

Dinner Menu
Simply Chilled

Shrimp Cocktail {16}

Horseradish Cocktail Sauce, Lemon Wedge

Oysters On The Half Shell

{½ Dozen For 18 -Or- 1 Dozen For 36}

Cucumber Mignonette, Horseradish Cocktail Sauce

Nicoise Ahi Tuna {18}

Ahi Tuna, Purple Potatoes, Pickled Quail Eggs, Niçoise Olives

Seafood Tower

{2 For 55 -Or- 4 For 95}

New York State Blue Point Oysters, Clams, Shrimp, Petite Maine Lobster

Soups

French Onion Soup {9}

Brandy, Croûton, Aged Gruyère Cheese

Native Corn And Clam Chowder {9}

Roasted Corn Oil, Fresh Herbs

Starters

Pan Seared Crab Cake {15}

Jumbo Lump, Pickled Apple-Fennel Salad, Grilled Poblano Aioli

Escargot {14}

Garlic Lemon Butter, Grilled Baguette Croutons, Red Wine Butter

Seared Foie Gras {18}

Pear Confit, Toasted Brioche, Pear Gastrique, Lace Tuile

Jamon Serrano {21}

Shaved Black Foot Serrano Ham, Figs, Micro Arugula, Parmesan Cheese, Extra Virgin Olive Oil

Salt And Pepper Calamari {12}

Hot Cherry Peppers, Roasted Tomato Ketchup

Salads

◆ **Chop Salad** {10}

Romaine, Radicchio, Radish, Carrot, Green Beans, Chickpeas, Avocado, Charred Tomato Vinaigrette

Iceberg Wedge {9}

Apple Wood Smoked Bacon Candied In Maple Sugar, Oven Dried Tomatoes, Buttermilk Blue Cheese Dressing

TS Signature Caesar {9}

Croûtons, Crispy Parmesan, Chives

◆ **Sweet Potato Salad {12}**

Roasted Sweet Potato And Shaved Pumpkin, Apricot Vinaigrette, Brown Butter, Sweet Potato Leaves

◆ **Apple Arugula Salad {9}**

Grated Apple, Candied Cashews, Butternut Squash, Citrus Vinaigrette

◆ **Roasted Beet & Goat Cheese {10}**

Red and Golden Chiogga Beets, Petite Greens, Utica Honey

From The Grill

Pork Delmonico {45}

12oz

Rack Of Lamb {39}

10oz

Tomahawk Bone In Veal Chop {52}

18oz

Charbroiled USDA Heritage Angus

Filet Mignon {39}

8oz

Bone In Rib Eye {49}

20oz

Porterhouse {52}

24oz

Prime Rib {36}

16oz

Prime, Dry Aged Beef & Wagyu

New York Strip {56}

Prime Dry Aged

16oz

Rib-Eye Filet {75}

Prime

12oz

Wagyu Duo {60}

4oz Ny Strip, 4oz Filet,

Bone Marrow

Bone In Filet {90}

Prime Dry Aged
16oz

Cowboy Bone In Rib-Eye {99}

Dry Aged
46oz For Two

House Specialties

Braised Lamb Shank {45}

White Bean Cassoulet, Crispy Leeks

Roasted Half Chicken {30}

Herb Seared Breast, Creamy Polenta, Prune and Cherry Compote

Pan Seared Sea Bass {38}

Wild Mushroom Powder, Artichokes Barigoule, Tomato Broth, Coriander, Spanish Olives

Atlantic Salmon {29}

Pan Seared Salmon, Batonnet Vegetables, Cabernet Dijon Butter Sauce

Day Boat Scallops {30}

Roasted Jalapeño Mash, Crispy Prosciutto, Dill Cream

◆ **Vegetarian Meatloaf {28}**

Mashed Potatoes, Wild Mushroom Cream Sauce, Truffle Oil

Whole Maine Lobster {Market}

1 1/2 Pound, Panko Stuffing, Drawn Butter

Surf & Turf {Market}

8oz Filet, 1 1/2 Pound Maine Lobster

Sauces

Béarnaise • Cabernet Demi Glaze • Au Poivre Sauce • Horseradish Cream • Ts Signature Steak Sauce

Sides {8.5 Each}

◆ Mac & Cheese • ◆ Steamed Asparagus • ◆ Truffle Fries • Loaded Twice Baked Potato • Bacon and Maple Glazed Brussel Sprouts

◆ Jalapeño Cream Corn • ◆ Buttered Mashed Potatoes • ◆ Creamed Spinach • ◆ Sweet Potato Au Gratin
Roasted Vine Ripened Tomatoes ◆ Roasted Exotic Mushrooms

◆ **Vegetarian Option Items**

Menu Items May Contain Nuts • Gluten Free Options Available Upon Request

