

BEGINNINGS

Today's Soup...12

Chef's Charcuterie, Artisan Cheese & Cured Meats for Two...32

Traditional Guacamole...18

Lime, Cilantro, Jalapeño, tomato, onion, chips

Steamed Local Little Neck Clams...20

Pinot Grigio, Calabrese Salami, Tomato, Garlic, Cilantro

Charcoaled Spanish Octopus...22

Warm Butter Bean Salad & Escarole Salad, Sicilian Pesto

Crispy Buttermilk Fried Calamari...21

Pomodoro and Cajun Remoulade Dips

Grilled Hamptons King Oyster Mushrooms in Parchment...19

Olive Oil, Garlic, Fontina, Gremolata

Bowl of Pan Roasted Prince Edward Island Mussels...20

Fennel, Garlic, Roasted Tomato, touch of cream

Shrimp Saganaki...21

Jumbo Shrimp, Garlic, Olive Oil, Olives, Feta over Crostini

Twin Jumbo Lump Crab Cakes...23

Avocado Salsa, Chipotle and Lime Tartar Sauce

Rare Skillet Seared Yellowfin Tuna Tataki...26

Shiitake Mushrooms, Sweet Onion, Fire Roasted Peppers, Fermented Chili

Blood Orange Cured Salmon Crostini...18

Grilled Rustic Bread, Whipped Goat Cheese

Honduran Ceviche with Lobster, Shrimp, Crab, Tuna Halibut...22

Charred Tomatoes, Onions, Sweet Peppers lime, red onion, cilantro

Glazed Lamb Spare Rib with Spicy Yogurt dip...18

Grilled Korean Chicken Wings...18

Korean BBQ, Kimchi Salad, Sesame Seed, Green Onion

Old Fashioned Shrimp Cocktail...27

Jumbo Shrimp, cocktail and Remoulade sauce

GREENS

Simple...14

Mixed Young Greens, Radish, Balsamic Vinaigrette

Avocado Salad...19

Fresh Feta, Watercress, Lemon and Ginger

Classic Romain Caesar...17

Toasted Garlic Croutons, Parmesan

Super Bowl Salad...21

Baby Kale, Avocado, Sugar Snap Peas, Quinoa, Cucumber, Egg, Pumpkin Seeds, Hemp Hearts

Bear Naked Ladies Chinese Chicken Salad...26

Red Leaf, Soy Ginger Chicken, Glass Noodles, Sugar Snap Peas, Quinoa, Bean Sprouts, Crispy Noodles, Cucumber, Egg, Fried Tofu, Toasted Pumpkin Seeds, Hemp Hearts

75 Main Chopped Salad...22

Roasted Red Peppers, Red Onion, Craisens, Candied Walnuts, Blue Cheese, Balsamic

NY Fresh Burrata with Fresh Figs...28

Arugula, Prosciutto

Heirloom Tomato and Fresh Stracciatella Cheese Caprese...20

Basil oil, Balsamic Pearls

PASTA

Fusiloni alla Vodka Telefono...29

Pomodoro, Mozzarella, Peas, Cream, Pancetta, Basil

Linguini with Local Clams...29

Toasted Garlic, Parsley, Pinot Grigio, Chile Flakes, Toasted Bread Crumb

Mezze Rigatoni Bolognese...28

Chianti Braised Veal, Beef, Pancetta, Tomatoes, Parsley, Parmesan

Ricotta Pillows...28

Roasted Porcini Mushrooms, onions, Taleggio cheese, black Truffle, Touch of Cream

Butternut Squash Mezzaluna...26

Honey Roasted Pear, Brown Butter, Sage, Walnuts

Orecchiette...26

Homemade Sausage, Broccoli Rabe, Pecorino Romano

Garganelli with Slow Braised Rabbit Sugo...28

Mushrooms, Herbs, Pinot Grigio, Fresh Vegetables

FRU DE MARE...54

Olive Oil, Garlic, Lobster, Crab, Mussels, Clams, Shrimp, over Black Linguini

MAINS

Balsamic, Honey & Mustard Roasted Scottish Salmon...36

Wilted Spinach, Vegetable Cous Cous

Today's Fresh Fish...mkt

Ask for preparation

Crispy Whole Fish over Steamed Jasmine Rice...44

Baby Bok Choy, Spicy Ginger and Black Bean Sauce

Old Fashioned Chicken Parmesan...34

Mozzarella, Pomodoro, Spaghetti

Triple Prime Burger...25

Toasted Brioche Bun, Tomato Onion Jam, gruyere, Blue Cheese, Arugula, Secret Sauce

Spathcocked Semi Boneless Baby Chicken Grilled Under a Brick...30

Creamy Polenta, Broccoli Rabe, Marsala Sauce

Grilled 8oz Tenderloin of Beef...46

Balsamic Onions, Potato Gratin, Grilled Asparagus, Gorgonzola Butter

Grilled Skirt Steak...42

Truffled Potato Puree, Seasonal Vegetables, Cabernet sauce

Grilled ½ lb. Main Lobster...52

Cognac Butter, Spicy King Crab Fried Rice

SIMPLE GRILL (served with todays vegetable and potato)

Colorado Lamb Chops...56

24 oz. Cowboy Rib Steak...58

20 Frenched to the Eye Rib Eye...52

14 oz. Prime NY Strip Steak...49

12 oz. Veal Chop...56

Choose a sauce, Grainy Mustard, House Steak Sauce, Béarnaise, Blue Cheese Butter, Maitre d' Hotel Butter

HEALTHY

Homemade Hummus...22

Mediterranean Salad, Flax Seed Crackers (Vegan & GF)

Black Bean and Quinoa Burger...26

Quinoa, Black Beans, Corn, Cilantro, Rolled Oats (Vegan & GF)

Beyond Meat Burger...22

Brioche Bun, Lettuce, Tomato, Secret Sauce

Chilled Buckwheat Noodles with Wakame...20

Soy, Miso, Ginger, Asian Vegetables (Vegan)

SIDES...12

Puree of Sweet Potato's, Cream of Corn with Black Truffle, Caramelized Brussels Sprouts, Garlic Spinach