



Soups

Chicken Vegetable Soup	10
Soup of the Day	10
Brandied Onion Soup <i>with Croque Monsieur croutons</i>	12

Appetizers

Chesapeake Bay Crab Cake <i>garnished with marinated cucumbers and chipotle sauce</i>	9
Traditional Shrimp Cocktail <i>with wasabi cocktail sauce</i>	18
Moroccan Medley <i>house made yucca chips served with hummus, copanata, and roasted pepper dips</i>	15
American Lambsickles <i>dressed lamb chops with port wine infused apricot and fig chutney</i>	16
Pan Seared Nantucket Sea Scallops <i>celeriac purée with butternut squash reduction</i>	16
Duck Carpaccio <i>langoustine tartare and lingonberry gastrique</i>	14
Wild Mushroom Ravioli <i>Open faced ravioli filled with exotic mushrooms and leeks</i>	12

Salads

Traditional Caesar Salad <i>add to your Caesar from the grill: chicken +\$6, salmon +\$7, shrimp +\$8, steak +\$8</i>	12
The Warwick Cobb Salad <i>chicken, avocado, blue cheese, bacon, hard boiled eggs</i>	17
Sushi Grade Ahi Tuna Niçoise <i>grilled tuna, fingerling potatoes, yellow wax Beans, haricot verts, organic tomatoes, hard boiled eggs, and niçoise olives</i>	18
Miso Chicken Salad <i>miso vinaigrette, julienne vegetables, manchego cheese topped with fried noodles</i>	17
Cranberry Infused Spinach Salad <i>toasted Marcona almonds, dried cranberries with cranberry infused champagne vinaigrette</i>	15
Grapefruit and Avocado Salad <i>candied grapefruit, avocado, organic greens, and grilled cheese croutons</i>	15

*Gratuities and 8.875% NY State Taxes are not included in menu pricing.
Available Monday – Friday 12pm to midnight. Saturday – Sunday 12:30 pm to midnight*



Entreés

Sweet Mustard Lacquered Salmon	26
<i>ragout of fennel, fingerling potatoes, and leeks perfumed with fresh basil</i>	
Miso Glazed Black Cod	27
<i>root vegetable purée and wilted spinach</i>	
Butter Poached Lobster Risotto	26
<i>morsels of butter poached lobster tail and claws folded in creamy truffle scented Arborio rice garnished with crème fraîche</i>	
Pan Fried Duck Breast Crepes	24
<i>seared duck breast with carrots and ginger tossed in a butternut glaze</i>	
Warm Duck Salad	26
<i>roasted corn, butternut squash, dried blueberries, and parsnip puree</i>	
Pan Seared Breast of Chicken	22
<i>free range chicken breast with a wild mushroom soubise and topped with rosemary glaçage</i>	
Winter Vegetable Ragout with Lemon Zest Gnocchi	22
<i>lemon potato dumplings tossed in a creamy beurre blanc sauce topped with a vegetable ragout</i>	
Tagliatelle al Fresco	22
<i>ribbons of pasta, pancetta, zucchini, roasted tomatoes, lemon preserve, and fresh mint</i>	
Steak Frites	33
<i>12 oz sirloin steak, finished with gorgonzola sauce, French fries, and beer battered onion rings</i>	
Filet Mignon	37
<i>grilled 8 oz filet, cipollini bourbon sauce, roasted fingerling potatoes, and season vegetables</i>	
Braised Organic-Fed Harissa Short Ribs	28
<i>roasted sweet onions, jalapeno and smoked gouda polenta tart</i>	
Duo of Beef	32
<i>petit filet, Harissa braised short rib, country style mashed potatoes and seasonal vegetables</i>	

Desserts \$10

Ice Cream & Sorbet
*vanilla, chocolate, coffee, bold cabernet
lemon, raspberry, mango*

Affagato al Caffé
*Tahitian vanilla ice cream
accompanied by a shot of espresso*

Pecan Apple Tart
*served warm with Chambord anglaise
and vanilla ice cream*

New York Cheese Cake

Chocolate Mousse Cake

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