

## APPETIZERS

### SHRIMP BISQUE 9

#### ROASTED BABY ARTICHOKES 11

Pancetta, shaved parmigiano, lemon piccata sauce

#### FRIED CALAMARI 12

Crispy and tender, creamy ponzu sauce

#### CRAB CAKES 14

Pan seared lump crab cakes, baby mache and jicama salad, lemon sherry aioli

#### LOCAL BLUE POINT OYSTERS 14

Served on the half shell, pomegranate mignonette, cocktail sauce

#### CEVICHE 15

Shrimp, scallops, squid, lemon lime cilantro fresh tomato

#### BABY ARUGULA SALAD 8

Poached pears, caramelized walnuts, lemon mascarpone dressing

#### SPINACH SALAD 8

Baby spinach, shaved fennel, dried cherries creamy Gorgonzola dressing

#### CAPRESE SALAD 11

Fresh mozzarella, roasted tomatoes, toasted pine nuts, basil

#### BEET STRAWBERRY SALAD 12

Baby arugula, goat cheese, champagne vinaigrette

## ENTREES

### SEAFOOD RISOTTO 27

Morsels of shrimp, scallop, squid and baby clams simmered with Arborio risotto

### PAPPARDELLE BOLOGNESE 23

Ribbon pasta tossed with a slow simmered veal tomato sauce

### CRISPY SALMON 24

Fresh Canadian filet over sautéed spinach, potato puree, grape tomato & red onion garnish, balsamic glaze

### ROASTED RED SNAPPER 27

Baby beets, baby carrots, Yukon gold noisette potatoes, passion fruit beurre blanc

### VEAL OSSO BUCCO 32

Braised served with a parsley lemon gremolata over Arborio risotto

### RAVIOLI 24

Heart shaped ricotta filled ravioli tossed in a vodka pink cream sauce

### RACK OF LAMB 32

Dijon Crusted served with garlic spinach, lyonnaise potatoes, porcini mushroom sauce

### MOULARD DUCK TWO WAYS 28

Roasted duck breast, duck leg confit, smoked applewood bacon and braised frisee, pomegranate sauce, potato puree

### GORGONZOLA CHICKEN 24

Boneless chicken breast, sautéed portabella mushrooms, gorgonzola sauce, potato puree

### NY STRIP STEAK DIANE 30

14 oz grilled NY steak, Dijon mustard cognac cream sauce, served with sautéed broccoli rabe and roasted fingerling potatoes

### MEDITERRANEAN SHRIMP 25

Jumbo shrimp, artichoke hearts, arugula, grape tomatoes, feta cheese, oil cured olives tossed with DeCecco linguine

### ROASTED PORK TENDERLOIN 24

Pork tenderloin topped with sautéed peppers and onions, balsamic reduction, served with baked cheese polenta

### FILET MIGNON 32

Certified Angus beef pan seared, bordelaise sauce, duchesse potatoes, jumbo asparagus