



THREE COURSES - \$37

Great Beginnings

She Crab Bisque

Delicate Crab, cream and sherry

Soup of the Moment

Chef's daily inspiration

Kale Salad

*Chiffonade style with Parmigiano Reggiano
Breadcrumbs and toasted pine nuts*

Spinach Salad

*Baby spinach, frisee, red onion, tomato
whole mozzarella, Neuske's bacon, shallot vinaigrette*

New Orleans BBQ Shrimp

Classic black pepper Worcestershire BBQ, baguette



Entrée

Crispy Hudson Valley Duck

*Oven roasted quarter duck, horseradish whipped potatoes
Haricot verte, beech mushroom confit, cider reduction*

Atlantic Salmon

Shrimp, butterbeans, fennel, cipollini onion, dry sherry

Joyce Farms Chicken Breast

Toasted farro, melted leeks, baby kale, black garlic vinaigrette

12 oz Blackened NY Strip

Horseradish whipped potatoes, young vegetables, Pt. Reyes blue cheese butter, red wine demi glace

Shrimp Scampi Bucatini

Jumbo shrimp, mushrooms, spinach, white wine, garlic, Bucatini pasta

Dessert

House Key Lime Pie- whipped cream

White Pear Bread Pudding- whiskey hard sauce

Double Scoop- Salted Carmel ice cream

Chocolate Bar- Feuilletine, raspberry gelee, almond mousse