

APPETIZERS

Soup du Jour	6.
French Onion Soup Gratinée	7.
Risotto of the Day	PA
Mussels Mariniere	8./12.
<i>White wine, Parsley, Shallots, Garlic and Fish Fumet</i>	
Little Neck Clams	10.
<i>Wood Oven Roasted</i>	
Fishers Island Oysters	13.
<i>Half Dozen</i>	
Blue Crab Cake	13.
<i>Celery Root and Apple Slaw and Sauce Remoulade</i>	
Hudson Valley Foie Gras	12.
<i>Toasted Brioche and Fruit Compote</i>	

SALADS

Caesar	7.
<i>Classic with Parmesan Crisp</i>	
Boston Bibb Lettuce	7.
<i>Fresh Herbs and House Vinaigrette</i>	
Baby Arugula	10.
<i>Citrus Vinaigrette, Blood Oranges, Pine Nuts and Pecorino-Romano Cheese</i>	
Oven Roasted Beet Salad	8.
<i>Warm Coach Farm Goat Cheese and Mache Lettuce</i>	
Salad du Jour	PA

PIZZA

12.
Stissing House
<i>Fresh Parmesan Reggiano, Paper thin Potato and Truffle Oil</i>
Napolitana
<i>Tomato, Black Olives, Basil, Capers & Anchovies (no cheese)</i>
Margherita
<i>Mozzarella, Tomato and Basil</i>

ENTREES

Shell Steak	28.	Organic Black Pearl Salmon	PA
<i>Certified All Natural USDA Angus</i>		<i>Preparation changes daily</i>	
<i>Choice of side and sauce:</i>		Fish du Jour	PA
House Made Steak Sauce		Chicken du Jour	PA
Béarnaise		Braise du Jour	PA
Pepper cognac			
Hamburger and French Fries	14.		
<i>Prospect Hill Farm all Natural Angus</i>			
Double Cut Pork Chop	24.		
<i>Natural Berkshire with Broccoli Rabe and Pear Chutney with Mustard Pan Jus</i>			
Pan Seared Duck Breast	23.		
<i>With Sautéed Spinach, Polenta, and Cherry Port Reduction Sauce</i>			

SIDES

Cauliflower Gratin	6.
Mashed Potatoes	4.
French Fries	4.
Sautéed Baby Spinach	6.
Caramelized Baby Brussel Sprouts	6.



18% Gratuity Added For Parties of 8 or More