

first

GRILLED SPANISH OCTOPUS

caramelized pineapple & arugula salad, pickled red onion, creme fraiche 16

CHEESE BOARD

NY Old Chatham Creamery three milk gouda & chevre, black waxed cheddar, manchego, piave, drunken goat, grapes, dried figs, cherries, mini toasts & sour cherry preserve 17

SHRIMP COCKTAIL

preserved lemon cocktail sauce 14

SALMON FALAFEL CAKE

tzatziki sauce 10

FRIED CALAMARI

sweet chili aioli 12

PINEAPPLE GOAT CHEESE WONTONS

sweet & spicy soy sauce 10

OYSTERS

rose strawberry mignonette & preserved lemon cocktail sauce market price

Soup & Salad

FRENCH ONION SOUP

sourdough croutons, cooper sharp & provolone cheese 9

KEVIN'S HOUSE SALAD

mixed greens, heirloom cherry tomatoes, carrots, persian cucumber, pickled red onion & matchstick potatoes with cashew dill dressing 8

CAESAR SALAD

romaine hearts, croutons, Grana Padano 10

MANDARIN ARUGULA SALAD

mandarin oranges, blueberries, dried cherries, toasted almonds, blue cheese & passionfruit vinaigrette 12

TABLESIDE CAESAR SALAD *minimum 2 - 14 per guest*

Entrees

SHRIMP & SCALLOP SAMBUCA

pappardelle pasta & sambuca blush sauce 32

CHILEAN SEA BASS

Sweet corn puree, roasted fingerling potatoes, pearl onions & asparagus 38

GINGER & SOY GLAZED SALMON

crispy rice noodles, basmati rice, snap peas 29

VEGAN ORECCHIETTE

roasted corn, mushrooms, pearl onions, asparagus, garlic, basil, olive oil 25

VEAL SCHNITZEL

mushroom stroganoff sauce, herb spaetzle & snap peas 30

GRILLED BONE-IN PORK CHOP

apple hot honey glaze, bacon, potato puree, haricot verts 29

LEMON & HERB ROASTED CHICKEN

airline chicken breast, potato puree, chicken jus, haricot verts 27

LONG ISLAND DUCK

White peach bourbon honey duck breast, confit leg & fingerling potatoes, haricot verts 38

8 OZ CENTER CUT FILET MIGNON

veal demi-glace, potato puree, asparagus 48

12 OZ STRIP STEAK

white truffle butter, potato puree, asparagus 41

STEAK FRITES

dry rubbed Coulotte Steak, french fries, steak sauce, asparagus 29