

DINNER MENU

APPETIZERS

SAUTEED PRINCE EDWARD ISLAND MUSSELS

HERBS, BUTTER & TOASTED BAGUETTE

SEARED HUDSON VALLEY FOIE GRAS

ONION JAM & CHOCOLATE PORT WINE SAUCE

APPLE SMOKED BACON WRAPPED QUAIL

SAVORY BREAD PUDDING & VANILLA INFUSED BLACK CHERRIES

BRUSSELS SPROUT FRITTERS

TEMPURA FRIED BRUSSEL SPROUT LEAVES & WHOLE GRAIN MUSTARD AIOLI

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE

PRIME STEAK TARTARE

PRIME BEEF TENDERLOIN MINCED, CAPERS, SHALLOTS, DIJON MUSTARD & BALSAMIC REDUCTION

POINT JUDITH CRISPY CALAMARI

SWEET TOMATO CHUTNEY & TOMATILLO SAUCE

HOUSE CURED SMOKED SALMON

AVOCADO, CAVIAR & WHITE BALSAMIC VINAIGRETTE

JUMBO LUMP CRAB CAKE

BEURRE BLANC SAUCE

PARISIAN ESCARGOT

HERB & GARLIC BUTTER

SOUPS & SALADS

LOBSTER BISQUE

FRENCH ONION SOUP

NEW ENGLAND CLAM CHOWDER

HEARTS OF ROMAINE CAESAR SALAD

BRIOCHE CROUTONS & SHAVED PARMESAN

PETITE BOSTON BIBB SALAD

GRANNY SMITH APPLES, CANDIED WALNUTS, BLEU CHEESE & WHOLE GRAIN MUSTARD VINAIGRETTE

BABY ICEBERG WEDGE SALAD

OVEN DRIED TOMATOES, ONIONS, BACON, CROUTONS & BLUE CHEESE DRESSING

BEEF TENDERLOIN & GRILLED PORTOBELLO SALAD

MANCHEGO CHEESE, MARINATED ROASTED RED PEPPER, ARUGULA, BALSAMIC

GRILLED D'ANJOU PEAR SALAD

FIELD GREENS, ONIONS, BLUE CHEESE & HONEY WHITE BALSAMIC

ARUGULA & BLACK MISSION FIG SALAD

DI PARMA PROSCIUTTO, PINE NUTS, CAPERS, MANCHEGO CHEESE & HONEY BALSAMIC VINAIGRETTE

HEIRLOOM TOMATOES & BUFFALO MOZZARELLA SALAD

BASIL AIOLI & BLACK KALAMATA OLIVE TAPENADE

CARPACCIO OF BEETS SALAD

BACON, GOAT CHEESE CROQUETTES, ARUGULA & SHERRY VINAIGRETTE

All plates are individually prepared and priced. Substitutions for side items will be charged per item. A 20% gratuity will be added to parties of 6 or more. Plate splitting fee is \$3.00 for apps, soups, and salads, Entrees are \$7.00 to split. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

ENTREES

PAN ROASTED ATLANTIC VERLASSO SALMON

CREAMED WHITE CORN, SPINACH, BACON & BALSAMIC REDUCTION

PAN ROASTED CHILEAN SEA BASS

POTATO CHIVE RAVIOLI, ROASTED BABY ARTICHOKE & WHITE TRUFFLE AU JUS

PECAN CRUSTED RAINBOW TROUT

AU GRATIN POTATOES, FRENCH GREEN BEANS & WHOLE GRAIN MUSTARD SAUCE

ATLANTIC SHRIMP & SWEET CORN RISOTTO

PANCETTA & WHITE TRUFFLE OIL

SEARED MAINE DIVER SCALLOPS

JUMBO ASPARAGUS, OVEN CURED TOMATOES, GOAT CHEESE & ASPARAGUS AU JUS

CHICKEN FRIED STEAK FILET MIGNON

WHITE CHEDDAR WHIPPED POTATOES, FRENCH GREEN BEANS & MIGNON'S CREAMY GRAVY

PAN ROASTED CHICKEN

NO ANTIBIOTICS OR HORMONES & CAGE FREE

BACON, FINGERLING POTATOES, CORN, CIPOLLINO ONION & SHERRY AU JUS

COCHON

BRAISED PORK SHANK, SWEET POTATO GNOCCHI, SWISS CHARD, HONEY GLAZED BACON WRAPPED FIGS, COCHON DEMI GLACE & CILANTRO OLIVE OIL

PRIME STEAK FRITES 10 OZ

ROASTED GARLIC & DEMI GLACE

BEEF BOURGUIGNON

BONELESS SHORT RIBS, WHITE CHEDDAR WHIPPED POTATOES, FRENCH GREEN BEANS & BRAISING AU JUS

MINT CRUSTED RACK OF LAMB 16 OZ

WHITE CHEDDAR DINO KALE GRITS & PORT WINE BALSAMIC FIGS

PRIME FILET "MIGNON" 8 OZ

WHITE CHEDDAR WHIPPED POTATOES & BRANDY FOIE GRAS SAUCE

PRIME NEW YORK STRIP 16 OZ

ROASTED FINGERLING POTATOES

PRIME BONELESS RIBEYE 16 OZ

TRUFFLED POTATO WEDGES

PRIME FILET "DEUX" 8 OZ

TWO 4 OZ FILET MEDALLIONS – ONE WITH ASPARAGUS & BERNAISE & ONE WITH BOURSIN CHEESE, OYSTER MUSHROOMS, GARLIC & ROSEMARY DEMI GLAZE

PRIME FILET "AU POIVRE" 8 OZ

PEPPERCORN BRANDY SAUCE SERVED WITH FRITES

PRIME FILET "OSCAR" 8 OZ

JUMBO LUMP CRAB, GRILLED ASPARAGUS, CHIVE WHIPPED POTATOES & WHITE TRUFFLE HOLLANDAISE

PRIME "COWBOY" RIBEYE 22 OZ

LYONNAISE POTATOES & BACON

SIDE DISHES

Smoked Jalapeno Au Gratin Potatoes | Lobster Macaroni & Cheese

Pomme Frites | Creamed Spinach, Bacon & Roasted Garlic | French Green Beans

Grilled Jumbo Asparagus | Forest Mushroom Truffle Risotto | Sautéed Broccolini

Creamed Corn & Bacon | Sautéed Mushrooms | White Cheddar Whipped Potatoes |

