



Soup

Spicy Corn Soup + Blue Crab 7
garnished with a grilled corn salsa + chive-cilantro sour cream

Butternut Squash Soup 7
garnished hot sesame oil, chesnut cream+ chestnut chips

Appetizers

Porcini Crusted Diver Scallops 13
braised napa cabbage with apples, fennel and red onions, baby arugula + white truffle vinaigrette, butternut squash chips

Lobster Ravioli 12
fresh ravioli with a citrus beurre blanc + fresh reggiano parmigiano cheese

Sashimi Tuna and Avocado Tartare 12
premium sushi grade tuna+ avocado dressed with a sweet-spicy balinese crushed peanut dressing. Mache greens+ flying fish roe to garnish

Petite Rack of Lamb 13
grilled with fresh mint & cilantro-lime marinade, spicy hoisin glaze

Salads

Pan fried oyster 12
seasonal baby greens with a chipotle chile vinaigrette, fried oysters, aioli, hot and sour cucumbers

Goat Cheese Salad 10
warm goat cheese with an apple crouton and pumpkin seeds, over spaghetti squash with a walnut vinaigrette, baby mache + baby tomatoes

Organic Baby Greens 7
mixed baby greens with our tahini, lemon vinaigrette

Pear Salad 11
roasted seckle pears, Roquefort cheese, watercress salad, orange segments, lemon-ginger vinaigrette, candied walnuts



Large Plates

Bicycle's Vegetarian Nirvana 22

chili-miso tempeh, coconut + jasmine scented black rice cake, grilled plantain and garlic roasted shiitakes wrapped in a banana leaf, red curry sauce, pineapple-green chili salsa

Tenderloin of Beef 29

Grilled filet medallions, crispy smoked ham hocks, cannellini bean puree, baby arugula, truffle essence + demi-glace

Mongolian BBQ Beef Short Ribs 26

marinated, seared + braised tender beef ribs, finished with sweet + fiery asian bbq glaze over scallion-roasted garlic mashed potatoes

Pan Roasted Chilean Sea Bass 30

warm hummus, chilled chick pea salad, kumquats, orange vinaigrette

Sautéed Mahi Mahi 26

spicy coconut sauce, plantain hash, mango pico di gallo, avocado oil, micro cilantro

Grilled New Zealand Rack of Lamb 28

cilantro-lime marinade, grilled pineapple-roasted poblano chutney, spicy apricot sauce, scallion-roasted garlic mashed potatoes

Grilled C.A.B. NY Strip Loin 29

herb-cracked pepper rub, goosefat roasted fingerlings with leeks + applewood bacon, Roquefort butter, sauce espagnole

Lobster Ravioli 23

fresh lobster ravioli w/ seasonal vegetables + citrus beurre blanc + fresh reggiano-parmigiano cheese

Side Dishes 5

scallion-roasted garlic mashed potatoes, goosefat roasted fingerlings with
leeks + applewood bacon
today's vegetable, cannellini bean puree

Please no cell phone use in dining room