

STARTERS

SEASONAL FRUIT & FRESH BERRIES 14

VANILLA YOGURT PARFAIT

fresh berries with granola 14

OATMEAL

golden raisins and brown sugar 10

SELECTION OF CEREALS

with fresh berries or bananas 12

BAKERY BASKET

croissants, muffin, and danish 14

WAFFLES & PANCAKES

served with warm Vermont maple syrup

BELGIAN WAFFLES

fresh berries and bananas 14

BUTTERMILK PANCAKES

fresh berries and bananas 14

SPECIALTIES

SMOKED SALMON

cream cheese and toasted bagel 16

TRADITIONAL EGGS BENEDICT

thyme roasted potatoes 14

80Z STRIP STEAK N' EGGS

with creamy home fries 24

RITZ EGGS FLORENTINE

spinach, ham and bacon, bechamel with hollandaise 15

SMOKED SALMON EGGS BENEDICT

thyme roasted potatoes 18

BRIOCHE FRENCH TOAST

caramelized bananas 13

THREE EGG OMELET

with your choice of three fillings 14

SIDES 6

VIRGINIA GRILLED HAM

MAPLE ROASTED CHICKEN SAUSAGE

APPLEWOOD SMOKED BACON

THYME ROASTED POTATOES

BEVERAGES

FRESH SQUEEZED JUICE 6

FRESHLY BREWED COFFEE 5

ESPRESSO, CAPPUCCINO, LATTE 6

BLEND OF TEAS & HOT CHOCOLATE 7

PROTEIN SHAKE 8

CONTINENTAL

CHOICE OF JUICE

BAKERY SELECTION OR TOAST

fruit preserves, honey and imported butter

YOGURT

FRESHLY BREWED COFFEE OR BLEND OF TEA

18

AMERICAN

CHOICE OF JUICE

TWO EGGS ANY STYLE

thyme roasted potatoes

Choice of

VIRGINIA GRILLED HAM, SAUSAGE OR SMOKED BACON

BAKERY SELECTION OR TOAST

fruit preserves, honey and imported butter

FRESHLY BREWED COFFEE OR BLEND OF TEA

24

HEALTHY BREAKFAST

CHOICE OF JUICE

BOWL OF FRESH FRUIT

PROTEIN SHAKE

Choice of

COLD CEREAL, BIRCHER MUESLI, OATMEAL OR CREAM OF WHEAT

FRESHLY BREWED COFFEE OR BLEND OF TEA

22

HUDSON VALLEY

CHOICE OF JUICE

SMOKED SALMON EGGS BENEDICT

thyme roasted potatoes

Choice of

VIRGINIA GRILLED HAM, SAUSAGE OR SMOKED BACON

BAKERY SELECTION OR TOAST

fruit preserves, honey and imported butter

FRESHLY BREWED COFFEE OR BLEND OF TEA

28



| JUMBO SHRIMP COCKTAIL cocktail sauce | 18 |
|---|---------------------|
| OYSTERS selection of East & West coast | 1/2 doz 18 / doz 34 |
| LOBSTER COCKTAIL remoulade, cocktail sauces | 26 |

- SEAFOOD PLATTERS-

Jumbo Shrimp, Oyster Selection, Crab Clave, Littleneck Clams, Lobster For One 34 / For Two 65 / For Three 98

-APPETIZERS-

| -APPETIZERS- | |
|--|----|
| TUNA TARTARE hand chopped "Ahi" tuna, avocado, soy lime dressing, served with potato gaufrettes | 18 |
| CRAB CAKE pan seared jumbo lump crab cake, lemon mayonnaise, radish salad | 17 |
| STEAK TARTARE hand cut filet mignon, traditional garnishes, country bread | 18 |
| ROASTED BEETS marinated roasted beets, haricot verts, belgium endive, gorgonzola cheese, arugula and candied walnuts | 12 |
| GRILLED BACON Nueskes double cut bacon, parsley, garlic and sherry vinaigrette | 10 |
| CHOPPED VEGETABLE iceberg, frisee and raddichio with oregano mustard vinaigrette, red onion, avocado, cucumber, corn, tomato, black olive, heart of palm, radishes, feta cheese | 14 |
| add chicken +6add tuna +8add shrimp +8 | |
| BIBB LETTUCE manchego cheese, sliced beets, breakfast radishes, fines herbes, dijon vinaigrette | 11 |
| CAESAR chopped romaine, caesar dressing, crispy parmesan, and parmesan crouton | 13 |
| BABY SPINACH baby spinach, sliced button mushrooms, red onion, crumbled bacon, chopped egg, croutons, maytag blue, bacon-red wine vinaigrette | 11 |

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



All of our beef is USDA Prime or 100% Naturally Raised Certified Black Angus, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees and finish with herb butter.

| J J 0 | <i>S J</i> | |
|---|-------------------|-------|
| CUT | <u>WEIGHT</u> | PRICE |
| NY STRIP 28-day dry aged | 16oz | 48 |
| KANSAS CITY 28-day dry aged Prime bone | 20oz -in strip | 57 |
| COWBOY bone-in rib eye | 22oz | 47 |
| FILET MIGNON | 8oz | 34 |
| | 12oz | 44 |
| HANGER Prime | 10oz | 29 |
| s | STEAK SAUCES | |

STEAK ~ HORSERADISH ~ BLUE CHEESE ~ 3 MUSTARDS

BBQ ~ PEPPERCORN ~ BEARNAISE ~ RED WINE ~ CHIMICHURRI

TEMPERATURE GUIDELINES —

BLUE - Very Red, Cold Center RARE - Red, Cool Center MED RARE - Red, Warm Center MEDIUM - Pink, Hot Center MED WELL - Dull Pink, Hot Center WELL - No Pink, Hot Center

-ENTREES-

DOVER SOLE

sautéed filet of dover sole with soy caper brown butter 48

BRANZINO

grilled branzino, braised artichokes, fried artichoke and garlic chips, parsley puree 30

AHI TUNA

ginger crusted ahi tuna, spring onion-garlic jus 35

JUMBO SHRIMP

grilled U-10 shrimp, basil oil 33

RACK OF LAMB

double cut rack of colorado lamb with a herb crust of parsley, garlic, chives and pine nuts 42

ROAST CHICKEN

free range all-natural chicken, stuffed under the skin with preserved lemon, rosemary and breadcrumbs, natural jus 26

-ENTREE SALADS-

| GRILLED CHICKEN PAILLARD grilled herb chicken breast, arugula, perlini mozzarella, cherry tomatoes, white balsamic vinagrette | 18 |
|--|----|
| LOBSTER SALAD "COBB" STYLE bibb, radicchio, watercress and frisee with avocado, cheddar, crispy pancetta, buttermilk ranch dressing, half of a 13/4 lb lobster | 23 |
| GRILLED AMERICAN KOBE SKIRT STEAK 10 oz grilled marinated skirt steak sliced, peanuts, cilantro, and lemongrass; and a salad of romaine and radicchio, cilantro, red cherry tomatoes and soy-sesame dressing | 28 |
| "ASIAN STYLE" CHICKEN SALAD grilled chicken, napa cabbage, snow peas, avocado, crispy wontons toasted sesame seeds, chinese mustard vinaigrette | 18 |
| -SANDWICHES- | |
| PRIME STEAK & FONTINA CHEESE SANDWICE Thinly sliced grilled NY strip steak with fontina cheese, wild mushro duxelle and watercress, on toasted ciabatta, french fries | |
| BLACK ANGUS SHORT RIB BURGER grilled 100% black angus burger, aged chedder, crispy shallots, roasted tomatoes, bib lettuce and burger sauce | 18 |
| PRESSED CUBAN pressed pork belly and speck, gruyere cheese, pickles and tarragon | 17 |
| LOBSTER ROLL chopped Maine lobster, carrot, celery, cucumber dressed with an americaine aioli, toasted brioche bun, salt & vinegar chips | 28 |
| ATLANTIC SALMON BURGER grilled salmon burger with avocado, apple and pickled red onion, saffron roullie, french fries | 21 |
| ORGANIC CHICKEN CLUB sliced chicken breast, avocado, smoked bacon, swiss cheese, whole grain mustard aioli, french fries | 18 |
| -SIDES- | |
| ONION RINGS | 8 |
| CREAMED SPINACH | 11 |
| GRILLED ASPARGUS | 11 |
| SAUTEED GREEN BEANS | 10 |
| MASHED POTATOES plain or truffled (+3) | g |
| HAND CUT FRIES cilantro mayonnaise | 8 |
| POTATO SKINS | 8 |
| POTATO GRATIN | 10 |
| STUFFED MUSHROOM CAPS | 10 |
| HEN OF THE WOODS MUSHROOMS | 13 |



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| OYSTERS selection of East & West coast | 1/2 doz 18 / doz 34 |
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| | |

= -seafood platters- =

Jumbo Shrimp, Oyster Selection, Crab Claux, Littleneck Clams, Lobster For One 34/ For Two 65/ For Three 98

-APPETIZERS-

| GRILLED BACON Nueskes double cut bacon, parsley, garlic and sherry vinaigrette | 10 |
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| -SALADS- | |
| CHOPPED VEGETABLE iceberg, frisee and raddichio with oregano mustard vinaigrette, red onion, avocado, cucumber, corn, tomato, black olive, heart of palm, radishes, feta cheese | 14 |
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| BABY SPINACH baby spinach, sliced button mushrooms, red onion, crumbled bacon, chopped egg, croutons, maytag blue, bacon-red wine vinaigrette | 11 |
| LOBSTER SALAD "COBB" STYLE bibb, radicchio, watercress and frisee with avocado, cheddar, crispy pancetta, buttermilk ranch dressing, half of a 13/4 lb lobster | 23 |



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| CUT NY STRIP 28-day dry aged | <u>weight</u> 16oz | <u>PRICE</u> 48 |
|---|-----------------------|--------------------|
| KANSAS CITY 28-day dry aged Prime bone-in s | 20oz trip | 57 |
| COWBOY bone-in rib eye | 22oz | 47 |
| PORTERHOUSE 28-day dry aged Prime | 38oz (for two) | 47pp |
| FILET MIGNON | 12oz | 44 |
| HANGER Prime | 10oz | 29 |

STEAK SAUCES

STEAK ~ HORSERADISH ~ BLUE CHEESE ~ 3 MUSTARDS

BBQ ~ PEPPERCORN ~ BEARNAISE ~ RED WINE ~ CHIMICHURRI

-KOBE-WAGYU-

Known for its intense flavor and supreme tenderness.

These "American-style Kobe" beef cattle are fed a natural diet of barley, golden wheat straw, alfalfa hay, and Idaho potatoes.

WEIGHT

PRICE

CUT

| RIB EYE boneless | 10oz | 92 |
|--|---------|----|
| TOP CAP boneless | 10oz | 81 |
| SKIRT boneless | 10oz | 48 |
| | -SIDES- | |
| ONION RINGS | | 8 |
| CREAMED SPINACH | | 11 |
| GRILLED ASPARGUS | | 11 |
| SAUTEED GREEN BEANS | | 10 |
| MASHED POTATOES plain or truffled (+3) | | 9 |
| HAND CUT FRIES cilantro mayonnaise | | 8 |
| POTATO SKINS | | 8 |
| IDAHO BAKED POTATO fully loaded | | 9 |
| POTATO GRATIN | | 10 |
| STUFFED MUSHROOM CAPS | | 10 |
| HEN OF THE WOODS MUSHROOMS | | 13 |



DOVER SOLE

sautéed filet of dover sole with soy caper brown butter 48

BRANZINO

grilled branzino, braised artichokes, fried artichoke and garlic chips, parsley puree 30

AHI TUNA

ginger crusted ahi tuna, spring onion-garlic jus 35

MAINE LOBSTER

2lb. whole lobster split and roasted, served with lobster scented sauce americaine and fresh tarragon 55

JUMBO SHRIMP

grilled U-10 shrimp, basil oil 33

BRAISED SHORT RIBS

slowly oven braised black angus short ribs (3 short bones) in red wine, port, garlic-thyme brown butter and veal jus
33

RACK OF LAMB

double cut rack of colorado lamb with a herb crust of parsley, garlic, chives and pine nuts 42

ROAST CHICKEN

free range all-natural chicken, stuffed under the skin with preserved lemon, rosemary and breadcrumbs, natural jus 26

VEAL CHOP

thick cut veal chop, roasted with a rosemary crust, confit garlic
45

TEMPERATURE GUIDELINES

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EXECUTIVE CHEF Andrew Matthews