

## APPETIZERS

### BUTTERNUT SQUASH

HERB CRÈME FRAICHE  
10

### LOBSTER BISQUE

CHIVES, LOBSTER MORSELS  
12

### CAESAR SALAD

ROMAINE, ROMANO CHEESE, HOUSE DRESSING, CROUTONS  
14

### WEDGE SALAD

ICEBERG, BACON, PICKLED ONION, BLEU CHEESE DRESSING  
15

### CRISPY CALAMARI

MARINARA, TARTAR SAUCE  
18

### FIRECRACKER JUMBO SHRIMP

SWEET CHILI MAYO, DAIKON SLAW, SCALLIONS  
22

### CRISPY CAULIFLOWER

SCALLION, LEMON ZEST, SESAME, SPICY SWEET SAUCE  
16

### CHILLED SHRIMP COCKTAIL

SMOKE TOMATO COCKTAIL SAUCE  
18

### BOMBAY SCALLOPS

SWEET CHILI MAYO, DAIKON SLAW, SCALLION  
18

## ENTREES

### ROASTED TURKEY

CORTLAND APPLE BREAD STUFFING, CRANBERRY COMPOTE,  
SAGE GRAVY, CHEF'S VEGETABLE, MASHED POTATO  
29

### WILD MUSHROOM RIGATONI

ROASTED RED PEPPERS, SWEET PEAS, SHAVED PARMESAN  
25

### HERB HALF ROASTED SEMI BONELESS CHICKEN

ROASTED AUTUMN ROOT VEGETABLES, SHALLOTS  
28

### NEW ZEALAND RACK OF LAMB

ROASTED GARLIC POTATO PUREE, SPINACH, MINT JULEP  
45

### 9OZ FILET MIGNON

GRILLED ASPARAGUS, STEAK SAUCE  
47

### 14 OZ NY STRIP STEAK

GRILLED ASPARAGUS, STEAK SAUCE  
45

### SINGAPOREAN CHILI SEAFOOD LINGUINI

LOBSTER, SCALLOPS, MUSSELS, TOMATO, SPINACH  
39

### HERB MARINATED GRILLED PORK CHOP

WHIPPED SWEET POTATO, ASPARAGUS, APPLE GASTRIQUE  
36