

Dinner Specials June 29th - July 5th 2018

Soup

Chilled Carrot & Ginger

Cucumber-Pistachio Relish – Pita Croutons – Chive Oil.

\$9

Appetizer

Seared Beef Tenderloin Flatbread

Horseradish Aioli – Baby Arugula – Roasted Peppers – Grana Cheese – Truffle Oil.

\$15

Salad

Chilled New Zealand Mussel “Crudo”

Grilled Frisee – Preserved Roma Tomato – Cucumber – Lemon-Dill Vinaigrette – Toasted Brioche.

\$14

Entrée

Montauk Swordfish & Grilled Maine Lobster Tail

Roasted Corn Puree – Grilled Oyster Mushrooms – Charred Red Onion “Rings” – Toasted Garlic Crumbs – Sweet Tuscan Chili Oil.

\$41

Dessert

Our Warm Chocolate Chunk Cookie Sandwich “Sundae”

Belgium Chocolate Mousse – Whipped Cream – Chocolate & Caramel Sauce – Powdered Sugar.

\$10