

	<b>MARKET PRICE</b>
<b>RAW OYSTERS</b> With fresh horseradish, mignonette and lemon	
<b>CAJUN FRIED SHRIMP</b> With sriracha cream	<b>16</b>
<b>PORK RINDS</b> Fried and lightly seasoned	<b>9</b>
<b>SCALLOPS &amp; PORKBELLY</b> With truffle honey	<b>24</b>
<b>BABY KALE CAESAR SALAD</b> Baby Kale, classic Caesar dressing, bacon, croutons	<b>12</b>
<b>TUNA TARTARE</b> With pickled carrots, wasabi aioli, and hoisin glaze	<b>18</b>
<b>ESCARGOTS IN ABSINTHE BUTTER</b> With puff pastry and fresh herbs	<b>16</b>
<b>3 CHEESE BOARD</b> With house made bread and accompaniments	<b>15</b>
<b>FOIE GRAS PATE</b> with house made accompaniments	<b>10</b>
<b>BLOOD SAUSAGE TERRINE</b> With house made bread and accompaniments	<b>12</b>
<b>BONEMARROW AND STEAK TARTARE</b> with house made accompaniments	<b>24</b>
<b>PAN SEARED PRIME FILET MIGNON OR GRILLED STRIPLOIN</b> Pommes dauphines, seasonal vegetables and pommery demi cream	<b>46</b>
<b>SEARED TUNA SALAD</b> Shaved napa cabbage, pickled carrots, pickled shallots, wasabi aioli, hoisin glaze	<b>32</b>
<b>HUDSON VALLEY DUCK BREAST</b> With gouda risotto, roasted beets and elderflower demi glaze	<b>38</b>
<b>CAJUN CHICKEN SUPREME</b> With pommery mashed potatoes and broccolini	<b>30</b>
<b>SEAFOOD LINGUINI</b> Seared scallops and Argentinian pink shrimp over house made linguini in saffron and sambuca cream	<b>32</b>
<b>8OZ GROUND CHUCK BURGER</b> Smoked cheddar, caramelized onions, bacon, truffle aioli, choice of side	<b>24</b>

## WHITE WINE

<b>LAURENT MOQUEL, VENDANGES NOCTURNES - france</b>	<b>8/12/32</b>
<b>ANGELS GATE, SUSSRESERVE REISLING - niagara</b>	<b>11/16.5/44</b>
<b>DOMAINE QUEYLUS, SIGNATURE CHARDONNAY - lincoln</b>	<b>13/19.50/52</b>
<b>SPARKLING WINE</b>	<b>9/40</b>
<b>COLUMBIA CREST, CHARDONNAY - washington</b>	<b>52</b>
<b>MAP MAKER, SAUVIGNON BLANC - new zealand</b>	<b>55</b>
<b>ROSEWOOD, SAUVIGNON BALNC - niagara</b>	<b>58</b>
<b>HENRI BOURGEOIS, SANCERRE - loire</b>	<b>78</b>

## RED WINE

<b>VALLE DORADO, CABERNET SAUVINGNON, chile</b>	<b>8/12/32</b>
<b>BORSAO, GARNACHA - spain</b>	<b>9/13/36</b>
<b>H3, CABERNET SAUVIGNON - washington</b>	<b>13/19.50/54</b>
<b>ANDELUNA 1300, MALBEC – argentina</b>	<b>11/16.5/44</b>
<b>IRON STONE, ZINFANDEL - california</b>	<b>50</b>
<b>DOMINIQUE PIRON, BEAUJOLAIS - france</b>	<b>60</b>
<b>MAP MAKER, PINOT NOIR - new zealand</b>	<b>65</b>
<b>BECK INK, RAW - austria</b>	<b>70</b>
<b>GRIGNANO, CHIANTI RUFINA - italy</b>	<b>75</b>
<b>BODEGAS DEL ROSARIL, SENORIO DE BULLAS RESERVE- MONASTRELLE/SYRAH - spain</b>	<b>80</b>
<b>DOMAINE QUEYLUS, SUMMUS, WINE MAKERS ONE BARREL BLEND– MERLOT, CAB FRANC- lincoln</b>	<b>175</b>
<b>SPERI AMARONE - italy</b>	<b>180</b>

## COCKTAILS

<b>PAPER PLANE</b>	<b>13</b>
<b>EARL OF AYR</b>	<b>12</b>
<b>CUCUMBER AND MINT MOJITO</b>	<b>10</b>
<b>MULES AND BUCKS; MEXICAN, MOSCOW, ENGLISH, IRISH</b>	<b>9 AND UP</b>
<b>CORPSE REVIVIER #2</b>	<b>11</b>
<b>ASK YOUR SERVER ABOUT BEER, CIDER, ROSE AND ORANGE WINE!!!</b>	