

HAPPY NEW YEAR!

APPETIZERS

CHOICE OF

THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

SIMPLE GREENS

SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE

CLASSIC CAESAR

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

BABY BEET SALAD

LA TUR CROSTINI, HONEYCRISP APPLE, MARCONA ALMOND

LOCAL TOMATOES

STRACCIATELLA CHEESE, BASIL PESTO

MICHAEL'S TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL

TUNA SASHIMI

CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU

SPICY BEEF LETTUCE CUPS

THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

HAND-CUT PRIME STEAK TARTARE

TRADITIONAL GARNISH, GRILLED PITA BREAD

JUMBO SHRIMP COCKTAIL

SPICE-POACHED, COCKTAIL SAUCE

CHEF'S OYSTER SELECTION

CHAMPAGNE MIGNONETTE

MAINE LOBSTER BISQUE

FENNEL,GARLIC BREAD

REGIIS OVA CAVIAR SELECTION

KALUGA OR RUSSIAN OSSETRA
1oz

195 OR 295 SUPPLEMENT

ICE-COLD SHELLFISH TOWER FOR TWO

OYSTERS, SHRIMP, LOBSTER, KING
CRAB

70 SUPPLEMENT

HUDSON VALLEY FOIE GRAS

SEASONAL ACCOMPANIMENTS

20 SUPPLEMENT

ENTREES

CHOICE OF

FILET MIGNON 8 OZ

NEW YORK STRIP 14 OZ

DELMONICO RIB EYE 16 OZ

SKIRT STEAK 12 OZ

CERTIFIED ANGUS RIB CAP 8 OZ

VEAL CHOP 14 OZ

RACK OF LAMB 10 OZ

'RUBEN STYLE' SHORT RIB

HORSERADISH, POTATO PURÉE '1000 ISLAND' HOLLANDAISE

HERB-ROASTED CHICKEN BREAST

AHI TUNA

SCOTTISH SALMON

PAN-SEARED LOCAL SNAPPER

MISO-GLAZED SEA BASS

MAITAKE MUSHROOM DASHI, RADISH, SCALLION

"A5" NEW YORK STRIP 8 OZ

100 SUPPLEMENT

TOMAHAWK CHOP 40 OZ

60 SUPPLEMENT

SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER 49

HUDSON VALLEY FOIE GRAS 32

ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES

CLASSIC CREAMED SPINACH

DESSERTS

CHOCOLATE & CHAMPAGNE

CHOCOLATE OPERA TORTE, PRALINE CREAM, CARAMELIZED HAZELNUTS
&
RASPBERRY CHAMPAGNE MOUSSE, WHITE CHOCOLATE GLAZE, BERRY COULIS

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS.

YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.