

Appetizers



Vegetable & Goat Cheese Terrine	Zucchini, yellow squash, red & yellow bell pepper, spinach, sundried tomato sauce	11
Roasted Butternut Squash Ravioli	Brown butter sage, honey-roasted pecans, shaved parmesan	12
Sautéed Exotic Mushrooms	Extra virgin olive oil, white truffle oil, garlic, white wine	10
Ahi Tuna Tartare	Cucumber slices, avocado, shallots, parsley, wasabi cream, ponzu sauce	14
Sautéed Escargot	Vodka garlic herb sauce, grilled ciabatta	12
Maryland Lump Crab Cakes	Apple fennel salad, lobster nage reduction	14
Seared Diver Scallops	Lemon butter risotto, garlic-Dijon beurre blanc	14
Sautéed Jumbo Shrimp	White wine, garlic lemon butter sauce	16
Jumbo Shrimp Cocktail Martini	Scallions, avocado, jalapeño, pico de gallo, lime, cocktail sauce	16
Calamari Fritti	Served with spicy tomato sauce & tartar sauce	10
Filet Mignon Steak Tartare	Black olive and sundried tomato tapenade, raw quail egg, parmesan crostini	15
Filet Mignon Carpaccio	Capers, cured red onions, fresh baby arugula, white wine, mustard dressing, lemon juice, olive oil	13
Oysters on the Half Shell	Cilantro-jalapeño oil, shallots, scallions, Romesco sauce, fresh lemon juice	1/2 DOZEN/DOZEN 11/19

Soups



French Onion	Caramelized onion, beef herb broth, crouton, gruyere cheese	8
Purée of Zucchini & Cilantro	With pico de gallo and crème fraiche	8
Lobster Bisque	With lobster pieces	12

Salads



Roasted Pear	Mixed greens, goat cheese, honey-roasted pecans, balsamic vinaigrette	9
Caesar	Organic hearts of romaine, herb crostini, kalamata olives, shaved parmesan cheese, Caesar dressing	9
Mixed Greens	Dried cranberries, roasted pine nuts, gorgonzola, raspberry vinaigrette	8
Caprese	Beefsteak tomato, fresh mozzarella, basil, balsamic essence, extra virgin olive oil	10
Beets	Endive, arugula, watercress, goat cheese tartine, walnut vinaigrette	10
Iceberg Wedge	Iceberg lettuce, red onions, cherry tomatoes, prosciutto, blue cheese dressing	9
Beefsteak Tomatoes & Onions	Sliced tomatoes & sweet onions marinated with lemon vinaigrette, topped with feta cheese	9

Pasta Entrées



Vegetarian Linguine	Zucchini, eggplant, squash, carrots, broccoli, tomatoes, olive oil, parmesan	17
Chicken Basilico Pasta	Penne pasta tossed in Manhattan's own delectable pesto sauce	21
Wild Sautéed Tiger Shrimp Linguine	Garlic, diced tomatoes, white wine, lemon-butter sauce, shaved parmesan	25
Red Seafood Pasta	Linguine pasta, clams, mussels, shrimp, scallops, assorted fish, spicy roasted tomato sauce, parmesan crostini	22

Land

All Natural Prime Cut

All steaks are served with a choice of sauce:

Béarnaise, Green Peppercorn, Demi Glaze, Raspberry Gastrique, Bordelaise

Manhattan New York Steak (Aged 28 days)	Gorgonzola potato au gratin, sautéed seasonal vegetables	34
Rib Eye (Aged 28 days)	Lyonnaise potatoes, sautéed baby vegetables	36
Filet Mignon (Aged 35 days)	Mashed potatoes, sautéed spinach and artichokes, haricot verts	35
Wagyu Filet Mignon (Grade A 5)	Garlic mashed purple potatoes, sautéed vegetables	68
Kurobuta Pork Chop	Braised new potatoes, sautéed baby vegetables, sour cherry butter sauce	25
Bone-in Beef Short Ribs	Slow braised, caramelized onion mashed potatoes, sautéed asparagus, natural jus	29
Colorado Rack of Lamb	Dijon & panko crusted, gorgonzola potato au gratin, sautéed wild mushrooms, asparagus, roasted tomatoes, cognac cream sauce	37
Osso Buco	Mashed potatoes, sautéed asparagus, natural jus	30
Stuffed Double Breast of Chicken	Free range chicken stuffed with mushrooms, spinach, cream cheese & mozzarella Served with butter risotto and brown butter cream sauce	24

Sea

Mango Glazed Wild Chilean Sea Bass	Turnips, baby carrots, baby beets	35
Wild New Zealand King Salmon	Pan roasted with sautéed fingerling potatoes, spinach, citrus saffron shallot marmalade	25
Seared Diver Scallops	Lemon-butter porcini risotto, polenta cakes, garlic Dijon beurre blanc	31
Wild Ahi Tuna Tataki	Sautéed baby bok choy, ponzu sauce, wasabi mashed potatoes	28
Macadamia Crusted Alaskan Halibut	Garlic mashed purple potatoes, ragout of fresh vegetables, beurre blanc	32
Wild Live Maine Lobster (1.5 lb)	White wine poached, garlic mashed purple potatoes, sautéed vegetables, clarified butter	37
Cioppino	Shrimp, scallops, mussels, clams, fish, spicy marinara broth, parmesan crostini	22
Shrimp Risotto	Garlic, red onion, orange brandy liquor, pesto, sundried tomato risotto	26

Wild Game

Wild Roasted Bison Filet	Garlic mashed purple potatoes, sautéed arugula, sunburst squash, Dijon pan sauce	45
Wild Elk Rack	Braised new potatoes, sautéed baby vegetables, cognac pan sauce	41
Herb Crusted Wild Boar Chop	Gorgonzola potato au gratin, sautéed asparagus, baby carrots, blackberry demi-glaze	36
Wild Ostrich Loin	Herb whipped potatoes, sunburst squash, milk-poach garlic demi-glaze with olives and oven-dried tomatoes	44
Wild Game Platter	Elk rack, wild boar, ostrich, bison, gorgonzola potato au gratin, sautéed vegetables	72