

## 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

		GLASS	BOTTLE
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
			BOTTLE
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

		GLASS	BOTTLE
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
			BOTTLE
122	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150
123	Guillaume Gonnet, Cotes du Rhone Rouge, <i>France</i> 2016		\$120

## Champagne

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

## Beer

BOTTLE / CAN (Domestic)		BOTTLE / CAN (Imported)	
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) <i>served with lotus chips</i>	\$15
Voodoo Ranger IPA	\$9		
DRAFT			
Dogfish Head 60 Minute IPA	\$10	Sam Adams (seasonal)	\$10
Modelo	\$10	Dos Equis	\$10
Yuengling Lager	\$10	Stella Artois	\$10

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUT, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.