



HORS D'OEUVRES

- SALMON CROSTINI**..... 11
Lemon & Dill Cured Salmon, dash of Cream Cheese, Caper Relish
- COCONUT SHRIMP LOLLIPOPS**..... 12
Mango Slaw, Honey Mustard
- ZUCCHINI PANCAKES**..... 9
Dill Yogurt Sauce
- CRISPY FRIED CALAMARI**..... 13
With Caper Berry Aioli, Marinara Sauce
- ESCARGOTS**..... 12
- FILET MIGNON TACOS**..... 12
Red Cabbage, Teriyaki Glaze

APPETIZERS

- STEAK TARTARE**..... 12
- FLAT BREAD**..... 12
Mushroom, Gruyère & Caramelized Onions
- BAKED BRIE CHEESE**..... 13
In Phyllo Dough, Served with Raspberry Compote
- GRILLED BABY LAMB CHOPS**..... 16
Mint Yogurt Sauce
- TUNA TARTARE**..... 16
- GRILLED OCTOPUS**..... 17
With Humus, Black Olive Emulsion
- FRENCH ONION SOUP**..... 10

SALADS

- SAGE SALAD**..... 12
Mixed Greens, Endive, Beets, Goat Cheese, Walnuts, Raspberry Vinaigrette
- GRILLED CALAMARI SALAD**..... 14
Baby Arugula, Chick Peas, Roasted Peppers, Eggplant Confit, Grilled Calamari, Lemon EVO
- BABY ARUGULA & ARTICHOKE**..... 12
Shaved Parmesan, Lemon Truffle Vinaigrette
- SHRIMP & AVOCADO TOWER**..... 15
Grilled Shrimp, Frisée, Cucumber, Hearts of Palm, Avocado
- CAESAR SALAD**..... 11
- SEAFOOD SALA**..... 21
Lobster, Shrimp, Scallops, Calamari, Mixed Greens, Fennel Lemon Vinaigrette

FRUITS DE MER

- BLUEPOINT OYSTERS - 2.50 EACH**
- LITTLE NECK CLAMS - 2 EACH**
- SHRIMP COCKTAIL - 17**
- PETIT PLATEAU - 42**
Small assortment of Cold and Raw Seafood

MEATS AND CHEESE

- CHEESES**
Midnight Moon, Beemster Gouda, Roquefort, Camembert, Truffled Pecorino, Manchego, Triple Cream Goat
- MEATS**
Saucisson Sec, Chorizo, Prosciutto di Parma, Duck Rillettes, Duck Prosciutto, Foie Gras Terrine
- PICK ANY THREE**..... 12
- PICK ANY FIVE**..... 18
- PICK ANY EIGHT**..... 25

MUSSELS

- 12 / 21**
- MARINIÈRE**
White Wine, Garlic
- PROVENÇALES**
Tomato, Basil Garlic
- CLAMS**
Marinières or Provençales - 14

PASTA

- FETTUCCINE FRUIT DE MER**..... 25
Shrimp, Mussels, Calamari, Provençale Sauce
- RICOTTA GNOCCHI**..... 21
Spinach, Brown Butter Sage

SANDWICHES

- SIRLOIN BURGER**..... 15
Add Cheese Or Mushrooms Or Caramelized Onions \$1
- HANGER STEAK SANDWICH**..... 16
Mushrooms, Gruyere Cheese
- LOBSTER ROLL**..... 23
Chilled Lobster Tossed With Apple, Celery, Tarragon Aioli
- CHICKEN WRAP**..... 14
Apple, Celery, Roquefort Cheese, Candied Walnuts
- GRILLED TUNA CLUB**..... 21
Avocado, Wasabi Aioli
- FILET MIGNON SLIDERS**..... 16
Sautéed Mushroom, Caramelized Onion, Gruyere

ENTREES

- SESAME CRUSTED TUNA** 32
Seaweed Salad, Ginger Soy Sauce, Wasabi Aioli
- FRICASSEE OF SCALLOPS & SHRIMP**..... 31
Potato Puree, Oyster Mushroom & Asparagus, Truffle Cream Sauce
- SOLE MEUNIÈRE**..... 26
Potato Purée, Julienne Vegetable, Lemon Caper Sauce
- GRILLED BRONZINO FILET**..... 29
Cherry Tomato & Basil Salad, Extra Virgin Olive Oil, Lemon
- GRILLED SALMON**..... 26
Quinoa Tabouli, Ratatouille, Lemon Mustard Emulsion
- BOUILLABAISSE** 28
- POULET ROTI**..... 23
Roasted Half A Chicken, Roasted Potatoes, Julienne Vegetable, Garlic Au Jus
- PECAN CRUSTED CHICKEN BREAST**..... 26
Butternut Squash Purée & Leeks, Porcini Mushroom Sauce
- CANARD À L'ORANGE**..... 29
Crispy Half Duck, Basmati Rice, Julienne Vegetables, Orange Sauce
- STUFFED PORK CHOP**..... 26
Stuffed With Bacon, Apple & Caramelized Onions, Served With Apple Bread Pudding, Haricots Verts, White Wine, Bacon & Mushroom Sauce
- FILET MIGNON AU POIVRE** 36
8 Oz. Filet, Roasted Potatoes, Haricots Verts, Green Peppercorn Sauce
- BOEUF BOURGUIGNON**..... 26
Braised Beef In Red Wine, Mushrooms, Haricots Verts, Carrots, Mashed Potatoes
- STEAK FRITES**..... 31
- PISTACHIO CRUSTED RACK OF LAMB**..... 34
Potato & Roquefort Tart, Sautéed Spinach, Rosemary Au Jus
- VEAL CHOP**..... 39
Mashed Potatoes, Asparagus, Sweet Marsala Sauce