Starters

Grilled Quail (GF) 200, 103
micro herb salad, apricot mostarda, mango purée, Gras Barbecue ~12

Hudson Valley Foie Gras 414, 416
brioche, lemon mascarpone, roasted sunflower seeds, chili honey ~17

Truffle Crab Mac & Cheese 300, 402
Fusilli, jumbo lump crab, truffle Mornay, old bay butter crumbs ~13

Curried Cauliflower (V, GF) 224, 304
almonds, dried cranberries, coconut curry sauce ~9

Escargot 302, 417
Bourbon mushroom espagnole, crispy garlic chips, crostini ~12

Braised Octopus (GF) 702, 405
crispy chick peas, caramelized onion puree, ‘Nduja, charred tomatoes, black salt, parsley oil ~14

Crissy Brussel Sprouts (V, GF) 301, 500
fresh herbs, golden raisins, root beer gastrique ~10

Half Dozen Local Oysters (GF) 4, 102
on the half shell, paddlefish caviar, lemon crème fraîche, sel Gris or grilled, spinach, bacon, parmesan ~14

Soups & Salads

Soup du Jour
chef’s daily creation ~ 6/8

Krazy Kat’s Crab Bisque 414, 406
jumbo lump crab, chive crème fraîche ~7/9

French Mushroom Soup (VO) 608, 220
crouton, provolone, Gruyère ~6/8

Hearts of Romaine 102, 505
Kalamata olive tapenade, grilled focaccia, shaved parmesan, white anchovy, Parmesan dressing ~6/10

Field Greens Salad (VO, GF) 206, 410
roasted beets, goat cheese, pickled red onions, mesclun greens, spiced almonds, white balsamic vinaigrette ~6/10

Chopped Salad 100, 218
romaine, frisée, grape tomatoes, cucumber, smoked bacon, avocado, red onion, focaccia croutons, creamy garlic dressing ~8/12

Burrata Salad (GF) 302, 100
Boston lettuce, crushed avocado, prosciutto, tomato, aged balsamic, extra virgin olive oil, black salt ~9/13

Add a Protein to any Salad: Chicken ~5 Crab Cake ~12 Filet Mignon ~10 Smoked Salmon ~6 Shrimp ~7

*Numbers next to each item denotes suggested wine pairings
Entrées

Jumbo Lump Crab Cake (GF) 304, 406
sweet potato purée, haricot vert, lemon basil aioli~22/34

Arctic Char (GF) 410, 404
spiced carrot purée, cipollini onions, broccolini, red wine-lobster jus~22/30

Scallops a la Lyonnaise (GF) 214, 306
frisée, caramelized onions, smoked bacon, fingerling potatoes, hedgehog mushrooms, sherry-thyme
vinaigrette~24/32

Chilean Sea Bass (GF) 204, 413
Coconut basmati, baby bok choy, ginger Darjeeling broth~26/36

Bone in Ribeye (GF) 1202, 1506
roasted marble potatoes, pickled blackberries, stilton mousse, roasted shallot jus~40

Jurgielewicz Farm Peking Duck (GF) 206, 1601
crisp skin breast, confit leg & thigh, pomme purée, broccolini, thyme jus~54

Rack of Lamb 604, 507
crispy eggplant, celery root purée, rosemary honey, red currant demi~25/32

Espresso Rubbed Venison Loin (GF) 706, 901
exotic mushroom risotto, crispy Brussel sprouts, port syrup, chive pistou~24/33

Boneless Short Ribs (GF) 512, 1105
pomme purée, swiss chard, natural jus ~29

Black Rice Bowl (VO, GF) 609, 104
avocado, pickled red onions, crispy chick peas, tofu, sno pea shoots, carrot, 8 minute egg~18/26#

Sides ~8
Roasted Exotic Mushrooms
Pomme Purée
Crispy Brussels Sprouts
Marble Potatoes, Stilton Fondue

Executive Chef Dan Tagle    Sous Chef Corey Baunchalk
Children’s menu available upon request.

(GF) -- Gluten Free   (V) -- Vegan/Vegetarian   (VO) -- Vegetarian Only

Please note that kitchen equipment and prep area are shared with non-gluten free items.
Many dishes can be modified to accommodate dietary restrictions. Please ask your server.

Join us for our
3 course prix fixe menu Sunday thru Thursday~$35

Weekend Brunch 8-2

Consuming raw or undercooked meat, poultry, eggs, shellfish, or seafood may increase your risk for food borne illness.
Ask about our private dining rooms and conference center for private functions