

Appetizers

Burrata, Heirloom Tomatoes, Basil and Grilled Bread 19
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey* 19
Crispy Calamari, Citrus-Chili Dip * 17
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade* 23
Sucrine Salad, Avocado, Spicy Corn Vinaigrette 17
Kale Salad, Sweet Peas, Green Chili-Mint Dressing 17
Baby Beet Salad, Strawberry, Arugula and Pistachio 18
Endive & Sugar Snap Pea Salad, Parmesan Dressing 17
Cucumber-Yogurt Gazpacho, Garden Berries and Basil 16

Pizza and Pasta

Mozzarella Pizza, Tomatoes, Chili Flakes and Basil 16
Black Truffle and Fontina Cheese Pizza 21
Rigatoni and Meatballs
Smoked Tomato Ragu, Parmesan Cheese* 28
Spaghetti with Wax Beans, Cherry Tomatoes
Basil-Pistachio Pesto 27

Sides 10

Sauteed Spinach with Herbs
Mashed Potatoes
Steamed Broccoli with Grated Parmesan
Summer Vegetables with Olive Oil and Lime
French Fries

Chef/Proprietor Jean-Georges Vongerichten
Chef de Cuisine Drew Hiatt

Entrées

Assorted Summer Vegetables
Grains, Lemon-Mint Dressing 27
Crispy Salmon
Assorted Summer Squash, Tomatoes, Nasturtium Vinaigrette* 34
Black Sea Bass
Green Vegetables, Spicy Herbal Coconut Broth* 37
Roasted Maine Lobster
Roasted Corn, Sweet Corn Vinaigrette and Basil * 46
Grassfed Cheeseburger
Frizzled Onions, House-Made Pickles and French Fries* 24
Parmesan Crusted Chicken
Artichokes, Lemon-Basil Sauce* 35
Spiced Lamb Chops
Cucumber Yogurt, Tender Sprouts and Potato-Onion Crispies* 44
NY Strip Steak
Gingered Shiitakes, Soy-Caramel Emulsion* 40
Carmelized Beef Tenderloin
Parmesan Crusted Squash, Buttery Hot Sauce, Basil Oil* 42

Simply Cooked

Atlantic Salmon* 29
Roasted Black Bass* 31
Organic Chicken* 32
Grilled Lamb Chops* 38
NY Strip Steak* 35
Grilled Beef Tenderloin*37

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions