

Appetizers



<i>Vegetable & Goat Cheese Terrine</i>	Zucchini, yellow squash, red & yellow bell pepper, spinach, sundried tomato sauce	11
<i>Ahi Tuna Tartare</i>	Cucumber slices, avocado, fried shallots, pickled ginger, wasabi cream, ponzu sauce	13
<i>Seared Diver Scallops</i>	Lemon butter risotto, garlic-Dijon beurre blanc	13
<i>Maryland Lump Crab Cakes</i>	Apple & fennel salad, lobster nage reduction	13
<i>Sautéed Escargot</i>	Vodka garlic herb sauce, grilled ciabatta	12
<i>Filet Mignon Carpaccio</i>	Capers, cured red onions, fresh baby arugula, white wine, mustard dressing, lemon juice, olive oil	13
<i>Filet Mignon Steak Tartare</i>	Black olive and sundried tomato tapenade, raw quail egg, parmesan crostini	15
<i>Calamari Fritti</i>	Served with spicy tomato sauce & tartar sauce	10
<i>Roasted Butternut Squash Ravioli</i>	Brown butter sage, shaved parmesan cheese, honey-roasted pecans	12

Soups



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

Salads



<i>Steak Salad</i>	Organic mixed greens, grilled red onions, tomatoes, red bell pepper, gorgonzola cheese, balsamic dressing	15
<i>Mediterranean</i>	Organic romaine, kalamata olives, tomatoes, cucumbers, red onions, bell peppers, pepperoncinis, feta cheese, herb vinaigrette	12
<i>Asian Chicken</i>	Napa cabbage, julienned peppers, snow peas, shitake mushrooms, sesame seeds, mandarin orange slices, cashews, hoisin-ginger vinaigrette	12
<i>The Cobb</i>	Roasted chicken, chopped romaine, tomatoes, avocado, gorgonzola cheese, hard boiled egg, applewood smoked bacon, citrus vinaigrette dressing	13
<i>Iceberg Wedge</i>	Iceberg lettuce, red onions, cherry tomatoes, prosciutto, blue cheese dressing	8
<i>Seared Tuna</i>	Greens, kalamata olives, red potatoes, tomatoes, whole grain mustard vinaigrette	15
<i>Caesar</i>	Organic hearts of romaine, herb crostini, kalamata olives, shaved parmesan cheese, Caesar dressing	7
<i>Caprese</i>	Beefsteak tomato, fresh mozzarella, basil, balsamic essence, extra virgin olive oil	10
<i>Field Greens</i>	Dried cranberries, goat cheese, honey-roasted pecans, raspberry vinaigrette	6

Sandwiches



All Sandwiches are served with a side of Fresh Fruits or Fries

<i>Pan Roasted Chicken Sandwich</i>	Baby arugula, Kalamata olives, tomatoes, red onion, fresh mozzarella, basil aioli, toasted ciabatta bread	12
<i>Grilled New York Steak Sandwich</i>	Horseradish aioli, butter lettuce, caramelized onion, bell pepper, sliced tomato	15
<i>Kobe Burger</i>	Mushroom, applewood smoked bacon, lettuce, crispy onions, tomatoes, pickles, sliced jack cheese, aioli	15
<i>Bison Burger</i>	Tomato, crispy onions, butter lettuce, house dressing	19
<i>Grilled Vegetables</i>	Yellow and red bell pepper, red onions, eggplant, portobello mushroom, brie cheese, ciabatta bread	10
<i>Manhattan French Dip</i>	Braised short ribs, crispy onions, horseradish cream, Swiss cheese, demi-glaze au jus	15
<i>Blackened Ahi Tuna</i>	Avocado, tomato, butter lettuce, wasabi aioli	13
<i>Reuben</i>	Corned beef, balsamic-braised sauerkraut, Swiss cheese, house-made thousand island	13
<i>Club</i>	Roasted turkey, smoked ham, applewood smoked bacon, lettuce, tomato, mayonnaise, marble rye bread	13

Entrees



All steaks are served with a choice of sauce:

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

<i>Stuffed Double Breast of Chicken</i>	Stuffed with mushrooms, spinach, cream cheese & mozzarella cheese Served with butter risotto and brown butter cream sauce	15
<i>Wild New Zealand King Salmon</i>	Pan roasted with sautéed fingerling potatoes, spinach, citrus saffron shallot marmalade	25
<i>Wild Ahi Tuna Tataki</i>	Sautéed baby bok choy, wasabi mashed potatoes, ponzu sauce	26
<i>Macadamia Crusted Alaskan Halibut</i>	Garlic mashed purple potatoes, ragout of fresh vegetables, beurre blanc	31
<i>Wild Chilean Seabass</i>	Mango-glazed, turnips, baby carrots, baby beets	34
<i>Shrimp Risotto</i>	Garlic, red onion, orange brandy liquor, pesto, sundried tomoato risotto	18
<i>Manhattan New York Steak (Aged 28 days, Natural & Prime Cut)</i>	Gorgonzola potato au gratin, sautéed vegetables	31
<i>Rib Eye (Aged 28 days, Natural & Prime Cut)</i>	Lyonnais potatoes, sautéed baby vegetables	32
<i>Filet Mignon (Aged 35 days, Natural & Prime Cut)</i>	Mashed potatoes, sautéed spinach and artichokes, haricot verts	34
<i>Colorado Rack of Lamb</i>	Dijon & panko crusted, gorgonzola potato au gratin, sautéed wild mushrooms, asparagus, roasted tomatoes, cognac cream sauce	34
<i>Osso Buco</i>	Mashed potatoes, sautéed asparagus, natural jus	28
<i>Kurobuta Pork Chop</i>	Braised new potatoes, sautéed baby vegetables, sour cherry butter sauce	25
<i>Bone-in Beef Short Ribs</i>	Slow braised, caramelized onion mashed potatoes, sautéed asparagus, natural jus	28
<i>Vegetarian Linguine</i>	Zucchini, eggplant, squash, carrots, broccoli, tomatoes, olive oil, parmesan	17
<i>Chicken Basilico Pasta</i>	Penne pasta tossed in Manhattan's own delectable pesto sauce	21