

A P P E T I Z E R S

Fresh Burrata Mozzarella 13

Yellow & Red Beefsteak Tomatoes, Grilled Red Onions
Roasted Garlic Grilled Ciabatta Tuscan Bread
15 Year Cask Aged Balsamic, Organic Basil Salad

Hawaiian Ahi Tuna Tartare 16

Sashimi Yellow Fin Tuna, Wasabi Avocado
Crispy Shallots, Citrus Soy Dressing

Scallop B.L.T. 13

Maine Diver Scallops, Potato Croquettes, Bacon, Corn, Tomatoes
New England Clam Chowder Emulsion

Crispy Narragansett Bay Calamari 11

Duet of Dipping Sauces
Citrus Watercress Salad

Chilled Summer Seafood Salad 14

Gulf Shrimp, Diver Scallops, Lump Crab Meat
Corn Off The Cobb, Avocado, Lime Crème Fraiche
Yellow Tomato Gazpacho

Duet of Crab 16

Jumbo Lump Crab Cocktail, Louis Sauce
Panko Crusted Lump Crab Cake, Caper Remoulade

Three Presentations of Shrimp Cocktail 17

Jumbo Chilled Shrimp, Horseradish Cocktail Sauce
Spicy Shrimp Tempura, Avocado Roll, Ginger Soy Glaze
Shrimp Ceviche, Mango, Tomato, English Cucumber

Crispy Duck Wontons 10

Hoisin Barbequed Duck Confit, Citrus Scallion Cilantro Salad
Siracha Orange Ginger Syrup

Artisan Cheese Plate 12

Chef's Selection of Three Artisanal Cheeses
Composed Seasonally

S O U P S A N D S A L A D S

Squash Soup 9

Shaved Apples
Basil
Citrus Crème
Fraiche

Steakhouse Salad 10

Iceberg Lettuce
Roma Tomatoes
Blue Cheese Dressing

Hearts of Romaine

Prosciutto Di Parma,
Pesto, Caesar Dressing
Parmesan Croustade

Lobster Bisque 12

11
Sweet Gulf Shrimp
Pecans
Oven Dried Tomatoes

Organic Greens 9

Asparagus, Red Onion
Candied Almonds, Honey
Mustard Vinaigrette
Dressing

Moshulu Salad

Grapes, Romaine,
Chevre, Fuji Apples
Jalapeño Lime

C H E F ' S E N T R É E S P E C I A L T I E S

Jail Island Salmon 32

Lump Crab Meat, Flash Seared Asparagus
Lemon Aioli, Creamy Saffron Orzo, Peppered Port Reduction

Crescent Farms Long Island Duck Breast 29

Wild Mushrooms, Swiss Chard, Brie Cheese
Marcona Almonds, Grand Marnier Reduction

Maine Diver Scallops 35

Yukon Gold Potato Puree, Pan Roasted Provençal Vegetables
Meyer Lemon Beurre Blanc

Sesame Crusted Ahi Tuna 39

Wok Seared Vegetables, Sesame Drop Dumplings
Szechuan Tamarind Soy Reduction

Berkshire Pork Tenderloin 27

Sweet Corn, Grilled Red Onions, Organic Basil
Portobello Mushroom, Fried Green Tomatoes, Aged Balsamic

French Cut Giannone Chicken Breast 28

Wild Mushrooms Risotto, Green Asparagus
Petite Herb Salad, Madeira Thyme Pan Jus

S T E A K A N D S E A F O O D

10 oz Center Cut Filet Mignon 39

Bass 32
Certified Choice Hereford Beef
Jam
Corn Fed, Montana

Wasabi Crusted Chilean Sea

Bass 32
Ginger Soy Glaze, Red Pepper
Jam

14 oz New York Strip 39

28 Day Dry Aged Hereford Beef
Corn Fed, Oklahoma

2 Lb Maine Lobster 55

Roasted, Split, Claws Scored
Drawn Chive Shallot Butter

14 oz Prime Ribeye 40

32 Day Dry Aged Angus Beef
Parsley
Corn Fed, Nebraska
Emulsion

Jumbo Lump Crab Cake 27

Melted Leeks, Italian Flat Leaf
New England Clam Chowder

Veal and Lobster 38

Medallions of Veal Tenderloin
Twin Petite Lobster Tails
Béarnaise Sauce, Cabernet Thyme
Hollandaise

Add to Any Entree:

Lump Crabmeat Oscar 10
Spring Asparagus, Tarragon

Double Cut Lamb Chops 36

Tails 12
Syrah Rosemary Lamb Jus
Grain Fed, Australia

Twin 2oz Petite Brazilian Lobster

Blackened Petite Shrimp 6

S A U C E S 2

M-I Steak Sauce

Béarnaise Sauce

Cabernet Demi

Horseradish Cream

S I D E S 10

Yukon Gold Potato Puree

Fresh California Chives

Steak Frites

Béarnaise Sauce

Maple Whipped Sweet Potatoes

Brown Sugar, Vanilla, Ginger

Sweet Corn Off The Cobb

Bacon, Leeks, Tomatoes

Wild Mushroom Risotto

Oven Dried Tomatoes
Lemon Truffle Herb Salad

Organic Baby Spinach

Spanish Extra Virgin Olive Oil
Roasted Garlic

Wok Seared Vegetables

Mushrooms
Sesame Drop Dumplings
Szechuan Tamarind Soy Reduction

Truffle Roasted Wild

Sautéed Texas 1015 Onions

Lobster Fried Rice

Pan Roasted Fingerling Potatoes

Peas
Rosemary, Garlic, Lemon, Parsley

Scallions, Ginger, Spring

Oil

Roasted Asparagus

Lemon, Shallots, Estate Olive

Make Your Reservations for Thanksgiving Dinner

November 27th, 2008

Enjoy our A La Carte Menu as well as

Traditional Thanksgiving Day Specials

Gift Cards Available, Perfect for any Occasion

*** An 18% Gratuity will be Added to Parties of Six or More**