

- TO START -

TIGER PRAWN COCKTAIL	20.75
Horseradish Cocktail Sauce	
MILD SMOKED SCOTTISH SALMON	18.75
Lemon-Chive Blini, Capers, Dill, Bermuda Onion	
TARTARE OF AHI TUNA	18.75
Lightly Spiced with Soy and Chili, Ginger, Wonton, Avocado	
COMPRESSED MAINE LOBSTER SALAD	25.50
Lemon Emulsion, Avocado, Petit Greens	
TOMATO BURRATA BRUSCHETTA	17.50
Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto	
ST. ANDRÉ TRIPPLE BRIE BRUSCHETTA	17.50
Lingonberry Jam, Speck Prosciutto, Anjou Pear	
CARPACCIO BRESAOLA	17.50
Wild Arugula Salad, White Balsamic, Parmesan	
HUDSON VALLEY FOIE GRAS (4OZ)	29.75
Navel Orange Marmalade, Toasted Brioche, Petit Arugula Salad	
TEMPURA CALAMARI	18.50
Miso Mustard Dressing, Coriander, Roasted Peanuts, Scallions, Organic Greens	
CRAB CAKE	17.50
Lump Blue Crab, Mediterranean Salsa, Chipotle Emulsion	
STEAMED BLACK MUSSELS	17.50
Parsley, Garlic, White Wine, Chili Flakes, Garlic Toast	
SOUP OF THE DAY	10.75
Recited Daily	
CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	23.50
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	31.00
Condiments and Grilled Baguette	

- SALADS -

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE	17.50
Honey Toasted Walnuts, Aged Balsamic Reduction, Belgian Endive	
CALIFORNIA RIVIERA	14.50
Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Greek Feta	
BAYSIDE HOUSE	14.50
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette	
HEART OF ROMAINE LETTUCE	14.50
Parmesan Dressing, Shaved Parmesan, Focaccia Croutons	

- SIDES -

Lemon Risotto	9.00
Polenta Gratin	8.00
Maine Lobster Mashed Potatoes	15.00
Pan Roasted Exotic Mushrooms	15.00
Garlic, White Wine, Parsley	
Grilled Asparagus	10.00
White Balsamic Dressing	
Baby Bok Choy	10.00
Miso Dressing	
French Fries	7.00
Parsley and Sea Salt	

PRIX-FIXE MENU

COMPRESSED MAINE LOBSTER SALAD
Lemon Emulsion, Avocado, Petit Greens
<i>OR</i>
TARTARE OF SASHIMI GRADE YELLOWFIN TUNA
Lightly Spiced with Soy, Chili and Ginger, Avocado, Wonton Crisps
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CENTER CUT FILET MIGNON
Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables
<i>OR</i>
WILD MUSHROOM CRUSTED CHILEAN SEABASS
Potato Puree, Green Asparagus, Riesling Sauce
◆◆◆
CHOOSE ANY DESSERT FROM OUR LIST
\$73.00

- PASTA | RISOTTO -

RISOTTO SHRIMP Tiger Prawns, Asparagus, Lemon	28.50
PENNE CHICKEN FUNGHI Chicken Breast, Exotic Mushrooms, Shallots, Parsley, Parmesan	23.75
FUSILLI SAUSAGE Spicy Italian Sausage, Charred Peppers, Basil, Parmesan	23.75
LINGUINE SCAMPI Tiger Prawns, Marinara Sauce, Parsley	28.50

- HOUSE SPECIALTIES -

BLACKENED PACIFIC WILD SWORDFISH Lemon Acquerello Rice, Mediterranean Vegetable Salsa, Petit Greens	34.50
PAN ROASTED SCOTTISH SALMON Wilted Spinach, Baby Bok Choy, Miso Dressing	33.50
SEARED WILD DIVER SCALLOPS Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco	40.75
WILD MUSHROOM CRUSTED CHILEAN SEABASS Potato Puree, Green Asparagus, Riesling Sauce	45.75
AMERICAN KUROBUTA PORK CHOP Chipotle "C1" Sauce, Young Green Beans, Roasted Red Bliss Potatoes	31.00
OVEN ROASTED SHELTON FARM CHICKEN BREAST Wilted Spinach, Soft Polenta Gratin, Lemon Sauce	27.75
OVEN ROASTED RACK OF LAMB Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce	44.75
10oz. TOP SIRLOIN "CULOTTE" STEAK Blue Cheese Potato Fondue, Red Wine Reduction, Asparagus	31.00
8oz. CENTER CUT FILET MIGNON Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables	45.75
12 oz NEW YORK "STEAK FRITES" Béarnaise Reduction Sauce, Parsley Fries	45.75
14oz. RIB-EYE STEAK Béarnaise Reduction Sauce, Broccolini, Roasted Potatoes	48.75

STEAKHOUSE THURSDAYS

EVERY THURSDAY 5PM - CLOSE

———— STARTER ————

HEART OF ROMAINE LETTUCE 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

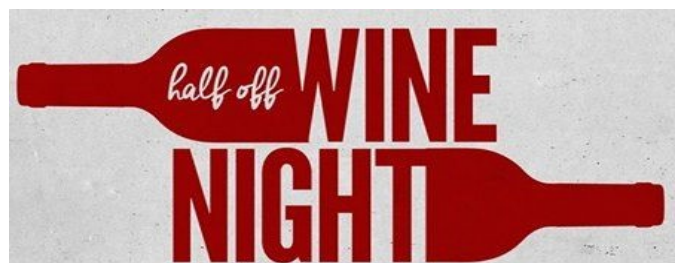
\$50.00

SEASON'S INSPIRATIONS

MEDALLIONS OF VENISON LOIN 43.00
Italian Chestnut Puree, Exotic Mushrooms
Spiced Red Wine Reduction

WILD BOAR RAGU BOLOGNESE 26.00
Linguini Pasta, Parmesan, Parsley

**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