



Appetizers

Hudson Valley Foie Gras* ... 28

pan seared and served with berry compote, vanilla pickled red onion, Maldon sea salt, butter toasted brioche

Burrata Caprese ... 16

4oz, burrata, heirloom tomatoes, fresh basil, extra virgin olive oil, Maldon sea salt, balsamic reductions

Baked Oysters ... 15

(5) house oysters, lemon - garlic - parsley compound butter, shredded aged parmesan

Iberian Mussels ... 16

Iberico pork lardons, fennel, garlic, shallot, tomato, white wine, herb butter, warm baguette

Argentinian Red Shrimp ... 15

sauteed in butter, garlic, shallot and red chili flake, lemon & scallion finish, warm baguette

Jumbo Lump Crab Cakes ... 16 single / 30 double

red watercress and piquillo pepper micro salad, dijonaise, lemon wedge

Spanish Octopus* ... 17

gigante bean & arugula sauté, grape tomatoes salsa verde, aged balsamic vinaigrette

Escargot ... 15

tarragon scampi butter, parmesan reggiano, toasted crostini

Beef Carpaccio* ... 19

beef tenderloin, shaved black truffle, capers, shallot, extra virgin olive oil, lemon truffle aioli, parmesan tuile, crispy lavash

Cheese and Charcuterie Board ... 19

2yr English Cheddar, Queso Iberico, Aged Gouda, Soppressata, Prosciutto, grapes, Marcona almonds, Castelvetrano olives, crispy lavash & crostini

Salads and Soups

Kale & Brussel Salad ... 15

chopped green kale, shaved Brussels, red cabbage, carrots, English cheddar, dried blueberries, spiced candied pecans, fresh apple, whole grain mustard - apple cider - maple vinaigrette

Beet & Goat Cheese Salad ... 14

roasted beets, crumbled goat cheese, walnuts, pickled onions, English cucumber, Urban Farms baby lettuce, citrus poppy vinaigrette

Butternut Bisque ... 8

apple - pecan crumble & paprika oil garnish

Caesar Salad ... 12

whole leaf romaine, herbed croutons, parmesan tuile, shredded parmesan, Karen's Filling Station Restaurant dressing

Classic Wedge ... 13

grape tomatoes, vanilla pickled red onion, Neuske's bacon, blue cheese crumbles, blue cheese dressing

Manhattan Seafood Chowder ... 8

fine herb garnish

Salad Additions:

Argentinian Red Shrimp ... 11

Organic Boneless Chicken Breast ... 10

Ōra King Salmon ... 24



Main Plates

Cape Cod Diver Scallops ... 39

(4) seared U-10 scallops, wild mushroom risotto, prosciutto wrapped haricot verts, shaved black truffle, butternut squash puree

Atlantic Halibut ... 34

saffron cauliflower puree, garlic confit tomatoes, sauteed broccolini, champagne - caviar beurre blanc

Ōra King Salmon ... 39

fresh lo mein noodles with Napa cabbage, shitake mushrooms, red bell pepper, carrot and shaved onion, baby bok choy, dashi broth, soy - miso - gochujang glaze, pickled veg garnish

Chicken Saltimbocca ... 29

airline cut breast, whipped potatoes, asparagus, sauteed wild mushrooms, Marsala pan sauce, sage goat cheese, prosciutto

New Zealand Rack of Lamb ... 35 half / 46 full

grilled and pistachio & matcha crusted, house made potato gnocchi, baby carrots, balsamic roasted tomatoes, demi glace

Frutti di Mare Pasta ... 38

Maine lobster, red shrimp, diver scallop & PEI mussels, roasted wild mushrooms, soleggiati tomatoes, artichokes, spinach, white wine butter sauce, fresh tagliatelle, pecorino

Hand Cut Steaks

garnished with sautéed green kale, caramelized pearl onions and demi glaze.

C.A.B. Petit Tenderloin, 5oz ... 42

C.A.B. Tenderloin, 8oz ... 58`

30 Day Dry Aged NY Strip, 14oz ... 54

C.A.B. Prime Ribeye, 18oz ... 62

Specialty Cuts

Iberico Pork Secreto, 6oz ... 49 *served with Spanish olive oil, Maldon salt, cracked pepper and piquillo chimichurri side.*

Japanese A5 Wagyu NY Strip, 6oz ... 120 *served with Hawaiian Black sea salt, cracked pepper, pickled vegetable*

Tomahawk Ribeye, 32oz ... 130 *served with Maldon salt, cracked pepper, choice of compound butter and 2 steak sides.*

Steak & Specialty Cut Additions

Oscar Topping (King Crab, Asparagus and Hollandaise) ... 19

Maine Lobster with Sherry Cream ... 15

Bone Marrow Butter, Black Truffle Butter, Black Garlic Butter, Béarnaise or Danish Bleu Cheese ... 4

Seared Foie Gras ... 24

Maine Lobster Tail, 5 oz ... 18

Table Side Shaved Black Truffles ... 15

U-10 Diver Scallop ... 8 ea

Argentinian Red Shrimp (6) ... 11

Additional Sides

Wild Mushroom Risotto ... 7

Asparagus ... 6

Roasted Wild Mushrooms ... 6

Whipped Potatoes ... 5

Grilled Broccolini ... 6

Sauteed Spinach ... 5

Heirloom Baby Carrots ... 5

Split plate charge of \$7.00 applies to all Main Plates, Steaks and Specialty Cuts. Full Lamb Racks Cannot be Split.

20% + gratuity is strongly recommended and appreciated for all parties of 6 or more.

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

*** CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**