayonnaise
- SHRIMP COCKTAIL
classic cocktail sauce
- OYSTERS ON THE HALF SHELL
mignonette sauce
- FRUITS DE MER PLATTER
*lobster, jumbo shrimp, jumbo lump crab, oysters,
mussels, four sauces*
- For One 38.
For Two 72.

Second Course

10. PENNE PRIMAVERA 21.
*rolled egg pasta, yellow tomatoes, broccolini, lemon,
olive oil, parmigiano-reggiano*
11. SEAFOOD FETTUCINE 28.
*butter-braised lobster, scallops and rock shrimp,
sun-dried tomato-light cream sauce*
10. CRAB CAKES 29.
celeri remoulade, roast chipotle mayonnaise
11. CEDAR PLANKED SALMON 24.
*horseradish crust, potato crisp,
spinach, cilantro-lime aioli*
13. HERB ROASTED CHICKEN 24.
scallion mashed potatoes, haricots verts
16. PAN SEARED HALIBUT 27.
tomatoes, olive oil-potato hash, toasted almonds
12. ROAST RACK OF LAMB 39.
*roast fingerling potatoes with scallions,
asparagus, merlot wine-mint sauce, lemon confit*
16. ROAST PRIME RIB 39.
*haricots verts, yorkshire pudding,
yukon gold mashed potatoes, horseradish cream*
15. FILET MIGNON 36.
haricots verts, mashed potatoes, béarnaise sauce
13. BARBEQUE ROAST PORK TENDERLOIN 24.
*soy-ginger marinade, black bean-sweet corn salad,
barbeque sauce, jalapeño cornbread*



John M. Milito, Executive Chef

Side Dishes

\$8 each

HARICOTS VERTS

SPINACH

MASHED POTATOES

SAUTEED WILD MUSHROOMS

FRENCH FRIES

FOR PARTIES OF 8 OR MORE, 20% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED TO YOUR BILL.

SHARING CHARGE: \$10.00 PER PERSON