

## APPETIZERS

### ALLIGATOR EMPANADA

Spicy braised alligator folded in a traditional empanada 13.95

### BUTTERNUT SQUASH RAVIOLI

With a sage and herb brown butter 9.95

### BAKED FRENCH BRIE

Wrapped in puff pastry and finished with a spiced local apple preserve and wild berries 12.95

### WILD BOAR SAUSAGE

Our famous homemade sausage with white bean cassoulet 11.95

### VEGAN SPRING ROLLS

Served with sweet chili dip, wasabi concasse & avocado mousse 10.95

### KING OF SIAM PEI MUSSELS

Steamed with shaved lemongrass, coconut milk and Thai curry 13.95

### FILET MIGNON ROSEMARY SKEWERS

Served over caramelized Vidalia onions 13.95

### BAKED STUFFED CLAMS

With a garlic, Parmesan, and fresh herb stuffing 11.95

### APPLEWOOD SMOKED LOCAL TROUT

Served with sauce verge, capers and flatbread croustade \$14.50

### TAVERN SHRIMP COCKTAIL

Served with our horseradish cocktail sauce 12.95

### GOLDEN FRIED CALAMARI

With two sauces: a sriracha aioli and a spiced tomato sauce 14.95

### FAMOUS ONION SOUP LAFAYETTE

From a recipe served at the celebration of the evacuation of the British 8.95

## SALADS

### POMEGRANATE CRABMEAT SALAD

With quinoa and a fresh squeezed citrus vinaigrette 14.95

### CHINOISE SALAD

Home-roasted cashews, shaved Napa cabbage, romaine hearts, crisped wontons, carrot, red pepper and ginger-sesame vinaigrette 9.95

### MESCLUN FIELD GREENS

Organic baby greens with your choice of our house balsamic, ranch or bleu cheese homemade dressings 7.95

### TABLESIDE CAESAR SALAD

Prepared expertly at your table 14.95

## ENTREES

### EDEN BROOK TROUT TRIESTE

Locally raised, boneless Rainbow Trout served with olive oil, garlic and fresh herbs 23.95

### CHICKEN CORDON BLEU '76

Breast of chicken, stuffed with pit smoked ham and Gruyere cheese, sauced with a mushroom brandy cream 21.95

### JAEGER SCHNITZEL

Tender pork medallions sautéed with local field mushrooms served with red cabbage and traditional spaetzle 25.95

### VEAL CAPRESE

Tender breaded veal cutlet served simply over a lightly dressed arugula salad with Jersey tomato, fresh mozzarella and basil 25.95

### BRAISED BONELESS SHORT RIBS

Cabernet braised with root vegetables and spinach 28.95

### CRABMEAT-CRUSTED ARCTIC CHAR

Finished with a sauce beurre blanc 26.95

### PISTACHIO CRUSTED ATLANTIC SALMON

Served with five ancient grain salad and a sweet chile drizzle 24.95

### DUCKLING HAMILTON

Slow-roasted crisp Long Island duckling with an Orange-Grand Marnier sauce 26.95

### MAINE DAYBOAT SCALLOPS

Skillet-seared and finished with a port wine reduction and rice pilaf 29.95

### SEVEN-FISH PROVENCAL

Lobster, shrimp, scallop, clam, mussel, calamari and salmon simmered with chardonnay, garlic, diced tomato and fresh herbs, over linguini 25.95

### BLUECLAW CRABCAKES

Finest blue crab with bay-seasonings, sautéed and finished with a citrus beurre blanc sauce 24.95

### YANKEE POT ROAST

Served with a home baked popover and sweet yet sour red cabbage and mashed potato 19.95

### LOBSTER MACARONI & CHEESE

Fresh Maine Lobster and Gigli Pasta baked with Gruyere, Cheddar, and Romano cheeses 27.95

### ROAST AMISH CHICKEN

With an American chicken gravy of fine herbs and wine Served with a cranberry-chestnut stuffing 20.95

### GULF SHRIMP RISOTTO

Slow simmered with a lobster Crème acorn squash and mushrooms 22.95

### VEGETARIAN HARVEST

Acorn squash, zucchini, yellow squash, carrot baked and served with tomato-braised quinoa 18.95

## FAMOUS STEAKS & CHOPS

### NEW YORK SIRLOIN\*

We proudly present this hand selected, 21 day aged, Black Angus Sirloin with our steak house creamed spinach, mashed potato and a truffle compound butter 35.95

### FILET MIGNON\*

10 oz. Black Angus with a red wine reduction 37.95

### SURF & TURF '76

Petite Sirloin served with a crabmeat stuffed Lobster Tail, drawn butter and bordelaise sauce 35.95

**\*Add a side of Red Wine braised mushrooms & onions 4.95**

### HUDSON VALLEY DOUBLE-CUT PORK CHOP

Grilled and served with our apple marmalade and mashed potato 23.95

### GRILLED BABY LAMB CHOPS

Served over lentils with a wild mushroom ragout and a rosemary-mustard merlot reduction \$37.95

### AMERICAN RED DEER

Pan-seared axis venison finished with a lingonberry demi-glace and a wild mushroom ragout 29.95

*We are proud that everything we serve is made explicitly for you to order.  
Some dishes require additional cooking time and we strive to address all allergies and preferences.*