

- TO START -

TIGER PRAWN COCKTAIL	19.75
Horseradish Cocktail Sauce	
MILD SMOKED SCOTTISH SALMON	17.75
Lemon-Chive Blini, Capers, Dill, Bermuda Onion	
TARTARE OF AHI TUNA	17.75
Lightly Spiced with Soy and Chili, Avocado, Ginger, Wonton	
COMPRESSED MAINE LOBSTER SALAD	24.75
Lemon Emulsion, Crushed Avocado, Petit Greens	
TOMATO BURRATA BRUSCHETTA	16.75
Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto	
ST. ANDRÉ TRIPPLE BRIE BRUSCHETTA	17.00
Lingonberry Jam, Speck Prosciutto, Anjou Pear	
CARPACCIO BRESAOLA	17.00
Wild Arugula Salad, White Balsamic, Parmesan	
HUDSON VALLEY FOIE GRAS (4OZ)	29.00
Local Strawberry Thyme Jam, Toasted Brioche, Petit Arugula Salad	
TEMPURA CALAMARI	17.50
Miso Mustard Dressing, Coriander, Roasted Peanuts, Scallions, Organic Greens	
CRAB CAKE	16.50
Lump Blue Crab, Crushed Avocado, Chipotle Emulsion	
STEAMED BLACK MUSSELS	16.75
Parsley, Garlic, White Wine, Chili Flakes, Grilled Baguette	
SOUP OF THE DAY	10.75
Recited Daily	
CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	22.00
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	29.00
Condiments and Grilled Baguette	

- SALADS -

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE	16.50
Honey Toasted Walnuts, Aged Balsamic Reduction, Belgian Endive	
CALIFORNIA RIVIERA	13.75
Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Greek Feta	
BAYSIDE HOUSE	13.75
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette	
CHOPPED HEART OF ROMAINE	13.75
Parmesan Dressing, Shaved Parmesan, Focaccia Croutons	

- SIDES -

Lemon Risotto	8.00
Polenta Gratin	8.00
Maine Lobster Mashed Potatoes	15.00
House Made Potato Gnocchi	8.00
Seasonal Risotto	8.00
<i>Sweet Corn and Roma Tomato</i>	
Grilled Asparagus	10.00
<i>with White Balsamic Dressing</i>	
Baby Bok Choy	10.00
<i>with Ginger Ponzu</i>	
French Fries	7.00
<i>with Parsley and Sea Salt</i>	

PRIX-FIXE MENU

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

\$69.00

- PASTA | RISOTTO | GNOCCHI -

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

- HOUSE SPECIALTIES -

BLACKENED PACIFIC WILD SWORDFISH	33.75
Lemon Risotto, Mediterranean Vegetable Salsa, Petit Greens	
SOY GLAZED ORGANIC SCOTTISH SALMON	31.75
Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce	
SEARED WILD DIVER SCALLOPS	39.75
Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco	
WILD MUSHROOM CRUSTED ALASKAN HALIBUT	44.75
Potato Puree, Green Asparagus, Riesling Sauce	
AMERICAN KUROBUTA PORK CHOP	29.75
Chipotle "C1" Sauce, Young Green Beans, Roasted Red Bliss Potatoes	
OVEN ROASTED SHELTON FARM CHICKEN BREAST	26.75
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce	
GRILLED LOIN OF VENISON	39.75
Pan Roasted Potato Gnocchi, Red Anjou Pear, Baby Bok Choy, Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce	
OVEN ROASTED RACK OF LAMB	39.75
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce	
10oz. TOP SIRLOIN "CULOTTE" STEAK	29.75
Blue Cheese Potato Fondue, Red Wine Reduction, Asparagus	
8oz. CENTER CUT FILET MIGNON	44.75
Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables	
12 oz NEW YORK "STEAK FRITES"	44.75
Béarnaise Reduction Sauce, Parsley Fries	
14oz. RIB-EYE STEAK	46.75
Béarnaise Reduction Sauce, Broccolini, Roasted Potatoes	

STEAKHOUSE THURSDAYS

EVERY THURSDAY 5PM - CLOSE

————— STARTER —————

CHOPPED HEART OF ROMAINE SALAD

OR

SOUP OF THE DAY

————— STEAK SELECTION —————

CENTER CUT FILET MIGNON

MADAGASCAN GREEN PEPPER SAUCE, POTATO TRIO,
SEASONS VEGETABLES

NEW YORK "STEAK FRITES"

BÉARNAISE REDUCTION SAUCE, PARSLEY FRIES

RIB- EYE STEAK

BÉARNAISE REDUCTION SAUCE, BROCCOLINI, ROASTED POTATOES

————— DESSERT —————

CHOOSE ANY DESSERT FROM OUR LIST

\$50.00

"OKTOBERFEST" INSPIRED

**KÄSE KRAINER
EMMENTAL CHEESE INFUSED
HERITAGE PORK SAUSAGE**

Lightly Smoked
Grandmother Style Sauerkraut
Parsley Potatoes, Bavarian Mustard

28.00

**Wednesdays are nothing
to whine about...**



**with purchase of Dinner Menu Entrée
*Select bottles***

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