

A P P E T I Z E R S

Moo Shu Chicken 10

Hoisin Barbequed Chicken Confit
Steamed Peking Duck Buns
Thai Basil, Cucumber, Cilantro

Lobster & Ricotta Agnolotti 14

Ricotta Salata, Toasted Almonds
Fried Capers, Citrus Supremes
Lobster Madeira sauce

Herb Crusted Rainbow Trout BLT 13

Vine Ripened Tomato, Crispy Bacon
Basil Pesto, Caper Remoulade, Baby
Arugula
Pine Nuts, Balsamic Vinaigrette

Artisan Cheese Plate 14

Accompaniments Composed Seasonally
Trio of Wine Spectators
Award Winning Artisan Cheeses

Hawaiian Ahi Tuna Tartare 14

Sashimi Yellow Fin Tuna, Wasabi Avocado
Crispy Shallots, Citrus Soy Dressing

Thai Beef Lettuce Wraps 12

Wok Charred Filet Mignon, Bibb lettuce
Thai Vegetable Slaw, Trio of Dipping Sauces

Salt & Pepper Shrimp 10

Sesame Ginger Napa Cabbage Slaw
Spicy Red Chili Lemongrass Aioli

Foie Gras PBJ 17

Seared Hudson Valley Foie Gras
Griddled Brioche, Pistachios
Cherries Ginger Roasted Plums
Port Wine Foie Gras Jus

Kobe Beef Sliders 12

Cabot Vermont Cheddar
Grilled Red Onion
Brioche Rolls, Chipotle Mayo

Crab & Shrimp Risotto 13

Petite Herb Salad, Lobster Emulsion

Chilled Citrus Poached Jumbo Shrimp 16

Fresh Lemon, Horseradish Cocktail Sauce

Moshulu Surf & Turf 15

Kobe Beef Slider

Cabot Cheddar, Grilled Red Onions
Brioche Rolls, Chipotle Mayo

Chilled Jumbo Shrimp

Horseradish Cocktail Sauce

S O U P S A N D S A L A D S

Butternut Squash Soup 10

Granny Smith Apples
Citrus Crème Fraîche

Hearts of Romaine 10

Caesar Dressing, Shaved Parmesan
Roasted Garlic Croustade

Lobster Bisque 12

Sweet Gulf Shrimp
Oven Dried Tomatoes, Tarragon

Crisp Iceberg Wedge 11

Apple Smoked Bacon, Tomato Confetti
Danish Blue Cheese Dressing

Beet & Goat Cheese Salad 12

True Leaf Mezze Arugula
Fuji Apples, Candied Walnuts
Laura Chenel Goat Cheese
Balsamic Vinaigrette

Blue Moon Acres Organic Salad 12

Organic Greens
Danish Blue Cheese, Roasted Hazelnuts
Poached Anjou Pears, Sun Dried Cranberries
Cider Maple Vinaigrette

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.

C H E F ' S E N T R É E S P E C I A L T I E S

Amish Free Range Chicken Breast 27

Pumpkin Sundried Cranberry Risotto
Cakes
Shallot & Sage Scented Winter
Greens
Fig Balsamic Glaze

Crescent Farm Duck Breast 29

Sun Dried Cherries, Marcona Almonds
Mustard Greens, Pistachio Honey
Thyme Duck Jus

Jumbo Lump Crab Cake 31

House Roasted Peppers
Bacon Fennel Herb Salad
Chipotle Aioli, Yukon Gold Potatoes

Loch Duart Scottish Salmon 29

Potato & Smoked Salmon Galette
White & Green Asparagus
Salmon Caviar
Horseradish Dill Buerre Blanc

Slow Braised Beef Short Rib 32

Pappardelle Pasta, Cippolini Onions
Maitake Mushrooms, Oven Dried
Tomatoes
Shaved Parmesan, Spiced Beef Jus

Berkshire Pork Tenderloin 28

Maple Whipped Yams
Ginger, Vanilla, Fuji Apples
Pecans, Sun Dried Cranberries

Barnegat Light Diver Scallops 32

Butternut Squash & Potato Tortolloni
Spinach & Prosciutto, Balsamic
Reduction
Goat Cheese Saffron Cream

Soy Glazed Mahi Mahi 28

Jasmine Rice, Duck Confit, Scallions
Sesame Crusted Mushrooms
Compressed Tropical Fruit
Sweet & Sour Sauce

P R I M E S T E A K S

9 oz Filet Mignon 39

Premium Angus Beef
Nature Source
Corn Fed, Kansas

14 oz Prime Ribeye 42

Premium Angus Beef
Nature Source
Corn Fed, Kansas

**14 oz Prime NY Strip
43**

Premium Angus Beef
Nature Source
Corn Fed, Kansas

Chef's Steak Specialty 12

~ Add to any Steak ~

Green Asparagus, Lump Crabmeat, Chive Potato Purée

Citrus Fine Herb Aioli, Cabernet Thyme Reduction

M O S H U L U S I D E S 8

Hand Cut French Fries

Truffle Sea Salt, Shaved Parmesan

Green Asparagus

Pan Roasted Shallots
Lemon Zest, Extra Virgin Olive Oil

Brussels Sprouts

Sun Dried Black Mission Figs
Smoked Prosciutto, Pine Nuts
Citrus Brown Butter

Broccoli & Fingerling Potatoes

Sautéed Garlic, Hot Pepper Flake
Parmesan Cheese, Truffle Sea Salt

Yukon Gold Potato Purée

Fresh Snipped Chives

Mac 'N Cheese

Cavatappi Pasta, Three Cheeses
Truffle Brioche Crust

Roasted Wild Mushrooms

Sautéed Texas 1015 Onions
Tomato Confetti

Maple Whipped Yams

Ginger, Vanilla, Fuji Apples
Pecans, Sun Dried Cranberries

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE