

The New Yorker

Summer

Appetizers

Soup of the Day <i>Seasonal Selection of Homemade Soup</i>	6.
Onion Soup Gratinée <i>a Baked Crock of Homemade Soup, Swiss and Parmesan Cheeses</i>	7.
Pepper Seared Ahi Tuna <i>with Pickled Ginger Slaw and Sweet Onion Vinaigrette</i>	11.
Sauteed Wild Mushrooms and Brie <i>with Garlic Butter, Sherry and Toast Points</i>	12.
Escargots with Roquefort-Garlic Butter <i>served with Toast Points</i>	12.
Oven Baked Goat Cheese <i>with Tomato, Caper, Black Olive Sauce and Grilled French Bread</i>	10.
Buffalo Barbecue Shrimp <i>with Maytag Blue Cheese and Crab Slaw</i>	14.
New York Steak Carpaccio <i>with Grilled Asparagus, Hearts of Palm, Peppercorn Dressing and Parmesan</i>	14.
Crispy Fried Calamari <i>with Asian Slaw and Sweet Chile Sauce</i>	14.
Coconut-Panko Crab Cake <i>with Curry-Avocado-Mango Salsa</i>	14.
Jumbo Shrimp Cocktail <i>with House Made Horseradish Cocktail Sauce</i>	16.
Iced Fresh Oyster Selection* <i>on the Half Shell with Mignonette Sauce, ½ Dozen</i>	16.

Salads

Baby Spinach, Hearts of Palm and Belgian Endive <i>With Herbed Cypress Grove Goat Cheese Roasted Sweet Peppers, Extra Virgin Olive and Balsamic Reduction</i>	12.
Classic Caesar <i>with Sourdough Croutons, Parmesan and Anchovies</i>	10.
Tuscan Style Chopped Salad <i>with Radicchio, Sopresetto, Provolone, Olives, Cherry Peppers, Iceberg Lettuce</i>	12.
Seafood Chopped Salad <i>with Jumbo Shrimp, Maine Lobster, Bay Shrimp, Radicchio, Provolone, Olives, Cherry Peppers, Iceberg Lettuce and Louie Dressing</i>	16.
Radicchio, Arugula and Granny Smith Apple <i>with Maytag Blue Cheese, Caramelized Pecans and Honey-Lime Vinaigrette</i>	12.

Entrees*

Seafood Fettuccine Fresh <i>Pasta with Prawns, Lobster, Manila Clams and Mussels with Spicy Tomato Sauce</i>	29.
Pappardelle with Maine Lobster <i>Fresh Pasta Noodles with Tomato-Basil Cream Sauce</i>	26.
Roasted Chicken <i>½ Free Range Chicken roasted served with Forest Mushroom Fricasse and Kennebec Fries</i>	20.
Breast of Pheasant <i>Pan Roasted and served with Basil Mashed Potatoes, Wild Mushrooms and Fava Beans</i>	29.
Beef Short Rib "Osso Buco" <i>Braised with Chipotle Chile Sauce, with Sour Cream-Chive Mashed Potatoes</i>	29.
Prawns and Seared Sea Scallops <i>with Tomato-Ginger Sauce</i>	32.
Shellfish "Jambalaya" <i>Jumbo Prawns, Sea Scallop and Lobster with New Orleans Style Creole Sauce</i>	36.
New York Sirloin Pepper Steak <i>served Bacon, Scallions and Hand-Cut Kennebec Potato French Fries</i>	40.
Filet Mignon Certified Angus Beef-Natural® <i>with Gorgonzola-Panko Crust Mushroom Jus Mashed Potatoes</i>	42.
Steak and Cake <i>One of our top notch Filet Mignon steaks and Jumbo Lump Crab Cake with Fresh vegetables, Béarnaise and Louis Sauces on the side</i>	52.
New York Steak USDA Prime-Certified Angus Beef-Natural®	42.
<i>14 ounces served with Roasted Garlic Butter, Smoked Gouda Potatoes and Fresh Vegetables</i>	
Char-Grilled Rib Eye Steak Certified Angus Beef-Natural® <i>14 ounces, with Sauce Béarnaise</i>	42.
<i>Add One King Crab Leg to any Steak 19.</i>	
Roasted Lamb Rack <i>Dijon Mustard Crusted and served with Cumin Scented Yogurt and Mint Pesto Sauces</i>	45.

Three-Course Dinner \$32
Choose one Item from Each Category

Starters

Caesar Salad

Slow Roasted Tomato, Fresh Mozzarella & Avocado *with Balsamic Reduction*

Entrees

6-Ounce Filet Mignon *with Asparagus and Dungeness Crab Béarnaise Sauce*

Filet of Atlantic Salmon baked Acqua Pazza *Caper berries, Fingerling Potatoes, Artichokes and Olives*

Chicken Piccata *Sautéed Breast of Chicken, Whipped Potatoes, Asparagus, Lemon Butter Parsley and Capers*

Dessert

Tahitian Vanilla Crème Brûlée

Black Turtle Sundae

8/24/2010

An 18% gratuity will be added to check for parties of 8 guests and over

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Executive Chef/ Partner, Will Pliler

Sous Chef, Andrew Roll