

BISTRO~LOUNGE~BAR

APERITIF

HORS D'OEUVRES

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| GOAT CHEESE CROSTINI..... | 7 |
| Basil Pesto & Tomato Confit | |
| FOIE GRAS & CHICKEN LIVER MOUSSE..... | 11 |
| Red Onion Marmelade & Toast Points | |
| HUMMUS AND GRILLED CALAMARI..... | 10 |
| With Pita Chips | |
| PROSCIUTTO & FIGS..... | 9 |
| With Blue Cheese And Pear & Balsamic Reduction | |
| ZUCCHINI PANCAKES..... | 6 |
| With Dill Yogurt Sauce | |
| FRIED CALAMARI..... | 10 |
| With Caper Berry Aioli And Tomato Sauce | |
| RISOTTO FRITTERS | 8 |
| Stuffed With Wild Mushrooms And Fontina Cheese | |
| BUFFALO CHICKEN MEATBALLS..... | 7 |
| Blue Cheese Dressing | |

APPETIZERS

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|---|----|
| STEAK TARTARE..... | 12 |
| FLAT BREAD..... | 10 |
| - Prosciutto, Gruyère & Caramelized Onions | |
| - Chicken, Artichoke & Goat Cheese | |
| ESCARGOTS..... | 11 |
| CAMEMBERT FONDUE..... | 9 |
| FILET MIGNON TACOS..... | 12 |
| Diced Filet Mignon & Vegetable Slaw | |
| FISH TACOS..... | 12 |
| Avocado, Chipotle Sauce | |
| TUNA TARTARE..... | 13 |
| THIN CRUST SEARED MINI TUNA PIZZA | 12 |
| With Seared Rare Tuna, Avocado, Green Onions, Bell and Jalapeño Peppers | |
| LOBSTER MAC & CHEESE..... | 16 |
| GRILLED OCTOPUS..... | 15 |
| With Red Onions, Tomatoes and Chick Peas | |
| FRENCH ONION SOUP..... | 9 |

MEATS AND CHEESE

MEATS

Saucisson Sec
Prosciutto di Parma
Duck Rillettes
Duck Prosciutto
Dry Cured Chorizo
Chicken Liver &
Foie Gras Mousse

CHEESES

Roquefort
Truffle pecorino
Gouda
Camembert
Midnight Moon Goat
Triple Cream Goat
Manchego

CHOICE OF 3 - 12
CHOICE OF 5 - 18
APERITIF BOARD - 25

FRUITS DE MER

OYSTERS

Bluepoint - 2

East Coast du jour - MKT

West Coast du jour - MKT

LITTLE NECK CLAMS - 1.50

SHRIMP COCKTAIL - 14

PETIT PLATEAU - 36

Small assortment of Cold and Raw Seafood

GRAND PLATEAU - 78

Large assortment of Cold and Raw Seafood

SALADS

APERITIF SALAD.....11

Frisée, Asparagus, Goat Cheese, Figs, Pecan,
Champagne Vinaigrette

HEIRLOOM BEETS.....11

Goat Cheese, Pignoli Nuts, Aged Balsamic

CHOPPED SALAD.....10

Tomatoes, Cucumbers, Onions, Bell Peppers, Avocado,
Romaine, Lemon Dressing

BABY ARUGULA & ARTICHOKE.....10

Marinated Artichoke, Parmesan, Lemon Truffle
Vinaigrette

SHRIMP & AVOCADO TOWER.....14

Hearts Of Palms, Frisée, Lime Vinaigrette

CAESAR SALAD.....9

Chopped Romaine, Shaved Parmesan, Creamy
Caesar Dressing

SEAFOOD SALAD17

Shrimp, Scallops, Lobster, Calamari, Mixed Greens,
Pico de Gallo, Tossed in Lemon and Olive Oil

MUSSELS

Appetizer - 10 / Entrée - 18

MARINIÈRE

White Wine, Garlic

PROVENÇALES

Tomato, Basil Garlic

CLAMS

Marinières or Provençales - 12

PASTAS

FRESH FETTUCCHINE.....23

Shrimp, Bell Pepper, Asparagus, Mushroom Cognac

RICOTTA GNOCCHI.....19

Spinach, Brown Butter Sage

SANDWICHES

SIRLOIN BURGER.....13

Add Cheese Or Mushrooms Or Caramelized Onions \$1

FILET MIGNON SLIDERS14

2 Sliders With Mushrooms, Gruyere Cheese

LOBSTER ROLL..... 19

Chilled Lobster Salad Tossed With Avocado, Chipotle Sauce

CHICKEN SANDWICH12

With Roasted Pepper, Caramelized Onions, Gruyere Cheese

ENTREES

SESAME CRUSTED TUNA29

With Vegetable Relish, Wasabi Mashed Potatoes, Ginger Soy Sauce

FRICASSEE OF SCALLOPS & SHRIMP.....28

Sautéed Leeks And Butternut Squash Purée, Truffle Cream Sauce

SOLE MEUNIÈRE.....24

Potato Purée, Julienne Vegetable, Lemon Caper Sauce

CRISPY SEARED BRONZINO.....27

Vegetable Ratatouille, Spinach, Provençale Sauce

PETIT SALMON.....17

Apple Parsnip Puree, Spinach, Horseradish Sauce

BOUILLABAISSE28

STEAK FRITES.....29

CHICKEN PAILLARD.....21

Topped With Waldorf Salad

CANARD À L'ORANGE.....27

Crispy Half A Duck, Basmati Rice, Julienne Vegetables, Orange Sauce

GRILLED PORK CHOP.....24

White Bean, Broccoli Rabe, Artichoke

PETIT FILET MIGNON AU POIVRE23

6 Oz, Filet Mignon, French Fries, Haricots Verts, Green Peppercorn Sauce

PISTACHIO CRUSTED RACK OF LAMB.....34

Potato & Roquefort Tart, Sautéed Spinach, Rosemary Au Jus

VEAL & PROSCIUTTO.....25

Rolled With Fontina, Caramelized Onions, Served With Potato Purée, Sweet Marsala