



- Roasted Golden Beets with Greek Yogurt & Harissa with Crushed Sicilian Pistachios - \$16.50*
Butternut Squash Bisque with Toasted Pumpkin Seeds - \$15.00
Casserole of Maine Lobster & Shrimp with Sherry & Honjemiji & Pastry Fleuron - \$22.00
Classic Caesar Salad with Anchovy & Shaved Parmigiano - \$16.50
Ahi Tuna Ceviche with Coconut, Sambal and Crisp Plantains - \$19.00
Salad of Belgian Endive, Champagne Vinaigrette Candied Pecans Pear & Ewe's Blue - \$17.00
Chicken Liver Mousseline with Lychee & Mango Salad and Sliced Baguette - \$16.00
Tempura Shrimp with Yuzu & Spicy Mayo, Green Onion served in a Warm Popover - \$19.50
Housemade Burrata & Prosciutto di Parma with Yellow Beefsteak Tomatoes & Basil - \$19.00
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*Braised Short Ribs of Beef with Truffled Potatoes & Roasted Cauliflower - \$42.00*  
*Chatham Day Boat Cod "Piment d'Espelette" with Ratatouille & Chives - 39.00*  
*Hudson Valley Chicken with Wild Mushroom Risotto and Medley of Vegetables - \$35.00*  
*"Classique" Blanquette de Veau, Buttered Noodles, Pearl Onions & Mushroom - \$38.00*  
*Pure Ossabaw Pork Chop, Grilled with Spaetzle & Cherry Peppers - \$40.00*  
*Classic Beef Wellington with Wild Mushroom & Foie Gras Duxelles with Sauce Périgourdine - \$45.00*  
*Yuzu & Chili Glazed King Salmon with Ragout of Orzo & Broccoli Rabe, Delcabo Tomatoes - \$38.00*  
*Big Eye Tuna with Wasabi Crust, Chinese Long Beans & Seaweed Salad - \$42.00*

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## **X - Steakhouse Specialties**

- The "Wedge" Iceberg with Blue Cheese Dressing, Bacon, Croutons & Red Onion - \$17.00*  
*Classic Jumbo Shrimp Cocktail - \$20.00*  
*Oysters Rockefeller Pernod with Spinach & Hollandaise Glaze - \$20.00*  
*House Cured Maple Glazed Thick Cut Bacon - \$8.00 per piece*  
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USDA Prime Grilled NY Sirloin 14 ounces - \$58.00
USDA Prime Filet Mignon 10 Ounces - \$54.00
USDA Prime Porter House for Two 38 Ounces - \$65.00 per person

**Grilled Cowboy Ribeye (40oz) for 2 with Cayenne & Brown Sugar Rub*
Creamed Spinach & Gratin Potatoes with Sauce Béarnaise - \$125.00

Sauces: Au Poivre, Béarnaise, Périgourdine

A few Sides - \$12.00

- Creamed Spinach*
Broccoli Rabe with Garlic Confit
Cauliflower with Lime & Nuoc Cham
Steamed Jumbo Asparagus with Hollandaise
Chive Popovers
Roasted Yukon Potatoes
Truffled Potato Puree
Pommes Frites

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*