

A P P E T I Z E R S

AMERICAN STURGEON CAVIAR
Roasted Corn Blini, Corn, Crème Fraîche

OYSTERS
Rhubarb Mignonette, Micro Greens

SHRIMP COCKTAIL
Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

MOLLY PITCHER CHEESE BOARD
Selection of 3 Selection of 5

SOUP DU JOUR
Chef's Daily Preparation

ATLANTIC CHOWDER
Lobster, Potatoes, Clam Broth, Corn, Cream and Herbs

BAKED ONION SOUP GRATIN
Crouton, Gratinée Gruyère Cheese



S A L A D S

ROASTED ROOT VEGETABLE SALAD
*Roasted Beets, Celery Root, Sweet Potatoes
Arugula, Dried Cherries, Toasted Pumpkin Seeds, Crumbled Goat Cheese,
Lemon Vinaigrette*

MR. BARRY SALAD
*Mixed Greens, Cambozola Blue Cheese, Candied Pecans,
Bartlett Pear, Champagne Vinaigrette*

ENSALADA VERDE
*Mixed Greens, Pico de Gallo, Roasted Corn Relish, Avocado,
Jalapeno Gelée, Ancho-lime Vinaigrette*

QUINOA SALAD
Arugula, Rhubarb, Granny Smith Apple, Walnuts, Lemon Vinaigrette

CAESAR SALAD
Hearts of Romaine, Sourdough Croutons, Pecorino Romano, Classic Caesar Dressing

E N T R E É S

JUMBO LUMP CRAB CAKE

Cajun Remoulade, Cucumber, Radish, Red Pepper, Lemon Vinaigrette

FILET MIGNON

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Gorgonzola Butter

PAN SEARED SALMON

Quinoa, Cranberries, Brussels Sprouts, Bacon Vinaigrette

DIVER SCALLOPS

Butternut Squash, Beets, Compart Duroc Bacon, Spiced Pecan Crumble, Sage

SPACCATELLI BOLOGNESE

*Handmade Pasta, Ground Pork and Chicken, Roasted Red Peppers,
Onions, Celery, Carrots*

FRENCH BREAST OF CHICKEN

Root vegetable "Melange", Mushroom Demi-glace

SEAFOOD POT PIE

Shrimp, Scallops, Lobster Meat, "Bisque"

MOLLY PITCHER CHICKEN POT PIE

Our Take on the Classic

LONG ISLAND DUCK BREAST

Butternut Squash Hash, Bacon, Pomegranate, Beet/Pomegranate Coulis

CATCH OF THE DAY

*Celeriac Puree, Pickled Mustard Seeds, Charred Fennel and Apple Slaw,
Chardonnay Mustard Cream Sauce*

NEW ZEALAND RACK OF LAMB

Green Garbanzo, White Asparagus, Charred Cippolini

THE BUTCHER'S BLOCK PRIME ANGUS CUTS

10 OZ PICANHA (TOP SIRLOIN CAP/CULOTTE)

14 OZ BONELESS NY STRIP CENTER CUT

16 OZ WET AGED BONE-IN RIBEYE

SIDES (SELECT ONE)

Mashed Potatoes

Butternut Squash Hash

Grilled Asparagus

Sauteed Spinach

Sauteed Onions & Mushrooms

House Salad

Additional Sides

ENHANCE YOUR STEAK WITH A SAUCE

Cambazola Butter

Pinot Noir Demi Glace

Horseradish Crème Fraiche