



71 Water Grant Street, Yonkers, NY 10701

A few Sushi Bar Items

- Ahi Tuna Poke with Chili & Yuzu, Sushi Rice, Avocado, Cucumber & Sesame - \$17.00
- Inside out Spicy Tuna Roll with Avocado - \$16.00
- Hamachi / Yellowtail "Jalapeño" with Chilled Ponzu - \$16.00
- Sashimi King Salmon with Mango & Crushed Garlic Sauce - \$16.00

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### Appetizers

- Baby Arugula Salad with Stilton Blue & Sherry Vinaigrette - \$14.00
- Shellfish Crepe of Lobster, Shrimp, Crabmeat, Scallop with Star Anise Glaze - \$17.00
- Short Rib & Foie Gras Ravioli with Truffle Butter - \$17.00
- Butternut Squash Bisque - \$11.50
- Classic Caesar Salad with White Anchovies & Garlic Croutons - \$14.50
- Yuzu & Chili Tempura Shrimp with Baby Spinach Salad, Enoki Mushrooms & Onion Dressing - \$16.50
- Chicken Liver Mousseline with Lychee & Mango Salad and Sliced Baguette - \$15.00
- Grilled Portuguese Octopus with Green & Ripe Papaya Salad, Cucumber, Red Onion & Cilantro - \$17.50
- Jumbo Coconut Shrimp with Dijon Mustard Sauce - \$16.00
- Prosciutto di Parma with Housemade Burrata, Basil and Yellow Beefsteak Tomatoes- \$17.50

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Entrees

- Braised Short Ribs of Beef with Truffle Potatoes & Roasted Cauliflower - \$40.00
- Pan Roasted Hudson Valley Chicken with Wild Mushroom Risotto - \$32.00
- Pan Seared Chatham Cod Lemon Crumbs & Braised Fennel - \$36.00
- Seared Maine Scallops with Cauliflower Puree, Broccoli Rabe Confetti & Roasted Mushroom - \$38.00
- Grilled Pure Ossabaw Pork Chop with Creamy Polenta & Mostarda - \$38.00
- Jumbo Shrimp with Herb Butter, Basmati Rice & Vegetables - \$38.00
- Miso Glazed Salmon with Orzo and Mushroom Ragout - \$36.00
- Long Island Duck Breast with Togorashi, Sushi Fried Rice with Confit Leg, Snow Peas, Peppers & Shitake Mushrooms \$38.00
- Grilled USDA Prime NY Sirloin 14 Ounces - \$46.00
- Aged & Grilled Cowboy Ribeye (40oz) with Brown Sugar & Cayenne
- Creamed Spinach & Gratin Potatoes with Sauce Béarnaise - \$96.00 for 2

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### Sides

- Cream Spinach with Nutmeg - \$11.50
- Cauliflower with Nuoc Cham & Lime Butter - \$11.50
- Yukon Potato Puree - \$11.50
- Wild Mushroom Risotto - \$11.50
- Pommes Frite - \$11.50

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Desserts

- "Classic" Crème Brulee - \$12.50
- Belgian Chocolate Dome with Crème Anglaise - \$12.50
- Tiramisu Mascarpone & Espresso - \$12.50
- Passion Fruit Tart with Shortbread Crust, Fresh Raspberries & Torched Meringue - \$12.50
- Tasting of House made Ice Creams & Sorbets - \$12.50

A Selection of Mature Cheeses served with Dried Fruit Compote and Baguette

- 1 Cheese - \$7.50 / 3 Cheeses - \$13.50 / 5 Cheeses - \$22.00

*Please inquire about Port Selections to accompany