

DINNER FEATURES

FOR THE TABLE

Montauk Lobster Sliders

Toasted & Butter Brioche Sliders, Creamy Lobster Salad, Slaw
Arugula, Clarified Butter & Lemon Garnish
24

SALAD

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

French Bistro Salad

Local Spring Mix, Avocados, Sun Dried Tomatoes, Haricot Vert, Butter
Poached Shrimp, Lemon Beurre Blanc & Shaved Parmigiano Reggiano
Garnish
12 Half - 24 Full

MACARONI

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Spinach Artichoke Penne

Penne, Four Cheese Spinach Crema, Roasted Red Peppers, Melted
Mozzarella & Crispy Parmigiano Artichoke Garnish
25

Linguine alla Pescatore

Linguine, Garlic, Jumbo Shrimp, Main Lobster, Mussels, Scallops
White Wine, Pomodoro Sauce, Housemade Breadcrumbs & Fresh
Basil Floret Garnish
40

ENTREES

Kung Pao Salmon

Pan Seared Salmon, Spicy Sriracha Lo Mein, Ginger Garlic Bok Choy
Snow Peas, Red Chili Glaze, Toasted Cashews & Crispy Wonton Strips
32

Butter Poached Cod

Roasted Corn & Bean Succotash, Mediterranean Rice Pilaf, Lemon
Saffron Beurre Blanc & Crispy Carrot Shaving Garnish
30

Barolo Braised Short Ribs

Italian Red Wine Braised Short Ribs, Oven Roasted Carrots, Shallot
Boursin Cheese, Creamy Mushroom & Spinach Orzo, Rosemary Garnish,
Lemon & Italian Parsley Garnish
42

NY STEAKHOUSE

Add Shrimp - \$12 Lobster Meat - \$16.00

10 oz Nolan Ryan Filet Mignon

Choice of Side & Sauce
62

16 oz Nolan Ryan Ribeye

Choice of Side & Sauce
64

SAUCES

Gorgonzola Crema

Tarragon Bearnaise

Chimichurri

SIDES

Jalapeno Creamed Corn

Mac & Cheese

Montreal Butter

FROM THE OVEN

Vodka Chicken Parm Grandma

Rectangular Pan Pizza, Melted Mozzarella, Roman Pancetta, Vodka Sauce, Crispy Chicken
Cutlets, Shaved Parmigiano Reggiano & Fresh Basil Garnish
23

DESSERT

Banana Bread Sundae

Housemade Sugar Butter Banana Bread, Vanilla Bean Ice Cream, Banana Mousse, Warm Butterscotch
Drizzle, Bruleed Banana & Mint Garnish