

SMALL APPETITE

Lobster Bisque

8.

French Onion Soup

7.

Mushroom + Artichoke Soup

6.

Pan-Seared Scallops

red pepper yogurt, asparagus purée

14.

Phyllo-Wrapped Lobster + Wild Mushroom

vanilla bean reduction

15.

Crab + Avocado Stack

blood orange + habañero citronette

14.



Cheese Plate

Cacio di Roma, Piave Vecchio, Salva Cremasco,
Valencay, Raisins on the Vine, Wild Honeycomb,

Preserved Walnuts

19.

Prosciutto-Wrapped Dates

crumbled gorgonzola, honey drizzle

11.

Margherita Pizza

plum tomatoes, basil

13.

Rustic Pizza

artichokes, roasted tomatoes, kalamata olives,
caramelized onions, rustic crust

14.

The Wedge

iceberg wedge, grape tomatoes, red onions, chunky blue
cheese dressing

9.

Caesar Salad

herb croutons, cherry tomatoes, pecorino romano cheese,
chopped romaine

10.

Chèvre + Strawberries

spiced pecans, champagne-dressed greens

12.

Mesclun Salad

grape tomatoes, edamame, cucumbers, pepitas, frizzled
onions, lemon-herb vinaigrette

8.

Grilled Chicken + Spiced Pecan

diced red apples, dried cranberries, grapes, blue cheese,
baby spinach, raspberry vinaigrette

15.

Chilled Ahi Tuna Niçoise

(served medium rare) haricot vert, boiled potato,
tomatoes, hard-boiled egg, chèvre, niçoise olives, greens

17.

Irish Burger

Irish porter cheddar, frizzled onions, kaiser roll, French fries

14.

La Mancha Burger

chorizo, manchego, tomatoes, avocado, brioche bun,
French fries

14.

Southwestern Chicken Flatbread

cheddar cheese, bell peppers, red onions, tomato salsa,
whole wheat flatbread

13.

MAIN DISHES

Almond-Crusted Chicken

honey mustard glaze, snap peas, sweet potato fries
20.

Paupiette of Chicken

mushroom filling, red grain pilaf, haricot vert
20.

Roast Duckling

pecan wild rice, grilled asparagus, cherry sauce
27.

Pan-Roasted Lamb Chops

spinach-mashed potatoes, forest mushrooms, asparagus
tips, mint demi-glaze
30.

Filet Mignon

grilled asparagus, roasted new potatoes, green
peppercorn sauce
33.

New York Strip

baby broccoli, mashed potatoes
31.

Grilled Salmon

olive tapenade, vegetable ratatouille
24.

Chilean Sea Bass

lobster ravioli, asparagus, vanilla bean reduction
27.

Seared Scallops + Shrimp

pomegranate reduction, spinach + potato tart, baby
green squash
26.

Fish n' Chips

coleslaw, malt vinegar
18.

Stuffed Jumbo Gulf Shrimp

crabmeat stuffing, red grain pilaf, baby broccoli, vanilla
bean reduction
24.

Seared Tuna Steak

cilantro + jalapeño coulis, snap peas, confetti rice
24.

Maryland Crab Ravioli

pomodoro fresco, peas
20.

Roasted Butternut Squash Risotto

toasted pumpkin seeds, dried cranberries, brussel sprouts
19.

Baked Mac n' Cheese

Red Leicester cheddar, sweet peas, ham, breadcrumb topping
16.

Penne

prosciutto, pancetta, baby peas, caramelized onions,
parmesan cream sauce
19.

SIDES

7.

Roasted Potatoes

Butter-Glazed Brussel Sprouts

Sweet Potato Fries

Vegetable Ratatouille

Sautéed Mushrooms

Parisian Carrots

NEW YORK CITY

Executive Chef - Dale L. Spinks