



## Snacks & Starters

- Ask server about our *Daily Oyster Assortment* and Market Price
- Fire Grilled Clams with Burnt Grape Tomatoes, garlic, white wine, basil
- Truffled Deviled Eggs
- Hudson Valley Duck Confit Tacos with Fire roasted tomato Salsa and KimChi
- Fire grilled wings - *Sauces:* Buffalo, Honey-Chipotle, or Garlic Rosemary, Lemon Parmesan
- Terrine of Goat Cheese, Roasted Garlic, Red Bell Peppers, Tomato and Zucchini accompanied by Grilled Bread and Basil Pesto
- Bacon wrapped fire grilled shrimp with roasted pickled onions & jalapeños with cilantro
- Tuna Tartar with avocado, red onion cilantro, tossed in our spicy soy vinaigrette, wasabi pea crunch, sirachia
- Panko crusted fried Provolone, Marinara, Fresh Basil Pesto



## In the Bowl

### Pulled Pork Ramen

Slow roasted pulled pork, Julliened Carrot, shitaki Mushrooms, Bok Choy, Kim Chi, Egg



### Korean Rice Bowl

Spicy Fried Rice, Bok Choy, Shitaki Mushrooms, Shredded Cabbage, Kim Chi, Julienned Carrots, Sunny side egg

*Marinated: Chicken, Shrimp, Steak*

### Tuna Poke Bowl

Cubes of Ahi Tuna tossed with Pineapple, Avocado, pickled fire roasted jalapeños, tossed in a ponzu sesame vinaigrette over sushi rice topped with frizzled onion

### Fresh Orrechiette

with Grilled Parsley & Provolone Sausage, Broccolini, Sun-dried Tomatoes with Garlic & Red Pepper Flakes in a white wine sauce

### Slow braised Short rib Hungarian goulash

with onions peppers and tomatoes over Spätzle

### Fresh Cavatelli

with Grilled Chicken, Sun-dried tomatoes, baby arugula, crimini mushrooms in a rosemary infused cream sauce

### Diver Scallops, & Shrimp

with a fresh tomato sauce with lemon jalapeño and cilantro over Spanish rice

## Salads

**House Salad** - Mesclun, grape tomatoes, Cucumbers, shredded carrot, red onion

**Arugula**, Roasted Beets, Candied almonds, crumbled goat cheese, Honey-Dijon Vinaigrette

**Iceberg lettuce**, bacon lardons, smoked cherry tomatoes, frizzled onions, blue cheese dressing

**Cobb Salad** - Chopped Mixed Greens, diced tomato, cucumber, egg, applewood smoked bacon, shredded monterey jack and cheddar, balsamic vinaigrette

**Nicóse Salad** - Rare seared Ahi Tuna, Mesclun Greens, Grape tomatoes, Red bliss potatoes, Hard boiled Egg, Mediterranean Olives, herbed white wine vinaigrette

**Grilled Caesar** - Fire Grilled Romaine Lettuce, house made Caesar dressing, parmesan crisps, & croutons

## Between Bread

*Sandwiches accompanied by mesclun greens & gaufrette potatoes*

### Chicken Ranch Club

Fire grilled Sliced Chicken, Bacon, tomatoes, romaine lettuce and ranch dressing on triple stacked Texas toast

### Portabello Ban Mi

Fire Grilled Portobello, Pickled Carrots, diakon, and jalapeños, Cilantro-garlic Aioli, baguette

### Cubano

Pulled Pork, Black forest ham, pickles, swiss cheese, dijon mustard, pressed Baguette

### Deep Fried Monty Cristo

Black Forest Ham, Turkey and gruyere cheese, sandwiched between golden French toast with raspberry dipping sauce

### Fire Roasted Steak sandwich

Grilled Sliced Steak, fire roasted red bell and poblano peppers, roasted onion and Monterey Jack-Cheddar cheese, tarragon-garlic butter on Ciabatta roll

## Fire Grilled Burgers

*Our special blend Ground in house daily, accompanied by house cut fries*

### Pharmacy Burger

with lettuce tomato, pickle chips

### Gourmet Burger

Hamburger topped with roasted garlic, crimini mushroom, red wine Demi glace

### Surf & Turf Burger

Our burger topped with chunks of lobster, and fresh béarnaise sauce

### GOAT Burger

hand packed burger topped with cabernet carmelized onions and goat cheese

**Choice of cheese:** Monterey Jack & Cheddar, Gruyer, Swiss, Blue cheese

## Over the Flames

*Steaks are accompanied by Choice of sauce or compound butter & Choice of potato*

### Steaks & Chops

18oz USDA Prime Aged NY Strip Steak

10oz USDA Prime Aged Filet Mignon

22oz USDA Prime Aged Rib Eye

32oz USDA Prime Aged Porter House

### Choice of Sauce or Butter

Bernaise Sauce

Au Poivre sauce

Red wine Bordelaise

Smoked tomato and chipotle butter

Roasted Garlic Crimini & Porchini Demi Glace

4 herb garlic butter

Gorgonzola Chive butter

Chimichurri

Carmelized Shallot Truffle Butter

**OUR STEAKS ARE PROUDLY AGED IN HOUSE USDA PRIME**

### Choice of Starch

Potatoes Gratine

Fire Roasted Fingerlings

House cut French fries

Garlic Smashed

Yukon Gold Potatoes

### Grilled Rack of Lamb

Dijon Mustard, Roast garlic rubbed Rack of Lamb with a red wine rosemary Demi Glace, Garlic smashed potato

### Smoked half Chicken

Chimichuri, Spanish rice, spiced corn with cojita cheese

### Grilled Faroe Island Salmon

Compote of Herloom Grape tomatoes, rosemary, thyme, Basil garlic, balsamic vinegar, basil pesto risotto

### Torgagashi seasoned Ahi Tuna

Tamari-Shochu Soy Ginger Glaze and Wasabi accompanied by Vegetable stir Fried Forbidden black rice

## Sides

Creamed Spinach

Truffle Parmesan Risotto

Wasabi Mashed Cauliflower

Flame Grilled Asparagus with bearnaise

Parmesan, Garlic, Rosemary, Lemon Fries

Herb & garlic marinated grilled zucchini & squash

