

Manhattan

Steak & Seafood

Appetizers

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

Ahi Tuna Tartare *Bed of Cucumber, avocado, shallots, parsley, wasabi cream, citrus soy sauce*
Fourteen

Seasonal Oysters *Cilantro oil, spicy red sauce, shallots, scallion, fresh lemon juice*
½ Dozen: Eleven
1 Dozen: Eighteen

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

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

Manhattan Filet Mignon Steak Tartare *Tapenade parmesan crostini*
Fourteen

Calamari Fritti *Parsley, parmesan, classic tomato dipping sauce, tartar sauce*
Eleven

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

Sautéed Exotic Mushroom *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 *Fresh mozzarella, vine-ripened tomatoes, basil, extra virgin olive oil, balsamic red*
Ten

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

Baby Arugula & Endive Salad *Grape tomatoes, red onion, hearts of palm, bacon, Brandy whole grain mustard dressing*
Nine


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Sea

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

Wild Game

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

Land

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- All Prime-cut*
- Manhattan New York Steak (12 oz) *Gorgonzola potato au gratin, seasonal vegetables, green peppercorn sauce*
Thirty-one
- Manhattan Prime Rib eye (16 oz) *Roasted potatoes and peppers, grilled baby asparagus, pesto*
Thirty-eight
- Manhattan Filet Mignon (10 oz) *Sautéed spinach and artichokes, potato puree, haricot verts, bordelaise sauce*
Thirty-eight
- Kobe Beef Filet Mignon (Japanese Grade A 5, 8 oz) *Heirloom, purple potatoes, asparagus, carrots*
(Please ask your server for price)
- Kobe Skirt Steak *Fried potatoes, sautéed vegetables, demi glaze*
Forty-five
- Colorado Rack of Lamb *Dijon and panko-crusted, gorgonzola potato au gratin, sautéed wild mushrooms, cognac cream sauce*
Forty-Two
- Moroccan-spiced Game Hen *Basmati rice, zest orange saffron sauce, stuffed with spinach and mushroom*
Twenty Four
- Osso Buco (16 oz) *Potato puree, natural jus*
Thirty
- Pan-roasted Muscovy Duck Breast *Gorgonzola potato au gratin, roasted baby beets, raspberry gastrique*
Twenty-Nine