

RAW BAR

Shellfish Cocktails

Shrimp-Tomatillo 17
 Crab-Coconut 18
 Lobster-Avocado 19

Tasting of All Three 25

*Shellfish Platters

The Selection
 75

Served with Stone Ground Mustard Mayonnaise,
 Smoked Chile Cocktail Sauce, Habanero Hot Sauce

The Deluxe
 120

*Oysters & Shellfish

1/2 dozen Oysters 18
 1/2 dozen Clams 14
 1/2 chilled Lobster 21

*Oyster-Lobster Shooters 18

APPETIZERS

Native American Taco, BBQ Duck,
 Cranberry Red Chile14

Crispy Connecticut Oysters, Creme
 Fraiche Chowder, Bacon Relish19

Pumpkin Soup, Toasted Pumpkin Seeds,
 Cranberry-Maple Creme Fraiche12

Vidalia Onion Soup, Parker House Crouton,
 Blistered Vermont Cheddar Cheese11

Grilled Pizza, Double Smoked Bacon,
 Caramelized Onions, Toasted Garlic16

Asparagus Chopped Salad,
 Vermont Cheddar, Meyer Lemon Vinaigrette14

*Spicy Tuna Tartar with Classic Garnishes16

*Boston Lettuce, Bacon, Poached Egg,
 Buttermilk Blue Cheese Dressing12

Red Pepper Crab Cake, Red Cabbage Slaw,
 Green Onion Vinaigrette19

Gala Apple Salad, Walnuts,
 Maytag Blue Cheese, Pomegranates14

Gulf Shrimp & Grits, Bacon, Green Onions, Garlic15

Kentucky Ham, Black Mission Figs, Pecan Salad,
 Ricotta, Molasses-Mustard Dressing15

ENTREES

Fulton Fish Market Cioppino, Sour Dough Toast34

Buttermilk Fried Chicken, Honey, Pink
 Peppercorns, Lime, Black Pepper Biscuits28

Mussels & Fries Americain, Green Chile Broth24

*Duck, Dirty Wild Rice, Pecans, Bourbon31

*Porterhouse Lamb Chops, Mustard Barbecue
 Sauce, Corn & Collard Greens Tart 34

Rack of Pork, Double Apple Butter, Fresh Cider,
 Sour Mash, Brussels Sprouts30

Smoked Chicken, Hatch Green Chile
 Spoonbread, Black Pepper Vinegar Sauce 28

Red Snapper, Florida Style32

Skate, Smoked Chile Butter, Capers,
 Tarragon, Crispy Hominy 29

*Grilled Venison Strip Loin,
 Concord Grapes, Red Cabbage Bread Pudding 34

THE STEAKS

*Spice Rubbed Steaks

Rib-Eye 39

New York Strip 39

Hanger 31

Filet Mignon 39

Served with Bar Americain Steak Sauce

SIDE DISHES

Fries Americain,
 Smoked Red Pepper Mayonnaise

Brussels Sprouts, Hazelnuts, Pomegranates

Asparagus, Green Peppercorn Vinaigrette

Sweet Potato Gratin

Griddled Mushroom & Onions

Cauliflower & Goat Cheese Gratin

Creamed Kale, Crispy Shallots

California Flat Leaf Spinach

Brooklyn Hash Browns

9

HOT POTATO CHIPS

Blue Cheese Sauce

9

18% gratuity included for parties of 8 or more
 Private Dining Available for parties of 10 - 400

*This item may be served raw, undercooked or cooked to order
 Consuming raw or undercooked meats, poultry, seafood,
 shellfish, or eggs may increase your risk of food borne illness