

Dinner Entrees

Vegetarian Lasagna \$20
Sun-dried Tomatoes, Summer Squash, Ricotta, Garlic Butter Sauce

Honey Miso-Glazed Atlantic Salmon \$25
Balinese Stir-fried Vegetables

Black Angus Filet \$26
Spring Vegetables, Rice Pilaf, Asparagus & Truffled Demi

Char-Broiled Mahi Mahi \$26
Roasted Potatoes, Green Beans, Grilled Green Onion Coulis

Sea Scallops \$28
Julienne Vegetables, Wasabi Vinaigrette, Togarashi Seasoning

New York Strip Steak \$29
Fingerling Potatoes, Green Beans & House Steak Sauce

Small Plates

1	2	3	4
Pommes Frites & Onion Rings \$8 Three Sauces	Fried Calamari \$10 Garlic Aioli & Tomato Vinaigrette	Cajun Fried Oysters \$12 Jumbo Oysters Tartar sauce	Cheeseburger Sliders \$13 Aged Cheddar Spicy Ketchup
Wok-Fried Brussel Sprouts \$8 Ginger Stir-Fry Sauce Sesame Seeds	Buffalo Chicken Flat Bread \$10 Blue Cheese Caramelized Onions Buffalo Sauce	Cheeseburger \$12 Aged Cheddar, Smoked Bacon on Brioche Roll Salad with Balsamic Vinaigrette	Soft Shell Crab Sandwich \$14 (2) Soft Shell Crabs, Grilled Red Onion, Chipotle Aioli on Brioche Roll, Salad with Balsamic Vinaigrette
(5) Little Neck Clams \$8 Soy, Ginger Garlic, Onion	Macaroni & Cheese \$10 Crispy Potato Chip Topping	Carpaccio of Beef \$12 Olives, Crackers Herb Aioli	Lobster Macaroni & Cheese \$14 Crispy Potato Chip Topping
Canadian Mussels \$8 Hand Crushed Tomatoes & Basil	Cheese Plate \$10 Selection of Four Artisan Cheeses	Tuna Tartare \$12 Avocado, Seaweed, Salmon Caviar, Lemon Ponzu Wasabi & Pickled Ginger	Lobster Avocado Flat Bread \$14 Chipotle Aioli, Lemon Zest & Micro Cilantro
Chickpea Hummus \$8 Whipped Feta Mousse Cucumber Raita	(4) Oyster Shooters \$10 (2) Spiked Bloody Mary (2) Ponzu Wasabi	Chicken Sandwich \$12 Tomato, Romaine Avocado & Garlic Aioli on Brioche Roll, Salad with Balsamic Vinaigrette	Rib Eye Cheese Steak \$14 Philly Style with Cheddar Cheese Sauce Onions & Mushrooms French Fries
Pad Thai \$8 Bean Sprouts Rice Noodles Peanuts & Lime	Crispy Goat Cheese Fritter \$10 Truffle Honey & Watercress	Lettuce Wrap \$12 Chicken, Bean Sprouts Carrots, Edamame Bib Lettuce Peanut Sauce	Chicken Paillard \$14 Lemon & Herb Crusted Topped with Olive Tapenade Salad of Tomato, Cucumber, Balsamic Vinaigrette
Braised Salmon Collar \$8 Soy White Wine Broth, Edamame & Shiitake Mushrooms	86 West Spicy Chicken Wings (8) \$10 Blue Cheese Dressing & Celery Sticks	Prosciutto Flat Bread \$12 Smoked Gouda Caramelized Onions Dijon Aioli	Char-Broiled Rib Eye \$16 House Steak Sauce French Fries Asparagus
Chorizo in Blanket \$8 Mustard Cream Sauce		(6) Gold Band Oysters \$12 Horseradish & Cocktail Sauce	Maryland Style Crab Cakes \$20 Remoulade Sauce Curly Endive & Watercress

Pick One from Each Column (1, 2 & 3) for \$26