

Manhattan

Steak & Seafood

Appetizers

Jumbo Shrimp Cocktail Martini *Scallion, avocado, jalapeno, tomato, cilantro, lemon juice*

Sixteen

Ahi Tuna Tartare *Cucumber slices, avocado, shallots, parsley, wasabi cream, ponzu sauce*

Fourteen

Seasonal Oysters *Cilantro-jalapeno oil, spicy red sauce, shallots, scallion, fresh lemon juice*

*½ Dozen: **Eleven***

*1 Dozen: **Eighteen***

Maryland Crab Cakes *Apple fennel salad, lobster nage reduction*

Thirteen

Seared Scallops *Lemon Risotto, garlic dijon beurre blanc*

Fourteen

Sautéed Jumbo Shrimp *White wine in a garlic lemon butter sauce*

Sixteen

Manhattan Filet Mignon Steak Tartare *Tapenade, parmesan crostini*

Fourteen

Calamari Fritti *Classic tomato dipping sauce, tartar sauce*

Eleven

Roasted Butternut Squash Ravioli *Brown butter sage, honey-roasted pecans, shaved parmesan*

Eleven

Sautéed Exotic Mushrooms *Extra virgin olive oil, garlic white wine*

Ten

Soups

French Onion Soup *Caramelized onion, beef herb broth, crouton, gruyere cheese*

Seven

Couscous Chicken Consommé *Shaved carrots, julienned chicken, cilantro*

Eight

Salads

Roasted Pear *Mixed greens, goat cheese, honey-roasted pecans, balsamic vinaigrette*

Nine

Manhattan Caesar *Hearts of romaine, baked parmesan herbed crouton, shaved parmesan, classic Caesar dressing*

Nine

Manhattan Mixed Greens *Dried cranberries, pine nuts, gorgonzola, raspberry vinaigrette*

Eight

Manhattan Caprese *Vine-ripened tomato, basil, pine nuts, red onions, balsamic essence, extra virgin olive oil*

Ten

Manhattan Beet *Goat cheese tartine, endive, watercress, walnut vinaigrette*

Ten

Baby Arugula & Endive Salad *Grape tomatoes, marinated red onion, hearts of palm, bacon, Champagne vinaigrette*

Nine

For parties greater than five, a twenty percent service charge will be added.

We reserve the right to refuse service to anyone.

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Sea

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- Chilean Seabass (8oz)** *Mango-glazed, served with turnips, baby carrots, & baby beets*
Thirty-one
- Manhattan Ahi Tuna Tetaki** *Sauteed baby bok choy, ponzu sauce, wasabi mashed potatoes*
Twenty-nine
- Cioppino** *Shrimp, scallops, mussels, clams, fish, spicy marinara broth, parmesan crostini*
Twenty-nine
- New Zealand King Salmon** *Pan-roasted with sautéed fingerling potatoes, spinach, citrus saffron shallot marmalade*
Twenty-eight
- Maine Lobster (1 ½ lb)** *White wine poached, served with roasted purple potatoes, sautéed vegetables, and clarified butter*
Thirty-five
- Classic Paella** *Chorizo, clams, mussels, chicken, shrimp, fish, served with saffron Spanish rice, parmesan crostini*
Thirty
- Manhattan Sautéed Tiger Shrimp** *Garlic, diced tomatoes, white wine, lemon-butter sauce with linguine*
Twenty-four

Wild Game

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- Wild Roasted Buffalo Filet (8oz)** *White Bean puree, sautéed arugula, herb-whipped potato, dijon pan sauce, sunburst squash*
Forty-two
- Wild Venison Loin (8 oz)** *Yam gratin, sautéed sunburst squash, haricot vert, cognac pan sauce*
Forty-three
- Herb-Crusted Wild Boar Chop (12 oz)** *Sautéed asparagus, gorgonzola potato au gratin, baby carrots, blackberry demi glaze*
Thirty-nine
- Grilled Wild Ostrich Loin (8oz)** *Olives, milk-poached garlic, oven dried tomato, baby yellow squash, herb whipped potato*
Forty-one

Land

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- All natural prime-cut**
- Manhattan New York Steak (Aged 28 days, 12 oz)** *Gorgonzola potato au gratin, seasonal vegetables*
Served with a choice of sauce: Béarnaise, green peppercorn, demi glaze, raspberry gastrique, bordelaise
Thirty-one
- Manhattan Prime Rib eye (Aged 28 days, 16 oz)** *Lyonnais potatoes, sautéed baby vegetables*
Served with a choice of sauce: Béarnaise, green peppercorn, demi glaze, raspberry gastrique, bordelaise, chimichurri
Thirty-eight
- Manhattan Filet Mignon (Aged 35 days, 10 oz)** *Sautéed spinach and artichokes, potato puree, haricot verts*
Served with a choice of sauce: Béarnaise, green peppercorn, demi glaze, raspberry gastrique, bordelaise
Thirty-eight
- Kobe Beef Filet Mignon (Japanese Grade A5, 8 oz)** *Roasted purple potatoes, sautéed vegetables*
Served with a choice of sauce: Béarnaise, green peppercorn, demi glaze, raspberry gastrique, bordelaise
Please ask your server for price
- Kurobuta Pork Chop** *Braised new potatoes, sauteed baby vegetables, sour cherry butter sauce*
Twenty-eight
- Bone-in Beef Short Ribs** *Slow braised, caramelized onion mashed potatoes, sautéed asparagus, natural jus*
Twenty-seven
- Colorado Rack of Lamb** *Dijon & panko-crusted, gorgonzola potato au gratin, sautéed wild mushrooms, asparagus, cognac cream sauce*
Forty-two
- Moroccan-spiced Game Hen** *Saffron Basmati rice, orange & saffron butter sauce, stuffed with spinach and mushrooms*
Twenty-four
- Osso Buco (16 oz)** *Potato puree, sautéed asparagus, natural jus*
Thirty
- Pan-roasted Hudson Valley Duck Breast** *Gorgonzola potato au gratin, roasted baby beets, raspberry gastrique*
Twenty-nine

