

## STARTERS

### CALAMARI FRITTI

Roasted tomato sauce, lemon, freshly grated parmesan

### WHITE WINE STEAMED MUSSELS

Fennel cream sauce, oven dried tomatoes, fennel sausage, cannellini beans, grilled baguette

### ROASTED SPINACH ARTICHOKE DIP

fried pita chips

### CAVED & CURED CHARCUTERIE

Chef selected meats, cheeses, seasonal accouterments, grilled bread

### CRAB CAKES

Frisée salad, crispy prosciutto, hollandaise

## RAW & CHILLED BAR

### OYSTERS BY THE DOZEN MP

Fresh lemon, horseradish, mignonette sauce

### SEAFOOD TOWER MP

Grilled shrimp cocktail, oysters on the half shell, split butter poached lobster tail

## FROM THE GARDEN & KETTLE

### KALE & ROMAINE CAESAR

Parmesan, crouton dust, citrus olives, cherry tomatoes

### HUNT CLUB WEDGE

Bibb lettuce, cherry tomato, house-cured pork belly, bleu cheese, sliced shallot, green goddess dressing

### HOUSE SALAD

Mixed field greens, cherry tomato, carrot, green goddess dressing

### LOBSTER & SHRIMP BISQUE EN CROUTE

Poached lobster & shrimp, puff pastry, sherry cream, trout roe

### FRENCH ONION

Toasted brioche, melted fontina, aged gruyère

## ENTREES

### BERKSHIRE PORKCHOP

Peppercorn cognac cream sauce

### CHARRED RIBEYE

roasted garlic shallot butter, coarse sea salt

### ALDEN HILLS CHICKEN

Citrus roasted & carved, herb butter, lemon jus

### GRILLED ORA KING SALMON

Miso glazed

### BEEF TENDERLOIN WELLINGTON

Red wine demi

## SIDES FOR THE TABLE

### ROASTED BRUSSELS SPROUTS

House-cured bacon, pecan

### MARSALA MUSHROOMS

### SAUTÉED BROCCOLINI

Roasted garlic, shallot

### CHARRED ASPARAGUS

Hollandaise, lemon

### MAC & CHEESE

*enhancement lobster +15 per person*

### GARLIC PARMESAN FINGERLINGS

### WHIPPED POTATOES

### TWICE BAKED POTATOES

Aged cheddar, candied bacon, sour cream, green onion

### TRUFFLED FRIES

Herb & truffle aioli

## SWEET TOOTH

### FLOURLESS CHOCOLATE CAKE

### THE NEW YORK

Chef's seasonal cheesecake selection