



Appetizers & Salads

Meyer Lemon Caesar Salad

White Anchovy & Shaved Reggiano
Crunchy Croutons

7

NY State Field Green Salad

Del Cabo Tomatoes & Aged Balsamic Vinaigrette

7

Salad of Greens & Twice Cooked Beets

Coach Farms Goat Cheese, Red Onion
Sherry Wine Vinaigrette

9

Tuna & Salmon Parfait

Yellowfin Tuna & Scottish Salmon Tartar,
Wasabi Tobiko & Crème Fraiche

10

Crispy Free Range Buffalo Wings

Thai Chili & Soy

8

Capt Lawrence Pale Ale

Batter Dipped Shrimp

Sweet Chili Sauce

Terrace Club Sliders

Black Angus (3)

Duck Fat Toasted Mini Brioche Buns
Kewpie Mayo, Dijon & Ketchup

9

BLT (3)

Applewood Smoked Bacon, Mayo & Tomato

9

Grilled Tuna & Avocado Sliders (3)

Spicy Mayo & Lime

11

Steamed P.E.I Mussels

Tomato Lemongrass Broth

9

Maryland Crabcake

Avocado Mayo & Togarishi

11

Crunchy Calamari Curls

Thai Dipping Sauce

10

Crispy Free Range Buffalo Wings

Thai Chili & Soy

8

PASTAS

Farfalle

Hot Sausage, Broccoli Rabe, Garlic & Chili Flakes,
Extra Virgin Olive Oil

8/16

Orecchiette

Baby Artichokes, Pancetta, Smoked
Mozzarella & Nicoise Olives

8 / 16

Baby Rigatoncini

Porcini Cream & Truffle Oil

8 / 16

Trenne

Rock Shrimp & Roasted Tomato, Garlic & Shrimp
Sauce, Fresh Basil & Asparagus

8 / 16

Strozzapreti

Braised Wild Boar & Broccoli Rabe

10/20

Gluten Free Pasta May be substituted in any of the above dishes



Entrees

Scottish Salmon

Wasabi & Fresh Horseradish

Scallion Mashed Potatoes & Asparagus

20

Yellowfin Tuna

Puffed Sushi Rice Crusted

Baby Bok Choy, Chinese Broccoli

Yuzu Butter & Sweet Soy

24

Pan Seared Chatham Cod

Scallion Risotto & Beet Truffle Butter

French Beans

21

Pan Seared Diver Scallops

Mascarpone Polenta & Grilled Asparagus

Sangiovese Syrup & Slovenian Pumpkinseed Oil

23

Tuscan Grilled Chicken Breast

& Asparagus

Basil & Oven Dried Tomato

Meyer Lemon Orzo & Flat Parsley & Pancetta

19

Coriander Seared Long Island

Duck Breast

Red Swiss Chard & Russian Fingerlings

Kumquat & Grand Marnier Reduction Sauce

23

Hanger Steak Frites

Caramelized Onions & Creamed Spinach

& Pommes Frites

18

Crispy Pork Shank

Sweet Mashed & Maple Roasted Granny Smith

Apple Sauce, Haricot Vert

19

Fire Grilled Pork Chop

Sugar Cane & Rum Glazed

Yuca Chips, Plantains & Twice Cooked Black Beans

19

Braised Boneless Short Ribs

Creamy Polenta & Broccoli Rabe

20

Angus NY Strip Au Poivre

Creamed Spinach & Pommes Frites

26

Grilled Filet Mignon 10oz

Haricot Vert & Mousseline Potatoes & Au Jus

29

(available in 8oz Cut)

24

Porcini Seared Veal

Wild Mushroom Risotto & Asparagus

24

Sides

6

Creamed Spinach Sauteed Beets

Pommes Frites

Wild Mushroom Risotto

Roasted Sweet & Yukon Gold Potatoes

Mousseline Potatoes

Mascarpone Polenta