

**- TO START -**

<b>TIGER PRAWN COCKTAIL</b>	<b>19.75</b>
Horseradish Cocktail Sauce	
<b>MILD SMOKED SCOTTISH SALMON</b>	<b>17.75</b>
Lemon-Chive Blini, Capers, Dill, Bermuda Onion	
<b>TARTARE OF AHI TUNA</b>	<b>17.75</b>
Lightly Spiced with Soy and Chili, Avocado, Ginger, Wonton	
<b>COMPRESSED MAINE LOBSTER SALAD</b>	<b>23.50</b>
Lemon Emulsion, Crushed Avocado, Petit Greens	
<b>TOMATO BURRATA BRUSCHETTA</b>	<b>16.75</b>
Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto	
<b>PROSCIUTTO CARPACCIO</b>	<b>17.00</b>
Wild Arugula Salad, White Balsamic, Parmesan	
<b>CARPACCIO BRESAOLA</b>	<b>17.00</b>
Wild Arugula Salad, White Balsamic, Parmesan	
<b>TEMPURA CALAMARI</b>	<b>17.50</b>
Miso Mustard Dressing, Coriander, Roasted Peanuts, Scallions, Organic Greens	
<b>CRAB CAKE</b>	<b>16.50</b>
Lump Blue Crab, Crushed Avocado, Chipotle Emulsion	
<b>STEAMED BLACK MUSSELS</b>	<b>16.75</b>
Parsley, Garlic, White Wine, Chili Flakes, Grilled Baguette	
<b>SOUP OF THE DAY</b>	<b>10.75</b>
Recited Daily	

**- SALADS -**

<b>ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE</b>	<b>16.50</b>
Honey Toasted Walnuts, Aged Balsamic Reduction, Belgian Endive	
<b>CALIFORNIA RIVIERA</b>	<b>13.75</b>
Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Greek Feta	
<b>BAYSIDE HOUSE</b>	<b>13.75</b>
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette	
<b>CHOPPED HEART OF ROMAINE</b>	<b>13.75</b>
Parmesan Dressing, Shaved Parmesan, Focaccia Croutons	
 <b>CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES</b>	 <b>22.00</b>
Condiments and Grilled Baguette	
<b>CHARCUTERIE &amp; CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES</b>	<b>29.00</b>
Condiments and Grilled Baguette	

**MARKET INSPIRED**

**HUDSON VALLEY FOIE GRAS (4OZ) 29.00**

Local Strawberry Thyme Jam, Toasted Brioche, Petit Arugula Salad

**AMERICAN KUROBUTA PORK CHOP 29.75**

Chipotle "C1" Sauce, Young Green Beans, Roasted Red Bliss Potatoes

**LIVE ENTERTAINMENT NIGHTLY AND SUNDAY BRUNCH**

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness

**- PASTA - RISOTTO - GNOCCHI -**

<b>PENNE CHICKEN PICCATA</b>	<b>22.75</b>
Chicken Breast, Oven Dried Tomato, Capers, White Wine, Shallots, Parsley, Parmesan	
<b>FUSILLI SAUSAGE</b>	<b>22.75</b>
Spicy Italian Sausage, Charred Peppers, Tomato, Basil, Parmesan	
<b>LINGUINE FUNGHI</b>	<b>25.75</b>
Exotic Market Mushrooms, White Wine, Parsley, Toasted Pine Nuts, Parmesan	
<b>POTATO GNOCCHI AMATRICIANA</b>	<b>22.75</b>
Pancetta (Italian Bacon), San Marzano Tomatoes, Pecorino Romano Cheese	
<b>RISOTTO SHRIMP</b>	<b>27.75</b>
Tiger Prawns, Summer Corn, Roma Tomato	
<b>LINGUINE SCAMPI</b>	<b>27.75</b>
Tiger Prawns, Marinara Sauce, Parsley	

**- HOUSE SPECIALTIES -**

<b>BLACKENED PACIFIC WILD SWORDFISH</b>	<b>33.75</b>
Lemon Risotto, Mediterranean Vegetable Salsa, Petit Greens	
<b>SOY GLAZED ORGANIC SCOTTISH SALMON</b>	<b>31.75</b>
Wilted Spinach, Baby Bok Choy, Broccoli, Ginger Ponzu Sauce	
<b>SEARED WILD DIVER SCALLOPS</b>	<b>39.75</b>
Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco	
<b>WILD MUSHROOM CRUSTED ALASKAN HALIBUT</b>	<b>44.75</b>
Potato Puree, Green Asparagus, Riesling Sauce	
<b>OVEN ROASTED SHELTON FARM CHICKEN BREAST</b>	<b>26.75</b>
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce	
<b>GRILLED LOIN OF VENISON</b>	<b>39.75</b>
Pan Roasted Potato Gnocchi, Red Anjou Pear, Baby Bok Choy Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce	
<b>OVEN ROASTED RACK OF LAMB</b>	<b>39.75</b>
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce	
<b>10oz. TOP SIRLOIN "CULOTTE" STEAK</b>	<b>29.75</b>
Blue Cheese Potato Fondue, Red Wine Reduction, Asparagus	
<b>8oz. CENTER CUT FILET MIGNON</b>	<b>44.75</b>
Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables	
<b>12 oz NEW YORK "STEAK FRITES"</b>	<b>44.75</b>
Béarnaise Reduction Sauce, Parsley Fries	
<b>14oz. RIB-EYE STEAK</b>	<b>46.75</b>
Béarnaise Reduction Sauce, Broccoli, Roasted Potatoes	

**- SIDES -**

Lemon Risotto	<b>\$8.00</b>	Risotto with Summer Corn and Tomato	<b>\$8.00</b>
Polenta Gratin	<b>\$8.00</b>	Grilled Asparagus & White Balsamic Dressing	<b>\$10.00</b>
Maine Lobster Mashed Potatoes	<b>\$15.00</b>	Baby Bok Choy with Ginger Ponzu	<b>\$10.00</b>
House Made Potato Gnocchi & Parmesan	<b>\$8.00</b>	French Fries with Parsley and Sea Salt	<b>\$7.00</b>

**- THREE COURSE MENU \$69.00 -**

**COMPRESSED MAINE LOBSTER SALAD**

Lemon Emulsion, Crushed Avocado, Petit Greens

OR

**TARTARE OF SASHIMI GRADE YELLOWFIN TUNA**

Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps

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**CENTER CUT FILET MIGNON**

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

OR

**WILD MUSHROOM CRUSTED ALASKAN HALIBUT**

Potato Puree, Green Asparagus, Riesling Sauce

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**CHOOSE ANY DESSERT FROM OUR LIST**