Appetizers

"The Ritz Egg" 14.50
Filled with chived Smoked Salmon "Scramble" & topped with Russian "Sevruga" Caviar. Complimented with a shot of Ice-cold "Cristall" Vodka

"Maryland" Lump Crab Cake 14.50
Lump Crab with finely diced Onions & Peppers Pan Sautéed & served on a Bed of Roasted Tomato Coulis

Escargots "En Croûte" 14.00
Baked in individual Crocks under a flaky Puff-pastry Crust with Walnuts, parsley, Lemon Juice, Garlic & Red Wine

Calamari Fritti 14.50
Fresh Squid Rings & Tentacles floured & deep-fried. Served with lightly spiced Marinara.

"The Carousel"
A Lazy-Susan laden with Akvavit-cured "Gravlax", Smoked Idaho Trout, Gulf Shrimp, Dungeness Crab Legs, Shelled Maine Lobster Claws, Goose Liver Paté, "Parma" Prosciutto Ham & "Tartare" of Filet Mignon. Served for two or more only. 19.50 per person

Seafood Cocktails
Our Seafood Cocktails are served over diced Celery with Cocktail & Mustard Sauces

Dungeness Crab Legs 18.50

Maine Lobster 19.00

Combination 19.00

Hudson Valley "Foie Gras" 18.00
Seared with Port Wine & topped with Wild Lingonberries. The Perfect Accompaniment - Ch. "Guiraud" Sauterne 8.00

"Gravlax" 13.50
Cured Norwegian Salmon over warm Potato Pancakes w/Crême Fraiche & Russian "Sevruga" Caviar garnish

Soups

Wild Mushroom "Cappuccino" 8.00
Served with a Parmesan Cheese Straw

Maine Lobster Bisque 8.50
Laced with Sherry & Cognac

Salads

The Ritz Salad 10.75
Cut Romaine, Belgian Endive, Chives, Watercress, Canadian Coral Bay Shrimp, Hard-boiled Egg, ripe Tomatoes & "Ciabatta" Croutons are tossed with Olive Oil, Tarragon Apple Cider Vinegar & a touch of Dijon Mustard

"Caesar of the Ritz" 8.75
Cut Hearts of Romaine w/ our traditional Caesar Dressing Parmesan Cheese & Garlic Croutons

Organic Tomatoes & Mozzarella 10.75
Aged Balsamic Vinegar, Extra Virgin Olive Oil, & garnished with roasted Pine Nuts

Spring Mix Salad 9.75
Mixed Garden Lettuces with Sonoma Goat Cheese, Pears, & Walnut Oil Vinaigrette

Maui Onion, Tomato & Avocado 10.75
Maui Onion, Organic Tomato, Hearts of Palm & Avocado tossed in a Pear Cassis Vinaigrette

Piero's Special Salad 14.25
Jumbo Prawns diced on a bed of fanned Avocado with a Mustard Vinaigrette

Beet Salad 10.50
Layers of Organic Tomato, Beets & Mozzarella with Cassis Mustard Vinaigrette

Russian Sevruga Caviar
60.00 an ounce
Accompanied with Toast Points, finely minced onions, Egg Mimosa & Sour Cream

Featured Items

"Piero" Pasta Special
Ask your Server for Tonight's Selection

Piero's Osso Bucco 36.00
Braised Veal Shank served fork tender and accompanied by Fettuccini tossed with Porcini Mushroom au jus

Surf & Turf & Crab 40.00
Broiled Maine Lobster Tail, Jumbo Prawns & a Maryland Lump Crab Cake w/Roasted Tomato Coulis

Everyday Classics

Nantucket Day-boat Scallops Saute "Belle Meuniere" 32.00
Pan-seared w/Mushroom Brown Butter over Mashed Potatoes & fresh Asparagus

Fresh "Hawaiian" Ahi 36.00
12 oz. Sashimi-grade Ahi Tuna on Black Bean Szechuan Sauce w/Seasonal Vegetables

Pacific Swordfish 36.00
Baseball-cut served on a bed of Whole Grain Mustard Seed Seasonal Vegetables & Ritz Potatoes

Rotisserie-roasted Duck in the "Bavarian" Manner 28.00
Presented crisp -- with a compote of warm Gala Apples, sweet sour Red Cabbage & Lingonberry Sauce

House Specialties

Filet Mignon & Maine Lobster Tail 46.00
Served on a grilled Portobello Mushroom Ritz Potatoes & Seasonal Vegetables

Roast Rack of "Colorado" Lamb with Rosemary "Jus" 40.00
Seasonal Vegetables & Ritz Potatoes

"Full-Bone" Veal Chop 39.00
Served Char-broiled with Truffle "Jus" Seasonal Vegetables & Mr. G's Potatoes

24 oz. Porterhouse Steak 42.00
Char-broiled to the temperature of your choice & served with Mr. G's potatoes & Seasonal Vegetables

36 oz. Rib Eye Steak 40.00
Char-broiled bone-in Prime Rib Steak w/ Mr. G's Potatoes can also be served Blackened

Aged Prime New York Steak 40.00
18 oz. Cut Char-broiled & served with Mr. G's Potatoes & Seasonal Vegetables

Desserts

Harlequin Soufflé
Half Grand Marnier & Half Belgian Chocolate sauced with Grand Marnier Créme Anglaise

Raspberry "Créme Brûlée"
Vanilla Bean Custard, poured over Ripe Berries, then caramelized with two sugars

The "Chocoholic" Martini
Stolichnaya Coffee & Vanilla Vodkas shaken with Marie Brizard Cacao Blanc into a Godiva-rimmed Glass