

## Snacks

<b>WARM MARINATED OLIVES</b>	\$5
Pickled Lemon, EVOO, Grilled Crostini	
<b>Make It a Trio! Enjoy All Three – \$15:</b>	
<b>LOTUS ROOT CHIPS</b>	\$5
Cilantro Chutney, Beet Ketchup	
<b>HOUSE MADE KIMCHI</b>	\$5
Bok Choy, Gochugaru, Ginger, Carrots, Fish Sauce, Apple Cider Vinegar	
<b>HUMMUS</b>	\$8
Roasted Root Vegetables, Toasted Flatbread	

## Salads

Grilled Chicken +\$6      Shrimp +\$12

<b>CAESAR SALAD</b>	\$17
Hearts of Romaine, Homemade Caesar Dressing (Apple Cider Vinegar, Parmesan, Anchovies), Brioche Croutons	
<b>GREEK SALAD</b>	\$17
Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions	
<b>SOMEWHAT CHOPPED WEDGE</b>	\$17
Iceberg, Tomatoes, Onions, Bacon, Julienned Peppers, Cucumbers, Russian Dressing, Crumbled Blue Cheese	
<b>STEAK SALAD</b>	\$22
Grilled Steak, Parsley, Tahini Yogurt, Lemon Za'atar Vinaigrette	

## Sushi

<b>SPICY TUNA &amp; AVOCADO ROLL</b>	\$17
<b>SALMON ROLL</b>	\$17
<b>VEGGIE ROLL</b>	\$15

## Soup

<b>SHRIMP TOM YUM</b> 🌶️🌶️	\$16
Two Large Shrimps, Coconut Milk, Galangal, Lemongrass, Bird's Eye Chili, Kaffir Lime	
<b>TOMATO BASIL</b>	\$14
Served with Mini Grilled American Cheese Sandwiches	
Add: Topped with Caviar +\$10	

## Flatbreads

<b>MUSHROOM</b>	\$17
Wild Mushroom, Fontina Asiago Cheese, Extra Virgin Olive Oil, White Wine	
<b>MARGHERITA</b>	\$19
Marinara Sauce, Mozzarella Cheese, Basil	
<b>BUTTER CHICKEN</b>	\$22
Tandoor Marinated Chicken Breast, Indian Inspired Tomato Sauce	

## Sides

<b>BUTTER NAAN</b>	\$5	<b>BROCCOLINI</b>	\$9
<b>SAUTEED SEASONAL VEGETABLES</b>	\$9		
<b>SAUTEED EDAMAME, SPINACH &amp; BROCCOLI</b>	\$9		
<b>CLASSIC MAC &amp; CHEESE</b>	\$9		
<b>IDAHO MASHED POTATOES</b>	\$9		
<b>HASSELBACK POTATO</b>	\$9		
<b>STEAMED BASMATI RICE</b>	\$6		

## Small Plates

<b>CLASSIC SHRIMP COCKTAIL</b>	\$22
Fresh Horseradish, Lemon, Roslyn Cocktail Sauce	
<b>KUNG PAO CHICKEN LOLLIPOP</b>	\$15
Asian Inspired Hot & Sweet Wings, Crushed Peanuts	
<b>CLASSIC BUFFALO WINGS</b>	\$15
Blue Cheese Dip, Celery	
<b>CILANTRO PESTO SHRIMP</b>	\$22
Large Shrimp, Cilantro, White Cheddar Cheese, Olive Oil, Beet Mayo	
<b>CRISPY CALAMARI</b>	\$17
Marinara, Citrus Sauce	
<b>MUSSELS</b>	\$18
Blue Mussels, Garlic, White Wine, Coconut Broth	
<b>BEET CROQUET</b>	\$14
Roasted Beet, Arugula, Feta, Balsamic Glaze	
<b>WHITE BEAN FRICASSEE</b>	\$12
Slow Cooked White Beans, Baguette	

## Large Plates

<b>VEGETARIAN CASSOULET</b>	\$22
Artichoke, Pink Peppercorn, Heirloom Tomato, White Bean, Puff Pastry	
<b>CLASSIC ROAST CHICKEN</b>	\$29
Porcini Cream, Sauteed Vegetables, Mashed Potatoes	
<b>BONE-IN BUTTER CHICKEN</b>	\$29
Tandoor Marinated Chicken Breast, Indian Inspired Tomato Sauce, Butter Naan	
<b>ASIAN STYLE GRASS FED BEEF SHORT RIBS</b>	\$36
Tamari, Lemongrass, Thai Bird Chilies, Charred Broccolini, Steamed Basmati	
<b>SEARED TUNA STEAK</b>	\$32
Sauteed Spinach, Edamame, Citrus Glaze	
<b>GRILLED SALMON</b>	\$29
Citrus Gastrique, Arugula Caper Salad, Watermelon Radish	
<b>GRILLED BRANZINO</b>	\$29
Roasted Carrots, Basil Chimichurri	
<b>NY STRIP STEAK</b>	\$36
Sauteed Vegetables, Hasselback Potato, Au Jus	
<b>SUNNYBROOK FARMS GRASS FED 10 OZ. FILET MIGNON</b>	\$52
Sauteed Vegetables, Hasselback Potato, Classic Demi Glaze	
<b>HERB CRUSTED LAMB CHOPS</b>	\$52
Sauteed Vegetables, Hasselback Potato	

## Pasta

<b>MAINE LOBSTER RAVIOLI</b>	\$30
Lemon Beurre Blanc, Balsamic Glaze	
<b>MUSHROOM RAVIOLI</b>	\$24
Pepper & Onion Caponata	
<b>TAGLIATELLE ARRABBIATA</b>	\$20
Rustic Italian-Style Tomato Sauce, Basil Pesto, Parmesan	

## Handheld

<b>WAGYU SMASH BURGER</b>	\$24
Lettuce, Onion, Tomato, Pickle, American Cheese, Chef's Secret Sauce, House Cut Fries	
<b>KOREAN LAMB SLIDERS</b>	\$18
Bulgogi Sauce, Kimchi Mayo, Red Cabbage, Kimchi	
<b>BEYOND MEAT SMASH BURGER</b>	\$18
Signature Beyond Meat Patty, Spicy Mayo, House Cut Fries	
<b>SALMON BURGER</b>	\$24
Lettuce, Red Onion, Tomato, Sriracha Aioli, House Cut Fries	
<b>CRISPY CHICKEN SANDWICH</b>	\$22
Pickle Juice Chili & Cilantro Brine, Spicy Mayo, Pickled Onions, House Cut Fries	

## Red

		<b>GLASS</b>	<b>BOTTLE</b>
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	Milbrandt, Merlot, <i>Washington</i> 2019	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
105	Clarendelle, Bordeaux, <i>France</i> 2016	\$20	\$90
<b>BOTTLE</b>			
106	Clarendelle, Clarence Dillon, Bordeaux, <i>France</i> 2016		\$82
107	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
108	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
109	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Cavaliere, d'Oro, Toscana, <i>Italy</i> 2016		\$120
113	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
114	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
115	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

## White

		<b>GLASS</b>	<b>BOTTLE</b>
116	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
117	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
118	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$14	\$44
129	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
120	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
121	Hess Select, Sauvignon Blanc, <i>California</i>	\$15	\$45
<b>BOTTLE</b>			
122	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150
123	Guillaume Gonnet, Cotes du Rhone Rouge, <i>France</i> 2016		\$120

## Champagne

	<b>BOTTLE</b>
Collet, Brut Art Deco, Premier Cru	\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut	\$350
Veuve, Clicquot Brut	\$150

## Beer

<b>BOTTLE / CAN (Domestic)</b>		<b>BOTTLE / CAN (Imported)</b>	
Long Island Bluepoint Toasted Lager	\$7	Corona Extra	\$9
Budweiser	\$8	Corona Light	\$9
Sam Adams Lager	\$8	Heineken	\$9
Blue Moon	\$8	Stell Artois	\$10
Bud Light	\$8	Delirium (1 pint) served with lotus chips	\$15
Voodoo Ranger IPA	\$9		
<b>DRAFT</b>			
Dogfish Head 60 Minute IPA	\$10	Sam Adams (seasonal)	\$10
Modelo	\$10	Dos Equis	\$10
Yuengling Lager	\$10	Stella Artois	\$10