

FIRST COURSES

LOBSTER & PUMPKIN RISOTTO IN BABY PUMPKIN

ARBORIO RICE, ROASTED PUMPKIN, CHESTNUTS

PARMESAN CHEESE, SAGE

15

SAUTÉED SHRIMP

ISRAELI COUSCOUS, ROASTED PEPPERS, STRING BEANS

LEMON SAUCE, SCALLIONS

14

AUTUMN CHICORY SALAD

RADICCHIO, ENDIVE, ROMAINE, BEETS, RED ONION, APPLES

SMOKED DUCK, SPICED WALNUTS, CRISPY BLUE CHEESE WONTONS

13

CRISPY BEEF SHORTRIB TERRINE

GHERKINS, DIJON MUSTARD, DILL

CREAMY COLE SLAW, BREAD & BUTTER PICKLES

14

VEAL SWEETBREADS

SPAGHETTI SQUASH, CARAMELIZED ENDIVE

BALSAMIC-HONEYED ONIONS

15

CHANTERELLE MUSHROOMS ON TOAST

SOURDOUGH TOAST, ARUGULA, SHALLOTS, GARLIC

WHITE WINE SAUCE

14

SPICY & CRUNCHY TUNA TARTARE

CHILI SAUCE, CUCUMBERS, SEAWEED SALAD, SOURDOUGH TOAST

15

WILD MUSHROOM SALAD

BABY ARUGULA, BUTTERNUT SQUASH, ROASTED PEPPERS, MANCHEGO CHEESE

PUMPKIN SEEDS, BALSAMIC-CHILE VINAIGRETTE

13

HUDSON VALLEY FOIE GRAS

PLEASE ASK FOR THE CHEF'S DAILY PREPARATION

23

SEAFOOD GUMBO

SHRIMP, MUSSELS, CLAMS, CALAMARI

ANDOUILLE SAUSAGE, RICE PILAF

15

SECOND COURSES

POMEGRANATE GLAZED LONG ISLAND DUCK

ROASTED BREAST, DUCK FRIED RICE, PEANUTS

STRUDEL OF DUCK CONFIT, CABBAGE AND SHIITAKE MUSHROOMS

29-

MUSTARD CRUSTED RACK OF LAMB

SWISS CHARD AND LEEK GRATIN, GRUYERE CHEESE

LENTILS, SOURDOUGH ONION RINGS

39-

Roasted Venison

PUMPKIN SPAETZLE, CAULIFLOWER, CHESTNUTS,

ROASTED SHALLOTS ONIONS, HUCKLEBERRIES

34-

PISTACHIO CRUSTED HALIBUT

CREAMY POLENTA, STRING BEANS, FAVA BEANS

CHANTERELLE MUSHROOMS, LEMON BEURRE BLANC

33-

PROSCIUTTO WRAPPED MONKFISH

CRISPED POTATO GNOCCHI, CELERY ROOT

ESCAROLE, APPLE AND ONION SAUTÉ, BALSAMIC BROWN BUTTER

30-

CHICKEN & SEAFOOD PAELLA

LOBSTER, SHRIMP, MUSSELS

CLAMS, CALAMARI, CHORIZO SAUSAGE, SAFFRON RICE

34-

SEARED DIVER SEA SCALLOPS

POTATO CAKE, SAVOY CABBAGE, PANCETTA

FOREST MUSHROOMS, PINE NUTS, TRUFFLED WHITE WINE SAUCE

31-

STEAKHOUSE MENU

14 OZ CREEKSTONE FARMS BLACK ANGUS BONELESS NY STRIP \$37-

**8 OZ CREEKSTONE FARMS BLACK ANGUS FILET
MIGNON \$39-**

14 OZ CREEKSTONE FARMS RIBEYE STEAK \$35

ALL STEAKS SERVED WITH A CHOICE OF 2 SIDES

SOURDOUGH ONION RINGS

STONE GROUND

ORGANIC GRITS

CRISPY POTATO CAKE

BABY BROCCOLI WITH ROASTED GARLIC

STRING BEANS WITH GARLIC AND OIL

PUMPKIN SPAETZLE

SWISS CHARD & LEEK GRATIN

STEAKHOUSE HOMEFRIES