

TASTING OF CHEF INSPIRED CANAPÉS

DEILED EGG

WHITE TRUFFLES, OSSETRA CAVIAR

SMOKED WILD KING SALMON

CRÈME FRAICHE, SALMON CAVIAR

SHRIMP AND AVOCADO TOAST

SPICED HEIRLOOM TOMATO JAM

GORGONZOLA AND PEAR TORTELLINI

CANDIED WALNUTS

JAPANESE WAGYU BEEF

BLACK TRUFFLE CRÈME DOUBLE, RED ONION COMPOTE

FIRST COURSE (CHOOSE ONE OPTION)

ARUGULA & PROSCIUTTO

LOCAL BABY ARUGULA, PROSCIUTTO DI PARMA, PARMIGIANO REGGIANO
LEMON PEPPER VINAIGRETTE

CHOP, CHOP

ICEBERG, RED ONION, TOMATO, GREEN OLIVES, ANCHOVIES, CUCUMBERS,
FETA, PITA CRISP & RED WINE VINAIGRETTE

RED "HOUSE" SALAD

BABY GREENS, CANDIED WALNUTS, W.F.F GOAT CHEESE
& RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE HEARTS, PARMIGIANO REGGIANO & HERBED CROUTONS

WEDGE OF ICEBERG

CRISP PANCETTA, CRUMBLED BLEU, PICKLED ONION, TOMATO,
CHALLAH CROUTON & PEPPERED RANCH DRESSING

RAW OYSTERS

"RED" MIGNONETTE

SHRIMP COCKTAIL

1/2#, "RED" COCKTAIL SAUCE

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, GARLIC, LEMON & WHITE WINE

CRISP CHILI CALAMARI

CALABRIAN CHILIES & GARLIC

BRAD'S STUFFED HOT PEPPERS

HOUSE MADE ITALIAN SAUSAGE & HOUSE MARINARA

JB'S STEAK TARTARE

CAB PRIME HAND CUT BEEF TENDERLOIN, SHALLOTS, CAPERS AND CROSTINI

FIRST COURSE UPGRADES

BURATTA AND HEIRLOOM TOMATO | 10

50 YEAR BALSAMIC

OSSETRA OR BELUGA CAVIAR | MP

TRADITIONAL ACCOMPANIMENTS

SEARED HUDSON VALLEY FOIE GRAS | 12

APPLE PIE BOURBON APPLE
COMPOTE

CHARCUTERIE PLATE | 10

SEASONAL ACCOMPANIMENTS

FRUTTI DI MARE

OYSTERS ON THE HALF SHELL, SHRIMP COCKTAIL,
MUSSELS AND CLAMS, FRESH ALASKAN KING CRAB,
WHOLE ALASKAN LOBSTER

\$29 PER PERSON (2 PERSON MINIMUM)

ARTISINAL CHEESE BOARD | 10

SEASONAL ACCOMPANIMENTS



THE STEAKHOUSE

NEW YEARS EVE

SECOND COURSE (CHOOSE ONE OPTION)

CHOPS AND SUCH

DOUBLE CUT LAMB RACK | PRIME DOUBLE CUT PORK CHOP | BRINED & ROASTED ASHLEY FARMS CHICKEN

AGED CERTIFIED ANGUS BEEF® PRIME STEAKS

RIBEYE, 16 oz | FILET MIGNON, 8 oz | NY STRIP, 14 oz

SURF AND TURF ANY ITEM

1 lb. MAINE LOBSTER TAIL | 24 3 lb. MAINE LOBSTER | 49

STROZZAPRETTI CARBONARA

WHITE GULF SHRIMP WITH PANCETTA, PEAS AND GARLIC

LINGUINI AND CLAMS

WHITE CLAM SAUCE OR "RED LEAD"

LOBSTER FRA DIAVLO

MAINE LOBSTER IN SPICY TOMATO SAUCE

PAPPARDELLE BOLOGNESE

VEAL AND BEEF RAGOUT

BUCATINI AND MEATBALLS

A5 JAPANESE MIYAZAKI KOBE

RIBEYE, 10 oz | 99 FILET MIGNON, 8 oz | 99 NY STRIP, 10 oz | 99

AGED CERTIFIED ANGUS BEEF® PRIME BONE IN STEAKS

FILET MIGNON, 13 oz | 24 RIBEYE, 22 oz | 24 NY STRIP, 18 oz | 24

KING CRAB MERUS

1.5# | 49 3# | 79

FREE RANGE VEAL CHOP | 29

BROILED, MILANESE OR PARMIGIANA

STUFFED FREE RANGE VEAL CHOP | 49

HUDSON VALLEY FOIE GRAS AND FONTINA WITH TRUFFLE DIANE

SIDES (CHOOSE ONE OPTION)

SAUTÉED BROCOLLI WITH GARLIC | WHIPPED POTATOES WITH GRAVY | SAUTEED SPINACH

POTATOES AU GRATIN | SEARED MUSHROOMS AND ONIONS | PARMESAN "TATER TOTS"

ESCAROLE WITH TOMATOES AND GARLIC | PARSLEY AND GARLIC FRITES

SAUTEED ASPARAGUS WITH BEARNAISE | SAUTEED SWEET ONIONS

GREEN BEANS WITH PANCETTA AND PINE NUTS

SAUCES | 2

BEARNAISE | CHIMICHURRI

HORSHRADISH CRÈME FRAICHE | PEPPERCORN

GARLIC & CHILIES | HOUSE MADE GRAVY | BBQ

DIANE | BLACK TRUFFLE DEMI-GLACE | 10

TOPPINGS

ARTISANAL BLUE CHEESE | BLACKENED | AU POIVRE

BROILED GARLIC | 2

OSCAR STYLE | ASPARAGUS, BÉARNAISE, 1/4# KING CRAB | 12

ROSSINI STYLE | SEARED FOIE GRAS & BLACK TRUFFLE

DEMI-GLACE | 10

DESSERTS

WHITE CHOCOLATE RASPBERRY BREAD PUDDING

RASPBERRY SAUCE, WHITE CHOCOLATE CURLS, WHIPPED CREAM

TURTLE CHEESECAKE

OREO CRUST, CARAMEL, CHOCOLATE GANACHE, TOASTED PECANS, CARAMEL SAUCE, WHIPPED CREAM

STRAWBERRY CHAMPAGNE PANNA COTTA

CHAMPAGNE GELÉE, STRAWBERRY PANNA COTTA, STRAWBERRY SAUCE, FRESH BERRIES

\$229 PER PERSON (\$199 IF BOOKED BY DECEMBER 24TH)