

Appetizers

Tuscan Tomato & White Bean Soup	9.50
shaved Parmesan cheese, roasted croutons, dill and truffle oil	
Spicy Thai Coconut Seafood Noodle Soup	17.95
diver scallops, shrimp, salmon, jumbo crab meat, lemongrass broth	
Garlic and Ginger Shrimp	
16.50	
head-on Florida shrimp cooked in Tuscan extra virgin oil, served with grilled bread	
Country Salad	
12.50	
cranberry poached Bosc pear, haricot vert, celeriac, Great Hill blue cheese, spiced walnuts, cider vinaigrette	
Caesar Salad	
9.50	
romaine lettuce, tomatoes, garlic anchovy dressing, grated Parmesan cheese	
Organic Baby Kale and Asian Pear Salad	
13.75	
dry figs, roasted pecans, celeriac, Parmesan cheese, flax seeds, cider Dijon dressing	
Burrata Mozzarella & Heirloom Tomatoes	13.50
petite mixed herbs, basil leaves, drizzle of Tuscan olive oil	
Moroccan Lamb Kabobs	
14.50	
roasted eggplant, baby spinach, aged goat cheese, grilled hot chili, green tahini, lavender honey	
Black Ink Risotto with Grilled Mediterranean Octopus & Fava Beans	
14.50	
Artisanal Bread Trio	
14.50	
grilled artichoke & cloumage cheese, crushed vine ripe tomatoes & sea salt, sheep milk ricotta, butternut squash with dates and honey	
Crispy Calamari	
13.95	
arugula, tomato, avocado, garlic aioli sauce	
Peking Style Crispy Berkshire Pork Belly Sliders	
14.50	
steamed buns, scallions, cucumbers, hoisin sauce, sweet potato puree	
Jumbo Lump Crab Cake	
13.50	
honey mustard sauce	
Seafood Salad Parfait	
17.00	
sashimi tuna, smoked salmon, shrimp, jumbo lump crab, smoked tomatoes, avocado, English cucumber, spicy tartar sauce, grilled baguette	
Sashimi Tuna Taco with guacamole, tomato salad & tobiko	
14.50	
Daily Selection of Oysters	
16.50	
Jumbo Lump Blue Crab and Shrimp Cocktail	
19.50	

Entrées

Vegan Organic Quinoa with Roasted Winter Vegetables	19.50
Wild Mushroom Ravioli	22.00
grilled artichoke, spinach, basil, Parmesan broth	
Creamy Cauliflower and Kale Risotto	24.00
king oyster mushrooms, Brussels sprouts, baby turnips, spinach, shaved Parmesan cheese	
Grilled Salmon Filet	27.50
caponata vegetables, roasted small potatoes, Borolo wine	
East Coast Fish and Chips	
26.50	
Sweet and Spicy Monkfish	29.50
stir-fry baby bok choy, fresh water chestnuts, grilled pineapple, brown rice	
Bryant Park Sea Grill	45.00
whole Maine lobster, diver scallops, jumbo shrimp, saffron tomato rice, lemon butter sauce	
Wild Norwegian Codfish	29.50
stir fried vegetables, broccoli florets, sesame rice	
Chimichurri Grilled Chicken Paillard	25.00
slab bacon, green beans, snow peas, grilled lemon, French fries	
Lemon Zest & Herb Marinated Australian Rack of Lamb	43.00

truffled rabbit potatoes, organic rice and tomato ragout	
Charred Pork Chops	29.00
sweet potato puree, roasted cauliflower, bourbon apple sauce	
Braised Beef Short Rib	32.00
toasted Israeli couscous & wild mushroom ragout	
Steak Frites	39.50
grilled 14oz Rib Eye, truffle French fries, crispy onion rings, frisee salad	
Charcoal Grilled Filet Mignon	43.00
kohlrabi and sweet potato gratin, mushroom demi glaze	
Kumquat and Grand Marnier Roasted Duck Breast Crispy Confit Leg	
37.00	
spinach, roasted parsnip, polenta fries, cranberry Armagnac duck sauce	

Sides

Grilled Asparagus, Vegetable Medley, Sweet Potato Puree, Sautéed Spinach, Hand Cut Fries
7.50

Bread Basket Available upon Request