

BISTRO~LOUNGE~BAR

APERITIF

HORS D'OEUVRES

FRENCH ONION SOUP	9
BAKED BRIE IN PUFF PASTRY	11
With Fig Marmalade	
HUMMUS AND GRILLED CALAMARI	13
With Grilled Pita	
PROSCIUTTO & FIGS	9
With Blue Cheese And Pear & Balsamic Reduction	
ZUCCHINI PANCAKES	7
With Dill Yogurt Sauce	
FRIED CALAMARI	13
With Caper Berry Aioli And Tomato Sauce	
RISOTTO FRITTERS	9
Stuffed With Wild Mushrooms And Fontina Cheese	
BUFFALO CHICKEN MEATBALLS	9
Creamy Roquefort Dip	

APPETIZERS

STEAK TARTARE	12
PROSCIUTTO FLAT BREAD	11
Caramelized Onions, Gruyère Cheese	
ESCARGOTS	11
TUNA TARTARE	16
THIN CRUST SEARED MINI TUNA PIZZA	14
With Seared Rare Tuna, Avocado, Green Onions, Bell and Jalapeño Peppers	
PISTACHIO NUT CRUSTED SCALLOPS	16
With Apple Parsnip Puree, Spinach, Horseradish Beet Emulsion	
GRILLED OCTOPUS	19
Chorizo, Fingerling Potatoes, Bell Peppers, Chili Oil	
GRILLED BABY LAMB CHOPS	16
Quinoa Tabouli, Dill Yogurt	
HARD SHELL DUCK TACOS	14
Duck Confit, Red Cabbage Slaw, Plum Sauce	

MEATS AND CHEESE

MEATS

Saucisson Sec
Prosciutto di Parma
Duck Rillettes
Duck Prosciutto
Dry Cured Chorizo
Foie Gras Terrine

CHEESES

Roquefort
Truffle pecorino
Beemster Gouda
Camembert
Midnight Moon Goat
Manchego
Triple Cream Goat

CHOICE OF 3 - 12

CHOICE OF 5 - 18

APERITIF BOARD - 25

(ONE FOIE GRAS MAX. PER ORDER)

FRUITS DE MER

OYSTERS

Bluepoint - 2.50

LITTLE NECK CLAMS - 2

SHRIMP COCKTAIL - 14

CRAB COCKTAIL - 15

PETIT PLATEAU - 36

Small assortment of Cold and Raw Seafood

GRAND PLATEAU - 78

Large assortment of Cold and Raw Seafood

SALADS

APERITIF SALAD.....12

Quinoa, Mixed Greens, Tomato, Walnut, Dried Apricot,
Champagne Vinaigrette

CHOPPED SALAD.....11

Tomatoes, Cucumbers, Onions, Bell Peppers, Avocado,
Romaine, Lemon Dressing

BABY ARUGULA & ARTICHOKE....12

Marinated Artichoke, Parmesan, Lemon Truffle
Vinaigrette

SHRIMP & AVOCADO TOWER.....14

Hearts Of Palms, Frisée, Lime Vinaigrette

CAESAR SALAD.....10

Chopped Romaine, Shaved Parmesan, Creamy
Caesar Dressing

SEAFOOD SALAD21

Shrimp, Scallops, Lobster, Calamari, Mixed Greens,
Pico de Gallo, Tossed in Lemon and Olive Oil

MUSSELS

Appetizer - 12 / Entrée - 21

MARINIÈRE

White Wine, Garlic

PROVENÇALES

Tomato, Basil Garlic

PASTAS

CAVATELLI & FILET MIGNON.....28

Diced Filet Mignon, Leeks, Mushroom, Creamy Cognac

BUTTERNUT SQUASH GNOCCHI...21

With Light Creamy White Wine Pesto

SANDWICHES

SIRLOIN BURGER.....14

Add Cheese Or Mushrooms Or Caramelized Onions \$1

FILET MIGNON SLIDERS16

2 Sliders With Mushrooms, Gruyere Cheese

“MONTAUK STYLE” LOBSTER ROLL... 23

One Pound Lobster With Apple Tarragon Aioli

FRENCH ONION SANDWICH.....15

Grilled Chicken, Caramelized Onion, Melted Gruyere Cheese,
Onion Soup Dip On The Side (Add Bacon \$1)

ENTREES

PEPPERCORN CRUSTED TUNA..31

Green Lentil Ragu, Roasted Pepper Coulis

FRICASSEE OF SCALLOPS & SHRIMP.....29

Asparagus & Oyster Mushroom, Truffle Cream Sauce

GRILLED BRONZINO.....28

Sautéed Fingerling Potatoes, Haricots Verts & Artichoke, Olive Tapenade

SOLE PAPILOTE.....24

Filet Of Sole In Parchment Paper, Olives, Tomatoes, Basil, Capers, Lemon White Wine

HAZELNUT CRUSTED SALMON.....26

Apple Parsnip Puree, Spinach, Horseradish Sauce

STEAK FRITES.....31

Grilled Sirloin Steak, French Fries, Truffled Butter

COQ AU VIN.....25

Chicken Braised In Red Wine With Bacon, Carrots, Mushroom, Mashed Potatoes

MAGRET DE CANARD28

Seared Duck Breast, Apple Bread Pudding, Calvados Au Jus

PORK OSSO BUCO.....26

Wild Mushroom Risotto, Sweet Marsala Au Jus

GRILLED FILET MIGNON.....36

Roasted Potatoes, Grilled Asparagus, Béarnaise Sauce

PISTACHIO CRUSTED RACK OF LAMB.....34

Potato & Roquefort Tart, Sautéed Spinach, Rosemary Au Jus