

DINNER MENU

Starters

Roasted Chicken Tortilla Soup Avocado and Pico de Gallo	7.00
Matzo ball Soup Chicken Broth, Vegetables, Matzo Ball, Beef Kreplach, Chicken, Noodles	7.00
Crystal Garden Salad Cucumber Ring Filled with Romaine, Radicchio, Maytag Blue Cheese, Pecans, Apples, White Balsamic Vinaigrette	10.00
Caesar Salad with Oyster Croutons Romaine Lettuce, House Caesar Dressing, Crispy Fried Oysters, Garlic Croutons Parmesan Cheese	10.00
Arugula, Bosc Pear and Reggiano Salad Lemon Dressing	10.00
Avocado and Tomato Salad Red Onion, Bell Peppers, Cumin Dressing	9.00
Crab Cake Jumbo Lump Crab Cake, Papaya Marmalade, Lobster Sauce	15.00
Shrimp Cocktail Jumbo Prawns, Avocado Relish, Corn Tortillas	14.50
Chicken Al Pastor Quesadilla Corn and Flour Tortillas Filled with Pulled Chicken, Oaxaca Cheese and Roasted Tomato Salsa. Served with Sour Cream	16.00
Calamari Crisp Fried, Marinara, Lemon Garlic Aioli	14.50
Mediterranean Dips Roasted Red Pepper and Artichoke Dip, Tomato Basil Dip, Olive Tempenade, Hummus Crostini	14.50

Entrées

Ricotta Stuffed Rigatoni	27.00
Tomato Broth, Spinach, Roasted Red Peppers, Olive Oil, Walnuts, Basil, Locatelli Romano	
Griggstown Breast of Chicken	27.00
Pan Roasted Breast of Chicken, Corn Cakes, Root Vegetables, Pan Jus	
Roasted Lamb	26.00
Haricot Vert, Minted Potatoes	
Shrimp and Linguine	29.00
Grilled Shrimp, Tomatoes, Leeks, White Wine, Basil, Linguine	
Long Island Breast of Duck	28.00
Pan Seared Medium Rare Breast of Duck, Hoisin Sauce, Ginger Glaze, Coconut Scented Jasmine Rice, Grilled Green Onions, Warm Tortillas	
Grilled Filet Mignon	37.00
Kennet Square Mushroom Roasted Shallot Demi, Bread Pudding	
Grilled Sirloin Steak	37.00
Cipollini Onions, Portabella Mushroom, Beef Steak Tomatoes, Rosemary Butter Roasted Fingerling Potatoes	
Petit Filet Mignon and Crab Cake	37.00
Merlot Butter Sauce, Remoulade, Asparagus, Yukon Gold Mashed Potatoes	
Crab Cakes	37.00
Two Blue Crab Cakes , Remoulade Sauce, Grilled Asparagus, Yukon Mashed Potatoes	
Striped Black Bass	37.00
Pan Seared, Sauté of Spinach, Crimini Mushrooms, Artichokes, White Wine, Herbs, Fingerling Potatoes	
Grilled Arctic Char	29.00
Roasted Potato, Broccolini, Citrus Confit	
Grilled Pork Chop	34.00
Vegetable couscous, Apple Chutney, Calvados Demi	

Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

All prices exclude tax and gratuity. For parties of six or more, an 18% gratuity will be added to your check