



SNACKS

DEVILED EGGS  (GF)

OYSTERS ON THE HALF SHELL  (GF)

BLUE PRAWN COCKTAIL  (GF)

BAKED CHEESE  (GF)

SLICED BAYONNE HAM  (GF)

STARTERS

HOUSE NAAN (V)

Cucumber-Spinach Raita | Fruit Chutney | Curry Vegetable Hummus | Spicy Pepper Chutney



CHOPPED SALAD (GF)

Mixed Lettuce | Avocado | Tomato | Red Onion | Bacon | Cucumber | Lemon Vinaigrette



STEAMED MUSSELS

Shallots | Leeks | Thyme | White Wine | Tomatoes | Grilled Baguette



GRILLED PORK CREPINETTE (GF)

Pork Jus | Bok Choy Salad | Carrot | Red Cabbage



SAFFRON RISOTTO (GF)

Rock Shrimp | Beech Mushrooms | Spring Vegetables



POLPETTE

Crispy Ricotta Salata | Basil | Spicy Tomato Sauce | Grated Parmesan



No additional gratuities are expected. Menus are subject to change based on seasonality and availability. Please let your server know if you have any food allergies. We cannot guarantee the absence of cross-contamination.



ENTRÉES

TANDOORI HALF CHICKEN (GF)

Bibb Lettuce | Peppers | Onion | Hot Sauce

GRILLED BONE-IN PRIME NEW YORK STRIP STEAK (GF)

Garlic Paste | Bordelaise Sauce | Herbs

RICOTTA GNUDI

Sausage Ragu | Tomatoes | Basil | Fennel
Parmesan Cheese



FETTUCCINE PASTA (V)

Asparagus | Zucchini | Tomatoes
Sun-Dried Tomato Sauce



GRILLED MAHI-MAHI (GF)

Smoked Sun Gold Tomatoes | Green Olives
Cilantro | Basil



BRAISED PORK SHANK (GF)

Fennel | Arugula | Lemon Zest



FOR TWO

DOVER SOLE MEUNIERE

Lemon | Capers | Parsley | Brown Butter | Brioche Croutons



CHATEAUBRIAND (GF)

Mashed Potato | Roasted Carrots | Bordelaise | Caramelized Onions



MARKET SIDES

SPINACH GRATIN

Bechamel | Comte Cheese | Breadcrumbs



MASHED YUKON GOLD POTATOES

Garlic | Chives | Scallion | Sea Salt



CHARRED SUGAR SNAP PEAS

Lemon | Sesame Seeds | Siracha



ROASTED HEIRLOOM CARROTS

Lemon | Almonds | Yogurt | Curry Dressing



CAJUN DIRTY RICE

Jasmine Rice | Bell Peppers | Onions | Parsley



Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

A

