## Soups & Salads

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| **Chef Soup Of The Day** | 7 |
| **Caesar -** Crispy Romaine, Spicy Croutons, Parmesan, Anchovies, & Classic Dressing | 12 |
| **Pomme Greens -** Artichokes Shaved Parmesan, Local Baby Greens, Aged Balsamic | 12 |
| **Roasted Beets -** Goat Cheese Croquettes, Arugula, Pepper Cress, Citrus Vinaigrette | 12 |
| **Watercress -** Endive, Pear, Roquefort, Walnuts, Red Wine Vinaigrette | 14 |
| **Long Island Beauty -** Heirloom Tomato, Basil Pure, Crete Olive Oil, Black Olives | 16 |
| **Bistro -** Butter Lettuce, Fresh Herbs, Crispy Prosciutto, Lemon Vinaigrette | 14 |
| **Add To Any Salad -** Grill Chicken $4 Shrimp $7 Hanger Steak $8 Sesame Tuna $10 Goat Cheese Croquettes $ 6 Crab Cake $10 | |

## Hors D'oeuvres

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| Tuna **Tartar -** Radish, Avocado, Tomato, Wontons, Micro Greens & Wasabi Cream | 16 |
| **Crab Cake -** 95% Jumbo Lump Meat, Grill Fruit Salad, Caper Tartar Sauce, Crispy Jacamar | 18 |
| **Oyster Sampler -** Half Dozen Oysters With Mignonette, Sangrita, Cucumber, Mint | 18 |
| **Baked Figs -** Black Mission Figs, Prosciutto Wrap, Roquefort, Local Greens, Fig Balsamic | 17 |
| **Sautéed Burgundy Snails -** Braised Lamb, Chilies, Pancetta, Smoked Tomato, Thyme | 14 |
| **Crackling Calamari** - Sriracha Aioli, Grill Lemon, Chick Peas, Radish & Cucumber | 14 |
| **Scallop Crudo** - Jicama, Citrus, Jalapeno, Ponzu Radish, Micro Greens | 16 |
| **Steak Tartar -** Hand Cut NY Strip Loin By Order, Bistro Condiments, Quail Egg, Toasted Brioche Add Fries $4 | 18 |
| **Pomme Summer Roll -** Spicy Lobster, Papaya, Mint, Pear, Radish Sprouts, Rice Paper | 18 |
| **Shrimp & Bacon -** Avocado, Watercress, Lemon Oil, Tomato Jam | 18 |
| **Foie Gras Terrine -** Brioche, Watercress, Walnuts, Pear, Seasonal Chutney | 20 |

## Wraps & Sandwiches

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| **Lobster Roll** - Spicy Maine Lobster, Cucumber, Radish, Mashed Butter Brioche Roll | 22 |
| **Mounters Steak** - Juicy NY Strip Wild Mushrooms, Balsamic Onions, Jalapeno Mayo, Baguette | 18 |
| **Popcorn Shrimp** - Crispy Romaine, Almonds, Miso, Grape Tomato, Avocado, Seven Grain Tortilla | 16 |

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| **Braised Lamb** - Avocado, Arugula, Pickled Onions, Raisins, Walnuts, Flour Tortilla | 16 |
| **Vegetables** - Grilled Seasonal Vegetables, Arugula, Goat Cheese, Tomato Spread, Flour Tortilla | 14 |

## Executive Chef Jose Luis Falcon

## Pomme Burgers

All Burgers Served With Bistro Fries And Brioche Buns

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| **Domestic Kobe** - Grill Onions, Melted Roquefort, Wild Mushrooms, Lettuce Tomato | 22 |
| **Salmon** - Avocado, Oven Tomato, Balsamic Onions, Ginger Mayo | 18 |
| **Tuna** - Cucumber, Wasabi Cream, Radish Sprouts, Tempura Tomato | 18 |
| **Lamb** - Spicy Feta, Tomato Jam, Cucumber, Fig Arugula | 18 |

## Pasta & Risotto

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| **Linguine Carbonara** - Cream, Pancetta, Five, Green Peas, Egg Yolk | 22 |
| **Boeuf Bourguignon** - Braised Shorts Ribs With Vegetables And Red Wine Over Tagliatell | 24 |
| **Shrimp & Scallop -** Risotto Verde, Green Peas, Favas, Local Spinach, Basil Oil, Lemon Zest | 28 |

## Moules

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| **Mussels Marini Ere -** Steam With Garlic, Onion, White Wine, Parsley | 16 |
| **Mussel's Piquant -** Oven Tomato, Garlic, Chorizo, Fava, Fresh Oregano, Chilies | 16 |
| **Mussels Marseillaise** - Bouillabaisse Broth, Crostini With Rouille | 16 |

## Poisson – Fish

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| **Seared Sesame Tuna** - Coconut Tropical Jasmine Rice, Sakami Seaweed, Avocado, Red Pepper Aioli | 36 |
| **Organic Salmon** - Wild Mushrooms, Roasted Tomato, Asparagus, Long Island Sweet Corn Broth | 28 |
| **Apple Wood Roasted Branzino** - Summer Couscous, Heirloom Tomato, Grill Lemon, Zesty Butter | 36 |
| **Bouillabaisse -** Provencal Fish Broth, Clams, Mussels, Shrimp, Bass, Potato, Fennel Carrot, Rouille, Grill Crostini | 38 |

## Viande Et Volaille- Meat – Poultry

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|---|---|
| **Braised Lamb Shank** - Wheat Seasonal Vegetables, Spinach, Lamb Jus | 30 |
| **Steak Frites -** NY Strip Loin, Béarnaise Sauce, Fries, Watercress | 28 |
| **Organic Grilled Chicken** - Soba Noodles, Roasted Peppers, Soy Sake Juice, Cabbage Salad | 28 |

| Side Dishes | |
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| Sauté Asparagus With Lemon Oil | **10** |
| Spinach With Roasted Garlic | **10** |
| Summer Couscous With Almonds | **10** |
| Risotto Verde Favas, Peas, Spinach | **10** |
| Pomme Fries With Fresh Herbs | **10** |
| Roasted Assorted Mushrooms Truffle Oil | **10** |
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| items listed on menu consists of, or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. | |