



DINNER MENU

631-659-1350

STARTERS

Mediterranean Plate - \$20

Tzatziki, Hummus, Tapenade, Feta, Pita

Short Rib Slider - \$16

Cole Slaw, Brioche Buns

Shrimp Tempura - \$18

Sweet Chili Sauce, Sweet Soy, Chipotle Aioli

Crab Cake - \$24

Mixed Greens, Chipotle, Sweet Soy

Chicken Soup - \$12

Macaroni and Cheese - \$18

Cheddar, America, Parmesan Cheeses

Mussels and Clams - \$20

Chardonnay and Roasted Garlic Broth

Fried Calamari - \$16

Marinara Sauce

Pigs in a Blanket - \$15

Dijon Mustard and Brown Mustard

SALADS

Choice of Dressing: Balsamic, Lemon, Italian

Garden - \$18

Mixed Greens, Tomatoes, Cucumbers,
Celery, Bell Peppers, Carrots, Radish

Roasted Beet - \$16

Mixed Greens, Bosc Pears, Toasted
Pecans, Goat Cheese

Caesar - \$15

Romaine Lettuce, Radicchio, White
Anchovies, Croutons, Parmesan Tuile

Spinach - \$20

Baby Spinach, Goat Cheese, Cherry Tomato,
Strawberries, Red Onion

Lobster BLT - \$29

Chilled Lobster Salad, Romaine, Red Onion
Croutons, Cherry Tomatoes, Applewood Bacon

Burrata Mozzarella - \$20

Baby Greens, Marinated Tomatoes, Olives,
Artichoke Hearts, Red Peppers,
Balsamic Glaze, Pesto



ENTRÉES

Penne seafood - \$40

Lobster, Shrimp, Calamari, Tomato Broth

Salmon - \$38

Grilled 8oz, Tzatziki Sauce

Cavatelli Mignon - \$40

Filet Tips, Homemade Cavatelli
Mushroom Gorgonzola Cream Sauce

Chicken Breast - \$36

French Cut, Sherry Mushroom Sauce

Filet Mignon - \$45

Grilled 9oz, Demi-Glace

NY Steak - \$50

Grilled 16oz, Red Wine Reduction

Parmesan Crusted Sea Bass - \$45

Pan Seared, Tomato Confit

Blackened Swordfish - \$40

Cajun Cream Sauce

Duck Breast - \$38

Sliced 8oz, Black Mission Fig and
Port Wine Sauce

Porterhouse Lamb Durango - \$42

Two 6oz Chops, Blackberry Cascabella Sauce

Angus Rib Steak - \$55

Grilled 16oz, Avocado Chimichurri

SIDES - \$10

Asparagus

Creamed Spinach

Green Beans

Rice

Steak Fries

Brussel Sprouts

Broccoli Rabe

Mashed Potato

Lemon Cheese Risotto

DESSERTS - \$12

Profiteroles

Bavarian Cream Puff

Apple Tart

Granny Smith, Puff Pastry

Berries and Cream

Lemon Sorbet, Mixed Berries

Chocolate Torte

Flourless Chocolate

Cheesecake

New York Style

Peanut Butter Brownie Sundae

Moose Tracks, Chocolate Fudge Brownie