



## Appetizers

Crisp Baby Iceberg  
great hill blue, bacon, tomatoes, buttermilk (ranch) dressing 11

Hearts of Belgian Endive and Watercress Salad  
roquefort, spiced walnuts, sherry-grain mustard vinaigrette 12

Classic Caesar 12

Steak Tartare ‡\*  
hand cut beef, pullman toast points 16

Butter Poached Maine Lobster  
lobster mushrooms 22

Terrine of Hudson Valley Foie Gras  
seasonal fruit, toasted brioche 22

Kobe Beef Dumplings  
ginger, scallion and soy 19

Classic Chilled Gulf Shrimp  
5 each, horseradish cocktail sauce 24

Native Oysters ‡\*  
6 each, raspberry mignonette 18

Beef Sirloin Carpaccio  
amarene cherries, horseradish & Roquefort, rosemary grissini 17

Sushi Grade Tuna ‡\*  
ginger, citrus and soy, sesame cracker 18

Maine Lobster Bisque  
cognac, sherry 14

Potato and Leek Clam Chowder  
ipswich clams, sea salt crackers 12

Stemed Littleneck Clams  
sauvignon blanc, garlic butter & grilled baguette 18

## Red Meats\*

°served with roasted garlic and bone marrow butter

Tenderloin Steak Frites°  
Truffled Fries 28

Filet Mignon°  
8 ounce 36

New York Sirloin°  
14 ounce 38

Rib Eye Steak°  
18 ounce 39

Classic Pepper Crusted Sirloin Steak 'Au Poivre' 40

Tenderloin of Beef Wellington  
foie gras, spinach, duxelle, madeira 44

True 100% Kobe Beef  
Kagoshima Prefecture, Japan sirloin 6 ounce 130

Four Story Hill 21 Day  
Dry Aged Sirloin°  
12 ounce 62

Add Surf to Turf  
three jumbo gulf shrimp, vermont garlic butter 12

## Other Selections

Wiener Schnitzel  
hard boiled egg, parsley, lemon caper brown butter sauce 28

Grilled Colorado Lamb Chops\*  
mint jelly 38

Skillet Roasted Cornish Game Hen  
garlic, lemon, rosemary 22

Red Wine Braised Shortribs  
celery root purée 36

## Seafood

Grilled Alaskan King Salmon\*  
citrus butter, lemon, sea salt, 10 ounce 33

Grilled Corvina 'Mediterranean Style'  
lemon & olive oil 36

Seared Sea Scallops\*  
corn whipped potatoes, white wine, heirloom tomatoes 34

## Accompaniments

Steamed Asparagus  
hollandaise (of course) 9

Creamed Spinach  
hand grated nutmeg 5 / 9

Sautéed Onions 6

Cider Roasted Autumn Squash  
vermont butter, chives 8

B and B Mushrooms  
butter and brandy 6

Truffled Parmesan Fries 11

Potato Gratin  
gruyere cheese, creamy leeks 9

Mushroom Risotto  
parmesan cheese, madeira 12

Whipped Sweet Potato  
mini marshmallows 8

Exotic Mushroom Mix 14

Cauliflower, Maine Lobster and Black Truffle  
Gratin 10

Foie Gras and Black Truffle Whipped Potatoes 18

Side Flight  
mashed yukon gold potato, creamed spinach,  
truffled parmesan fries, corn succotash  
16

## Sauces

Bearnaise 2

Red Wine 2

Bordelaise 2

Lou Jean's BBQ 1

A-1 free