

STARTERS

SHE CRAB SOUP

Lump Blue Crab & Sherry

14

WEDGE SALAD

Iceberg, Cucumber, Hard Egg, Bacon, Blue Cheese Dressing, Pickled Onion, Green Goddess

14

SEARED AND CHILLED YELLOW FIN TUNA

Heirloom Tomatoes, Cucumber, Charred Red Onion, Carrot Ginger Aioli, Avocado Puree

28

SMOKED SWORDFISH & FRIED GREEN TOMATOES

Arugula, Basil, Citrus Bacon Vinaigrette

29

SEARED HUDSON VALLEY FOIE GRAS

Peach Jam, Foie Gras Toast, Grand Marnier Milkshake

42

BEEF CARPACCIO

Truffled Egg Salad, Baby Greens, Shaved Asiago

23

OYSTERS ROCKEFELLER

Creamy Smoked Bacon, Arugula, Scallions, Asiago Breadcrumb

23

SHRIMP COCKTAIL AND BLUE CRAB

Key West Pink Shrimp, Blue Crab Ceviche

42

ENTREES

BUTTER POACHED MAINE LOBSTER

Ricotta Raviolis, Curry Butter, Candied Walnuts

78

GRILLED BERKSHIRE PORK CHOP

Roasted Beet and Arugula Salad, Sweet Potato Puree, Butter Milk Onion Rings, Mustard Jus

46

CRISPY YELLOWTAIL SNAPPER

Parmesan Grits, Chilled Pink Shrimp Salad, Chili Butter, English Pea Puree

42

10OZ PRIME N.Y. STRIP "OSCAR"

Herb Mash, Asparagus, Lump Crab, Bearnaise

72

GRILLED SCOTTISH SALMON

Roasted Eggplant, Tomatoes, Capers, Pinenuts, Asparagus, Olive Vinaigrette

42

CRISPY PORK OSSO-BUCCO

Wild Mushroom Risotto, Grilled Asparagus, Green Tomato Jam

48

SHRIMP AND GRITS

Andouille Sausage, Country Ham, Tomatoes, Scallions

42

ROASTED MAPLE LEAF FARMS DUCK BREAST

Cauliflower, Pecans, Pickled Mushrooms, Arugula Salad, Cherry Jus

46