



ROASTED HALIBUT "T-BONE" AU POIVRE	38
lobster dumplings, spinach, tomato marmalade and lobster bordelaise	
BRAISED BEEF SHORT RIBS	32
house made cavatelli, mushroom chips and truffle mousse	
SEARED SALMON	29
artichoke and rock shrimp barigoule and lemon gnocchi	
GRILLED SWORDFISH "ROSSINI"	38
seared foie gras, spinach, crispy potato cake, truffled madeira sauce	
ROASTED "RED BANK" CHICKEN	28
potato purée, maple smoked bacon and wild mushroom madeira-jus	
BRAISED RED SNAPPER	33
leeks, enoki mushrooms and truffle	
GRILLED RACK OF LAMB	42
lamb "cannelloni," ramps and minted fava bean purée	
BRONX STYLE FILET MIGNON OF VEAL	44
jack cheese polenta, cipollini onions and tarragon jus	
LOBSTER STEAK	52
candied grapefruit, cilantro and curried shoestrings	
MUSTARD CRUSTED TUNA	38
sticky rice, bok choy and napa cabbage	
GRILLED BEEF TENDERLOIN	42
cauliflower, oxtail ravioli, spring onions and red wine sauce	
DRY AGED BONE-IN NEW YORK STRIP	48
shiitake mushrooms and smoked gouda croquette	



SIDES

9

truffle cavatelli pasta | creamy polenta | whipped  
potatoes  
french fries, truffle or classic | smoked gouda  
croquettes  
sautéed garlic spinach | grilled asparagus