

**STARTERS****SOUP DU JOUR 10**

chef's selection

**BUFFALO CAULIFLOWER 12**

buffalo sauce, blue cheese

**SLAB BACON 16**

topped with balsamic drizzle, pickled red onion, micro greens

**SHRIMP & CRAB 18**

chopped stack with avocado, bacon, balsamic drizzle, crispy wonton chips

**AHI TUNA NACHOS\* 18**

avocado, jalapeno, wonton chips and sweet soy glaze

**CALAMARI FRITTE 18**

domestic calamari, served crispy with hot cherry peppers and marinara

**CRAB CAKE 22**

single crab cake with dijon remoulade

**OYSTERS ON THE 1/2 SHELL\* 18**

Blue Point, half-dozen served with lemon mignonette

**SHRIMP COCKTAIL 18**

four jumbo shrimp with cocktail sauce, horseradish, lemon

**SALADS***add chicken 8 | shrimp 12 | tuna\* or salmon 18 | steak\* 22***CHILLED WEDGE 14**

iceberg, bacon, hard-boiled egg, cherry tomato, red onion, blue cheese dressing

**CAESAR 12**

romaine, anchovy, shaved parmesan, crouton

**HARVEST SALAD 14**

roasted butternut squash, arugula, walnuts, red onion and red wine vinaigrette

**DROP THE BEET 14**

roasted beet, arugula, goat cheese, walnut, red wine vinaigrette

**MAIN DISHES****CAULIFLOWER TACO BOWL 22**

cumin-spiced cauliflower, white rice, avocado, pico de gallo, salsa verde

**PAN-SEARED SCALLOPS 34**

served over lemon parmesan risotto with peas, basil oil and microgreens

**TERYAKI SALMON 36**

Atlantic salmon served with white rice and char-grilled asparagus

**CHEF'S BURGER\* 14**

topped with gorgonzola, fried onion, horseradish aioli, bacon, sliced tomato and served with truffle fries

**CHICKEN MILANESE 26**

breaded, crispy cutlet topped with arugula salad, shaved parmesan

**CHICKEN PARMESAN 26**

served with fresh linguini pasta and pomodoro

**RIGATONI BOLOGNESE 28**

fresh rigatoni pasta, ground beef, whipped ricotta, pomodoro, basil oil

**PORTERHOUSE FOR TWO\* 110**

forty-ounce (53 day aged Prime cut) served with choice of two sides

**CHICKEN PASTA 24**

fresh rigatoni pasta, chicken, asparagus, chopped tomato, white wine, basil-infused oil

**HANGER STEAK\* 32**

eight-ounce, with maple reduction and mashed potatoes

**SEARED AHI TUNA\* 36**

sesame-encrusted, with white rice, charred asparagus and miso vinaigrette

**FILET MIGNON\* 50**

eight-ounce (53 day aged Prime cut) served with mashed potatoes

*\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your chance of foodborne illness*If you have any allergies or dietary restrictions please inform your server or manager  
We are proud to serve fresh pasta from our local partnership, DPNB Pasta + Provisions of downtown Nyack

## DRINK MENU

### SPECIALTY COCKTAILS

#### SUMMERTIME MULE 15

Bee honey vodka (Seneca Falls, NY), peach nectar, house-made ginger beer, mint, lime

#### BERRY NICE 14

tequila, lemonade, muddled lime & berries with splash club soda

#### APPLE BOTTOM MARTINI 15

Tito's, apple pucker, peach schnapps and fresh lemon

#### RED SANGRIA 14

red wine, apricot brandy, peach schnapps, fresh cranberry and orange, prosecco finish

#### EMPRESS LYCHEE THE FIRST 15

Empress Gin, lychee syrup, lychee garnish

#### HOOK MOUNTAIN SIDECAR 15

Black Dirt Apple Jack (Warwick, NY), Grand Marnier, lemon juice, simple syrup, marachino liqueur

#### THE NYACK NEGRONI 15

Tanqueray flor de Sevilla, Carpano Antica sweet vermouth, Carpano botanic bitter, clove

#### CITRUS-BERRY BELLINI 12

fresh berry purée, lemon juice, prosecco

#### EDDIE HOPPER 14

Owney's Rum (Brooklyn, NY), Aperol, lemon juice, Chambord

#### TWO EIGHTY SEVEN 14

Tanteo Habanero tequila, mango puree Cointreau, fresh lime, spicy salted rim

#### SMOKED OLD FASHIONED 15

smoke-filled glass with Hudson "Do the Rye Thing" (Gardiner, NY) fresh muddled Amaro cherries, orange rind, sugar, bitters

#### SPRING TRAINING SOUR 15

Abner's Double Day Bourbon (Cooperstown, NY) lemon juice, emulsified egg white, simple syrup, splash red wine

### CANS & BOTTLES

**\$6**

Budweiser | Bud Light | Miller Lite | Coors Light  
Amstel Light | Blue Moon | Stella | Heineken  
Sam Adams Boston Lager | Modelo  
Sam Adams Seasonal  
White Claw Black Cherry or Mango

**\$8**

Hudson North Cider (North Salem, NY)

**\$12**

Duchesse Flemish Red Sour  
Two Villians Cream Ale (Nyack, NY)  
Two Villians IPA (Nyack, NY)  
Industrial Arts German Lager (Gamerville, NY)  
Industrial Arts IPA (Gamerville, NY)

### WHITE BY THE GLASS

Mionetto Prosecco split 12  
Brotherhood Riesling 12  
Cotes de Roses Rosé  
La Scolca Gavi 14  
Santa Marina Pinot Grigio 12  
Nobilo Sauvignon Blanc 12  
Springstreet Chardonnay 14

### RED BY THE GLASS

Willowbrook Pinot Noir 14  
Joseph Stuart Merlot 12  
Trivento Malbec 12  
Seilón Tempranillo 14  
Oakfarm Red Blend 14  
Pull Cabernet 12

### WHITE BY THE BOTTLE

Dr. Konstantin Frank Riesling 50  
Brotherhood Riesling 40  
Nobilo Sauvignon Blanc 40  
Reserve Murielle Sancerre 60  
Hayfork Grenache Blanc 80  
Via Stato Pinot Grigio 60  
Santa Marina Pinot Grigio 40  
La Scolca Gavi 50  
Cotes de Roses Rosé 50  
Decoy Chardonnay 50  
Meiomi Chardonnay 50  
Everyday Chardonnay 50

### SPARKLING BOTTLE

D'asti Moscato 40  
J. Roget Brut 40  
Veuve Cliquot Sparkling Rose 120  
Veuve Cliquot Yellow Label 120  
Moet Chandon 100

### RED BY THE BOTTLE

Meiomi Pinot Noir 50  
Willowbrook Pinot Noir 50  
Scarlett Red Zinfandel 90  
Duckhorn Merlot 70  
Joseph Stuart Merlot 40  
Trivento Malbec 40  
Seilón Tempranillo 50  
Oakfarm Red Blend 50  
Villa Paglaia Chianti Classico 60  
Fifty Row Petite Syrah 100  
Coppola Cabernet 50  
Honig Cabernet 80  
Pull Cabernet 40  
Stags Leap Panza Cabernet 90  
Stags Leap Artemis Cabernet 120  
Caymus Cabernet 200  
Opus One 700