



Dinner Menu

Sautéed Wild Mushroom Risotto, Parmigiano Reggiano 13

Barneгат Bay Oysters on the 1/2 Shell 12

French Onion Soup 9

Grilled Octopus on Saffron Risotto with Chorizo 15

Fingerling Potato, Bacon and Egg Pizza 13

Sautéed Crab Cake, Pickled Red Cabbage, Tartar Sauce 15



Local Mixed Greens with Apple Cider Vinaigrette 10

Salad of Baby Arugula, Roasted Beets and Goat Cheese 11

Classic Caesar Salad, Garlic Croutons, Parmigiano Reggiano 10

<i>Grilled Filet of Beef, Fingerling Potatoes, Gorgonzola</i>	35
<i>Griggstown Farm Chicken Breast, Porcini Mushroom Cream</i>	26
<i>Sautéed Cod, Brown Butter, Lemon and Capers</i>	25
<i>Grilled New Zealand Venison with Garlic Potato Gratin</i>	30
<i>Pan Roasted Duck Breast with Orange Sauce</i>	30
<i>Grilled Pork Chop with Truffle Mashed Potatoes</i>	24
<i>Grilled Salmon, Creamed Spinach and Red Wine</i>	28



<i>Garlic Potato Gratin</i>	4
<i>Creamed Spinach</i>	6
<i>Truffle Mashed Potatoes</i>	4
<i>Sautéed Broccoli Rabe with Olive Oil and Garlic</i>	6