



DINNER

STARTERS

CAULIFLOWER VELOUTÉ

pistachio honey gremolata — 9

MESCLUN GREENS

hot house cucumbers, orange supreme, roma tomatoes, poppy seed vinaigrette — 10

TUNA POKE

jicama, macadamia nuts, cilantro, spicy soy sauce — 12

SHRIMP COCKTAIL

horseradish chili, lemon wedge — 14

LOBSTER CORN CHOWDER

butter ball potatoes, corn crumble, jalapeño essence — 12

JUMBO LUMB CRAB & AVOCADO

honey dew melon, citrus, petite greens — 14

TRADITIONAL CAESAR SALAD

brioche rusk, shaved parmigiano, anchovy garlic dressing — 9

MAIN COURSE

PAN TANNED SALMON

parsnip puree, toasted quinoa, beech mushrooms, pea tendrils, ginger jus — 26

COCOA CURED SHORT RIBS

carrot puree, porcini onion jam, fingerling potatoes — 27

PAPPARDELLE

sausage ragù, kale, ricotta salata, basil — 22

CHICKEN UNDER BRICK

broccoli rabe, lemon gremolata, toasted chickpeas — 23

CHARBROILED STRIP STEAK

cauliflower cream spinach, tomato confit, rosemary butter — 42

MONTAUK CIOPPINO

clams, shrimp, squid, market fish, mussels, tomato broth, garlic aioli — 34

SIDES

\$9

Potato wedges

Cauliflower cream spinach

Parmesan potatoes

Baby carrots labneh yogurt

Roasted crimini mushrooms

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*