



Soup

consommé olga veal broth, julienne leeks, celery root and carrots, with seared diver scallop 14 *

lobster bisque lobster purée, tomato paste, sherry and cream 12

cream of barley toasted barley, mirepoix, cream, irish whiskey drizzle 10 *

Appetizers

oysters a la russe blue point oysters (3) vodka, tomato horseradish relish 8 *

oysters on the half sourced around the country, mignonette sauce mkt

shrimp canapé gulf shrimp, lemon garlic sauce, caviar 8 *

heart beet of the ocean canapé red beet hummus, toasted baguette, micro greens 7

"et tu, brute?" brussels sprouts maple, bacon, honey, dijon, parmesan 12

summer winds seafood dip crab, shrimp, scallops, tomato, sweet corn, cheeses, pita, cucumbers 16

truffle fries truffle oil, parmesan cheese, bistro sauce 11

Greens

iceberg!iceberg! wedge salad blue cheese crumbles, applewood bacon, red onion, candied pecans 9

the pablo (steak salad) blue cheese crumbles, caramelized onions, tomato, cucumber, spring mix, balsamic vinaigrette 26

the salvador (diver scallop salad) dates, pistachios, roasted red pepper, greens, sesame ginger vinaigrette 22

the marcus aurelius (smoked salmon caesar salad) romaine, croutons, creamy caesar dressing 12 / 18

the claude (berry and nut salad) fresh strawberry, grapes, cucumber, dried fruit, nuts, chèvre, arugula, raspberry vinaigrette 8 / 12 the

nikos (greek salad) traditional, with grilled chicken breast 7 / 11

the juvenal (house caesar salad) romaine lettuce, croutons, creamy caesar dressing 6 / 10

the bistro salad (house salad) field greens, fresh vegetables, green goddess dressing 6 / 9

poached north atlantic salmon mousseline sauce, english cucumbers 9 *

add to your salad * grilled chicken breast 8 jumbo shrimp 10 salmon 12 ny strip steak 17 diver scallops 18

Mains

roasted squab tender blanched white & green asparagus tops, champagne saffron vinaigrette, bed of romaine hearts 12 *

filet mignon lili center cut beef tenderloin, black truffles, foie gras, creamed carrots, pommes anna potatoes 49 *

roast duck port bordelaise, apple sauce, parmentier potatoes, minted green pea timbale 29 *

easter lamb & mint sauce hazelnut - encrusted leg of lamb, chateau potatoes, minted green pea timbale 34 *

vegetable marrow farci stuffed zucchini, herb rice, eggplant, red bell pepper, mushroom, fennel 19 *

crab cake deluxe single or twin cakes, chipotle aioli, french fries, coleslaw mk

roasted short rib carrots, mashed potatoes, broccolini 28

steak frites (12 oz.) ny strip, truffle fries, bistro sauce 34

chicken mykonos sautéed chicken, spinach, tomato, feta, lemon-herb butter, and a splash of cream over rice 17

oscar wilde mushroom ravioli carrot ribbons, sage, brown butter, roasted pumpkin seeds 16

Dessert

cheese board emmentaler (swiss), edam (netherlands), stilton (english blue cheese) 14 *

waldorf pudding & american ice cream baked custard with apples, walnuts, & raisins 12 *

chocolate eclairs delicate choux dough filled with vanilla cream topped with chocolate icing 9 *

poached peaches & chartreuse jelly 9 *

new york harbor cheesecake caramel sea salt drizzle 11

Young Gladiators

the krabby patty mini vegetable burger, lettuce, tomato, pickle with chips 10

the paw patrol pasta with butter or red sauce 10

flinstone's fried chicken tenders with french fries 10

thomas the train tater tots ketchup 6

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions