



LE PLATEAU

LE GRAND BOUQUET 58  
LE MAJESTIQUE BOUQUET 96



FRUITS DE MER

1/2 DOZ KATAMA BAY OYSTERS 18  
DOZEN LITTLENECK CLAMS 18  
\*CEVICHE DRESSED +3

U10 SHRIMP COCKTAIL 18  
COLOSSAL CRAB COCKTAIL 18  
ISLAND LOBSTER COCKTAIL 19

SIGNATURE APPETIZERS

MERGUEZ SAUSAGE 17  
HOMEMADE SPICY LAMB SAUSAGE,  
TRUFFLED-MUSHROOM POLENTA,  
DUTCH-PEPPER & TOMATO SAUCE

HUDSON VALLEY FOIE GRAS 25  
PISTACHIO CRUST, ROSEWATER SCENTED  
GRILLED PEACH, FOIE GRAS PANCAKE,  
WHISTLE PIG BOURBON MAPLE SYRUP

ESCARGOT PARISIENNE 16  
BURGUNDY SNAILS, PUFFED PASTRY  
& SPINACH, BEURRE BLANC,  
PERSILLADE SAUCE

FOIE GRAS CUBAN CIGARS 19  
SWEETBREAD & GROUND LAMB  
CRISPY ROLLS, SUMAC LEMON AIOLI

SPANISH OCTOPUS 19  
CHAR-GRILLED TENTACLES,  
GREAT NORTHERN WHITE BEANS,  
BLACK GARLIC, SESAME AJILLO  
SAUCE & CELLO RADISHES

APPETIZERS

\*FROM OUR GRILL

GRILLED SUGARCANE JUMBO SHRIMP 18  
PICKLED CHILES AND MISO GLAZE

BEEF SLIDERS 17  
3 C.A.B. BURGERS, MUSHROOMS,  
CARMELIZED ONIONS &  
DUTCH PEPPER AIOLI

GRILLED BACON 16  
PETER LUGER'S STYLE, JALAPEÑO  
& TOMATO GLAZE

CHAR-BROILED OYSTERS 19  
PERUVIAN PANCA BUTTER, LEMON & HERBS

BROILED KING CRAB LEGS 24  
PANCA & WHITE WINE BUTTER,  
FIN HERBS

JUMBO LUMP CRAB CAKE 18  
ROASTED CORN RELISH,  
CILANTRO TAHINI,  
CHARRED CORN CREAM

AHI TUNA SASHIMI 19  
NORI RESTED TUNA,  
GARLIC & GINGER PONZU,  
MASAGO, BLACK SEAWEED SALAD

BONE MARROW 18  
CRISPY CAVATELLI, "PEA-STO",  
LOCAL MV NAUGHTY SEA SALT

SAUTEED PEI MUSSELS 19  
FENNEL & SAFFRON BROTH,  
TOASTED SOURDOUGH BREAD

CALAMARI FRIES 13  
FLASH FRIED, MANGO KETCHUP

SNOW CRAB GUACAMOLE 21  
FRESH AVOCADO, JALAPENO, MANGO  
& PASILLA DUSTED CORN CHIPS

TUNA TARTARE 17  
AHI TUNA, SESAME DRESSING,  
TOASTED SESAME SEEDS,  
CRISPY WONTON STRIPS,  
MICRO GREENS

STREET STYLE SHAWARMA TACOS 19  
ROTISSERIE VEAL & LAMB,  
CILANTRO TAHINI, FRENCH FETA,  
TOMATO OIL, PEA SHOOT, MINI PITA BREAD

MARGHERITA 13

TOMATO SAUCE, MOZZARELLA,  
TOPPED WITH ZA'ATAR HERBS

INDIVIDUAL PIZZAS

'NDUJA CALABRESE PIZZA 16

SUNDRIED TOMATO & 'NDUJA SAUSAGE  
SPREAD, SMOKED GOUDA, ARUGULA,  
PICKLED ONION, LEMON VINAIGRETTE

HOUSE-MADE SOUPS

ATLANTIC CLAM CHOWDER 10

OLD-FASHIONED TOMATO BISQUE 11

SALADS

WATERMELON AND FETA SALAD 17  
CUBED WATERMELON & FRENCH FETA,  
KALAMATA OLIVES,  
FENNEL & ARUGULA SALAD

GRILLED PEACH SALAD 17  
FRISEE, RADDICCHIO, & BABY KALE,  
BLUE CHEESE, POMEGRANATE SEEDS  
& LEMON-THYME VINAIGRETTE

LOBSTER ARUGULA SALAD 21  
BABY ARUGULA & BABY SPINACH,  
WALNUTS, CRANBERRIES,  
FRESH LOBSTER  
STRAWBERRY VINAIGRETTE

BEET SALAD 16  
CARPACCIO OF ROASTED RED & GOLDEN  
BEETS, ARUGULA, RED ONION,  
SPICY PECANS, BABY PEAR,  
ROQUEFORT CHEESE, FRIED SHALLOTS

TRADITIONAL CAESAR SALAD 12  
CHOPPED ROMAINE,  
CLASSIC CAESAR DRESSING,  
PARMESAN, HERBED CROUTONS

PEAR & RADDICCHIO SALAD 17  
BELGIAN ENDIVES, BABY ARUGULA,  
BABY PEARS, RIESLING BRAISED LEEKS,  
CHEVRE, SPICY PECANS & PICKLED ONIONS  
LEMON-THYME VINAIGRETTE

WEDGE SALAD 13  
ICEBERG WEDGE, TOMATO,  
BLUE CHEESE DRESSING,  
BACON CRUMBLES

SALAD CAPRESE 17  
ITALIAN BURRATA, HEIRLOOM  
TOMATOES, ROASTED PEPPERS,  
HOUSE MADE PESTO SAUCE

HOUSE MIXED GREENS 11  
CUCUMBER, CHERRY TOMATO  
CHOICE OF DRESSING

BURGERS & SANDWICHES

ATLANTIC BURGER 16  
10 OZ CAJUN BURGER,  
FRENCH FETA CHEESE, TATZIKI SAUCE,  
FENNEL ARUGULA SALAD

STUFFED LAMB BURGER 17  
10 OZ GOAT CHEESE-STUFFED LAMB BURGER,  
ARUGULA, SHAVED CUCUMBER,  
RED ONION, ROASTED RED  
BELL PEPPERS, FRENCH FRIES

CLASSIC BURGER 15  
10 OZ CAB BURGER,  
CHOICE OF TOPPINGS,  
FRENCH FRIES

FOIE GRAS BURGER 31  
10 OZ BURGER, BLACK TRUFFLE DUXELLE,  
FOIE GRAS & MUSHROOM AU POIVRE,  
ROCKET ARUGULA, FRENCH FRIES

ITALIAN STREET-FAIR PORCHETTA SANDWICH 19  
ROASTED CRISPY PORK BELLY & LOIN, BABY KALE, SAFFRON AIOLI, HOAGIE ROLL

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

FRESH WILD FISH



SUMAC SALT

AHI TUNA 39  
LEMON & SUMAC CRUST,  
BULGUR WHEAT RELISH,  
CILANTRO TAHINI SAUCE

SCOTTISH SALMON 33  
ENGLISH PEA RAVIOLI GARNISH

ISLAND FLUKE-FRANCAISE 33  
HOLLANDAISE SAUCE

1 1/2 LBS ALASKAN KING CRAB 56

ISLAND COD 34  
OVEN ROASTED,  
ASIAGO PANKO CRUST

SWORDFISH STEAK 36

LOCAL COLD WATER LOBSTER  
MKT PRICE


EAST COAST HALIBUT 36

BRANZINO 36

WHOLE AND CHAR-BROILED, LEMON PRESERVES AND HERB MARINADE


ROYAL DORADE 36


GRILLED MEDITERRANEAN SEA BREAM, FENNEL & OLIVE RELISH, BOOQUERIA SAUCE



NAUGHTY SALT

STEAKS & CHOPS





OUR STEAKS ARE PRIME DRY-AGED CERTIFIED ANGUS BEEF® BRAND

VEAL CHOP 14 OZ 44

FILET MIGNON 10 OZ 42


FILET AU POIVRE 10 OZ 42

SKIRT STEAK 14 OZ 35  
CHIMMICURRI SAUCE

A5 JAPANESE KOBE WAGYU

EYE OF RIBEYE 6 OZ 95

RIBEYE CAP 6 OZ 91



\*RARE TO MED-RARE ONLY

PRIME SIRLOIN STEAK 16 OZ 49

BONE-IN RIBEYE 20 OZ 51

CAJUN RIBEYE 20 OZ 52

SPICY CRAWFISH HOLLANDAISE

COLORADO LAMB CHOPS 48

MOROCCAN FINGERLING POTATOES,  
OLIVE & CAPER  
GREMOLATA ALLA MENTA

ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

FOIE GRAS 15      ROQUEFORT CHEESE 7      OSCAR STYLE 18

POUR DEUX

MOROCCAN CHICKEN TAJIN 44  
BRAISED THIGHS, ITALIAN FREGOLA,  
CHICKPEAS, ALMONDS, OLIVES, LABNEH,  
HERB MINT GREMOLATA

LOBSTER COPPER POT PIE 68  
2 LB SEMI DE-SHELLED LOBSTER,  
ROASTED CARROTS, BRAISED LEEKS,  
SPINACH, LOBSTER AMERICAINE SAUCE,  
PUFF PASTRY DOME

HOUSE SPECIALTIES

2 1/2 LB CRACKLING PORK SHANK 44  
BACON & BEER BRAISED SAUERKRAUT,  
CILANTRO-HORSERADISH CREAM,  
JALAPENO POLENTA FRIES

STEAK TAGLIATA 53  
SLICED PRIME 16 OZ SIRLOIN  
TOPPED WITH BABY ARUGULA,  
SHAVED PARMESAN & DRIZZLED  
WITH EXTRA VIRGIN OLIVE OIL

CAPE COD DAY BOAT SCALLOPS 34  
FRESH SQUID INK SPAGHETTI,  
'NDUJA SAUSAGE, SAUCE AMERICAINE, SCALLIONS

OSSO BUCCO 42  
TUSCAN STYLE VEAL OSSO BUCCO,  
CRISPY CAVATELLI, RED WINE PAN JUS

CRAB CAKE 36  
DUO OF SEARED JUMBO LUMP CRAB CAKES

BLACK TRUFFLE LOBSTER MAC & CHEESE 29  
ORECCHIETTE PASTA, LOBSTER,  
SUMMER TRUFFLES, SAUCE AU FROMAGE

HERB-ROASTED AMISH CHICKEN 24  
SAUTEED SPINACH,  
ROASTED TOMATOES, ARTICHOKE HEARTS

JUMBO SHRIMP FIDEO 29  
ROASTED PEPPERS, FIDEO PASTA,  
SQUID SOCARRAT SAUCE

ON THE SIDE 11

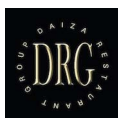
ROASTED FRESH ROMA TOMATOES  
SAUTEED ITALIAN ARTICHOKE  
FINGERLING POTATOES  
POTATOES AU GRATIN

POMME PURÉE  
FRENCH FRIES  
CREAMED SPINACH VOL AU VENT 13

SAUTEED WILD MUSHROOMS  
CRISPY BRUSSEL SPROUTS  
TRUFFLE FRENCH FRIES  
GRILLED ASPARAGUS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS CAN INCREASE THE RISK OF FOODBORNE ILLNESS.

Executive Chef, Martin Verano



Created and Operated by Daiza Restaurant Group