

LUNCH

STARTERS

Chilled Seafood

\$12

East Coast Oysters

four each

\$16

West Coast Oysters

four each

\$18

Classic Chilled Gulf Shrimp

four each

\$14

Sushi Grade Tuna Tartare

citrus soy vinaigrette

\$145

Israeli Osetra Caviar

30 grams, classic accompaniments

Appetizers

\$15

Japanese Wagyu Beef Dumplings

\$12

Steak Tartare

hand cut, grilled crostini

\$18

Mooo Meatballs

dry aged ribeye, bordelaise

Soups

\$12

Maine Lobster Bisque

cognac and sherry

\$12

Potato & Leek Chowder

whole belly clams, bacon

\$12

Chicken Noodle Soup

our own take on the classic

Salads

\$7

Caesar Salad

parmesan, croutons

\$8

Crisp Baby Iceberg Salad

great hill blue cheese, bacon, tomatoes, buttermilk ranch dressing

\$7

Arugula Salad

lemon vinaigrette, shaved parmesan, grissini

Steaks

\$42

Filet Mignon

8 ounce

\$38

Creekstone Farms Prime Sirloin

10 ounce

\$46

Painted Hills New York Sirloin

14 ounce

\$42

Del Terruno Ribeye

12 ounce, free range, 100% grass fed, uruguay

\$38

Ribeye Steak

12 ounce

\$68

Bone-In Painted Hills Ribeye

22 ounce, all natural, grass and grain fed

Sandwiches

\$18

12 Ounce Sirloin Burger

vermont cheddar, sauteed onions, fries

\$14

Grilled Chicken Club

lettuce, tomato, applewood smoked bacon, fries

\$28

Maine Lobster Roll & Salad

\$14

Classic B.L.T.

toasted country bread, garlic aioli, smoked applewood bacon & cured tomato

\$16

Steak & Blue Cheese

coulotte steak, caramelized onions, tiger sauce

Chef's Salads

\$24

Grilled Shrimp & Baby Kale Salad

lemon, parmesan, garlic

\$24

Sliced Prime New York Sirloin

coffee crusted, mixed greens, picked beech mushrooms, red onion, blue cheese

\$15

Grilled Chicken Cobb Salad

iceberg, romaine, hard boiled egg, bacon, tomatoes, avocado, ranch dressing

\$18

Pan Seared Sushi Grade Tuna Salad

chilled soba, carrot & cucumber noodles, snap peas, ginger, soy, lime aioli

\$16

Grilled Chicken Paillard

kale lettuce, lemon, parmesan

\$22

Grilled Salmon & Baby Kale

avocado, salmon skin, radishes

Other Stuff

\$28

Wiener Schnitzel

brown butter, egg & capers

\$14/27

Garganelli Bolognese

dry aged beef, pork, tomato & parmesan

\$18

Maine Lobster Mac & Cheese

\$24

Grilled Faroe Island Salmon

6 ounce, bacon, cabbage, bordelaise

\$32

Steak Frites

10 ounce, creekstone farms, prime bavette

\$26

Fried Chicken

secret blend

Sauces

\$2

Bearnaise

\$2

Red Wine

\$2

Bordelaise

\$2

Mooo.... Steak Sauce

\$1

Lou Jean's BBQ

\$3

Au Poivre

Sides

\$7

Hand Crafted Pork Sausage

\$7

Applewood Smoked Bacon

\$7

Heritage Ham Steak

\$5

Sautéed Spinach

\$8

Truffled Parmesan Frites

\$3

House Made Whip Cream

\$9/18

Seasonal Fruit Plate

**(please note that all menu items and pricing are subject to change)*

Add on sides....

\$9

Sauteed Spinach & Garlic

\$18

Exotic Mushroom Mix

\$6 / 10

Whipped Potatoes

\$12

Truffled Parmesan Fries

\$6

Sauteed Onions

\$12

Panko & Parmesan Crusted Onion Rings

\$12

Crispy Potato Tots

bacon, parmesan

Dessert

\$9

Assorted Housemade Ice Creams or Sorbets

two scoops, served with a lemon tuile

\$9

Devil's Food Cake

chocolate ganache, vanilla ice cream

\$9

Classic Vanilla Crème Brûlée

vanilla bean, almond biscotti

\$9

Bananas Foster

vanilla ice cream, caramelized bananas, warm rum sauce

\$21

Cheese Plate

Chef's Selection

\$9

Milk Chocolate Mousse Bombe

milk chocolate mousse, cocoa sponge, cocoa nib tuile, milk chocolate sauce (gluten free)

\$9

Blueberry-Lemon Curd

bruleed, cornmeal-lemon zest madeleines

\$9

Fresh Baked Chocolate Chip Cookies

4 each