

SNACKS

MARINATED OLIVES.....	8	FIRE AND ICE	8
KENNEBEC POTATO CHIPS AND FRENCH ONION DIP	10	DEVILED EGGS <i>each</i>	3

APPETIZERS

*CLASSIC CAESAR SALAD	20
<i>Prepared Tableside</i>	
SUPER CHILLED ICEBERG SALAD	18
<i>Applewood Smoked Bacon, Marinated Tomatoes and Maytag Blue Cheese</i>	
HASS AVOCADO AND GARDEN VEGETABLE LOUIE.....	18
OYSTERS ROCKEFELLER	26
JUMBO LUMP BLUE CRAB CAKE.....	27
<i>Spicy Mayonnaise</i>	
*WARM SOFT BOILED EGG	46
<i>Regiis Ova Ossetra Caviar, Buckwheat Blini and Crème Fraîche</i>	
*HAND CUT STEAK TARTARE.....	32
NEW ENGLAND CLAM CHOWDER	24
<i>Applewood Smoked Bacon, Celery and Croûtons</i>	

CAVIAR

* REGIIS OVA
OSSETRA CAVIAR

Service for Two
30g | 120
125g | 450

FROM THE SEA

* OYSTERS IN THE HALF SHELL	26
<i>Half Dozen</i>	
* SEA URCHIN.....	38
MAINE LOBSTER.....	Half, 35 / Full, 65
<i>Hot / Cold</i>	
GULF PRAWN COCKTAIL.....	28
* PLATEAU	110
* GRAND PLATEAU.....	195

* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A CHRONIC ILLNESS OF THE STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN REDUCES THE RISK OF FOODBORNE ILLNESS. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.

PASTA

BUCATINI POMODORO	30
FETTUCCINE ALFREDO, <i>Black Winter Truffles</i>	46
ALL DAY BRAISED SHORT RIB AND FOREST MUSHROOM LASAGNE	36

PLATES

EGGPLANT PARMESAN.....	30
GRILLED Tournedo of ORA KING SALMON	42
ATLANTIC HALIBUT	55
MAINE LOBSTER THERMIDOR	85
NATURE FED VEAL CHOP	66
GRILLED ELYSIAN FIELDS FARM LAMB CHOPS.....	75
TRUE RIBEYE STEAK	75
FILET MIGNON.....	85

SAUCES

*Béarnaise | Red Wine Shallot | Horseradish Crème Fraîche
Steak Sauce | Roasted Garlic and Truffle Butter | 7 each
Sauce Périgourdine | 14*

NEW YORK STRIP STEAK

*From Snake River Farms,
it's the best of both worlds.
A hybrid of Japanese Wagyu
and Black Angus.
A meal for one or two.
160*

DOVER SOLE MEUNIÈRE

*Wild caught
off the coast of Brittany.
Serves two.
110*

SERVICE FOR
TWO

ROASTED FOUR STORY HILL FARM FREE RANGE CHICKEN <i>Thyme Jus</i>	68
PRIME BEEF SHORT RIB WELLINGTON <i>Buttermilk Whipped Potatoes and Sauce Périgourdine</i>	159

SIDES

*Buttermilk Whipped Potatoes
Steak Fries with Seasoned Salt
Wilted or Creamed Spinach
Citrus Glazed Sweet Carrots
Green Beans Amantine
Madeira Glazed Mushrooms
14 each*

CANDIED HOBBS' BACON... 16