



**-M-E-N-U-**



# PRIX FIXE MENU

\$65 PER PERSON

## CHOICE OF APPETIZER

### Shrimp Cocktail

*White Shrimp, Cocktail Sauce*

### Grilled Corn Salad <sup>∨</sup>

*Lettuce, Herbs, Citrus Dressing, Tortilla Chips, Vegan Parmesan*

## CHOICE OF ENTREE

### Teriyaki Glazed Salmon Filet

*Grilled Bok Choy, Wasabi Mashed Potato, Golden Beets*

### NY Strip Steak

*Chimichurri Sauce, Sautéed Broccolini, Roasted Carrots*

### Manfredine Pesto Emerald <sup>∨</sup>

*Manfredine Pasta, House Made Vegan Pesto, Vegan Parmesan,*

*Kale, Basil, Garlic Bread*

## DESSERT

### Chocolate Passionfruit Ganache <sup>∨</sup>

*Dark Chocolate, Coconut Almond Crumble, Candied Orange Peel*

*Add bottle of wine \$45*

*Add bottle of sparkling \$60*

*Items Subject To Change Seasonally*

# STARTERS

## **Sautéed Broccoli Salad - \$15**

*Garlic, Thai Chili, Herbs and Sun Dried Tomatoes*

## **Hummus - \$9<sup>V</sup>**

*Turmeric Hummus Dip, Flat Bread*

## **Chicken Wings - \$18**

*Korean BBQ or Buffalo, Blue Cheese*

## **Butterflied Garlic Shrimp - \$22**

*Tempura Fennel, Mango Aioli*

## **Shrimp Cocktail - \$20**

*White Shrimp, Cocktail Sauce*

## **Tempura Salmon Bites - \$19**

*Rice Chips, Sweet Soy Yuzu Dressing, Chili*

## **Tuna Tartare - \$20**

*Carrot Ginger Purée, Scallions, Rice Chips, Chili Oil, Yuzu*

## **Charcuterie Board - \$24**

*Prosciutto, Smoked Duck, Pastrami, Salami, Brie, Fig Jam, Pickles*

## **Baked Camembert - \$21**

*Roasted Heirloom Tomatoes, Chili Honey, Croutons*

## **Classic Caesar Salad - \$16**

*Romaine Lettuce, Parmesan, Croutons, House-Made Caesar Dressing*

*Add: Chicken - \$7 / Shrimp - \$10*

## **Grilled Corn Salad - \$15<sup>V</sup>**

*Lettuce, Herbs, Citrus Dressing, Tortilla Chips, Vegan Parmesan*

*Add: Chicken - \$7 / Shrimp - \$10*

# MAINS

## Classic Burger - \$26

10oz Burger, Lettuce, Tomato, Brioche Bun,  
Charred Onions, Pickles, Fries  
Add: Cheddar / Swiss Cheese - \$1

## Veggie Burger - \$25 <sup>VG / V\*</sup>

Lettuce, Tomato, Chili Aioli, Brioche Bun,  
Charred Onions, Pickles, Fries  
Add: Cheddar / Swiss Cheese - \$1

## Manfredine Pesto Emerald - \$30 <sup>V</sup>

Manfredine Pasta, House Made Vegan Pesto,  
Vegan Parmesan, Kale, Basil, Garlic Bread  
Add: Chicken - \$7 / Shrimp - \$10 / Steak - \$12

## Manfredine con Pomodoro - \$30 <sup>VG / V\*</sup>

Manfredine Pasta, Marinara, Roasted Cherry Tomatoes,  
Kale, Basil, Parmesan, Garlic Bread  
Add: Chicken - \$7 / Shrimp - \$10 / Steak - \$12

## Teriyaki Glazed Salmon Filet - \$36

Grilled Bok Choy, Wasabi Mashed Potatoes,  
Golden Beets

## NY Strip Steak - \$42

Chimichurri Sauce, Sautéed Broccolini, Roasted Carrots

## Chicken Half Roast au Jus - \$35

Mashed Potato, Roasted Garlic, Jus

# SIDES

Fries - \$9 <sup>V</sup>

Truffle Fries - \$12

Sautéed Broccolini - \$12

Mashed Potato - \$10 <sup>VG</sup>

Tempura Fennel - \$11 <sup>V</sup>

Roasted Carrots - \$9 <sup>V</sup>

# DESSERT

## **Caramel Cheesecake - \$16**

*Vanilla, Sea Salt Caramel,  
Graham Cracker Crust, Cream*

## **Raspberry White Chocolate Tart - \$18**

*Sugar Tartlet, Crème Fraîche Ganache*

## **Chocolate Passion Fruit Ganache - \$18 <sup>v</sup>**

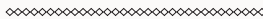
*Dark Chocolate, Coconut Almond Crumble,  
Candied Orange Peel*

## **Crème Brûlée - \$16**

*Farm-Raised Eggs, Cream, Vanilla, Cane Sugar  
Marsala Pickled Berries*

## **Sony Hall Macaron Signature Box - \$15**

*Chef's selection of assorted macarons*





**-DRINKS-**



The image features a central title '-DRINKS-' in a bold, serif font. The title is flanked by decorative diamond-shaped ornaments. Above and below the title are horizontal lines with ornate, symmetrical flourishes. The entire composition is enclosed within a double-line rectangular border with decorative corner pieces.

# SPECIALTY COCKTAILS

## **Apple Martini - \$18**

*Grey Goose Vodka, Sour Apple Liqueur, Peach*

## **French 75 - \$18**

*Bombay Sapphire Gin, Lemon, Simple Syrup,  
topped with Prosecco*

## **Tijuana Lemonade - \$19**

*Don Julio Reposado, Illegal Mezcal, Lemon Cordial*

## **Raspberry Gin Rickey - \$18**

*Tanqueray Gin, Chambord, Lime, Soda Water*

## **Paperplane - \$18**

*Woodinville Bourbon, Aperol, Amaro Nonino, Lemon*

## **Very Special Peach - \$19**

*Hennessy, Peach Liqueur, Lemon, topped with Prosecco*

## **Rum Manhattan - \$21**

*Zacapa No. 23 Rum, Sweet Vermouth, Bitters*

## **Chandon Garden Spritz**

*Glass \$22 / Bottle \$80*

*Unique blend of orange peel, herbs and spices with  
Chandon Sparkling wine, served over ice*

# BUBBLES

	<u>GLASS</u>	<u>BOTTLE</u>
Josh Cellars Prosecco, California	<i>\$14</i>	<i>\$55</i>
Chandon Brut, California	<i>\$21</i>	<i>\$75</i>
Chandon Brut Sparkling Rosé, California	<i>\$21</i>	<i>\$75</i>
Moet & Chandon Brut Imperial, France		<i>\$120</i>
Moet & Chandon Imperial Rosé, France		<i>\$150</i>
Veuve Clicquot Yellow Label, France		<i>\$135</i>
Veuve Clicquot Brut Rosé, France		<i>\$148</i>
Ruinart Blanc de Blanc, France		<i>\$485</i>
Dom Perignon, France		<i>\$500</i>
Ace of Spades, France		<i>\$500</i>
Ace of Spades Rosé, France		<i>\$650</i>

# WHITE WINE

	<u>GLASS</u>	<u>BOTTLE</u>
Line 39 Sauvignon Blanc, California	<i>\$14</i>	<i>\$55</i>
Barone Fini Pinot Grigio, Italy	<i>\$14</i>	<i>\$55</i>
Terrazas de los Andes Altos del Plata Chardonnay, Argentina	<i>\$14</i>	<i>\$60</i>
Josh Cellars Sauvignon Blanc, California	<i>\$16</i>	<i>\$60</i>
Whispering Angel Rosé, France	<i>\$20</i>	<i>\$75</i>
Dr. Konstantine Frank Reisling, Finger Lakes		<i>\$62</i>
Santa Margherita Pinot Grigio, Italy		<i>\$75</i>
Conundrum White 2016, California		<i>\$110</i>



# RED WINE

	<u>GLASS</u>	<u>BOTTLE</u>
Terrazas de los Andes Altos del Plata Cabernet Sauvignon, Argentina	\$14	\$55
Josh Cellars Cabernet Sauvignon, California	\$16	\$60
Clos de los Siete Red Blend, Argentina	\$18	\$68
Skyside Pinot Noir, California	\$17	\$60
Terrazas de los Andes Reserva Malbec, Argentina	\$18	\$66
Campo Viejo, Tempranillo 2020, Spain	\$14	\$55
Chateau Les Trois Croix, France		\$125
Justin Cabernet Sauvignon 2016, Paso Robles		\$125
Justin Justification 2017, Paso Robles		\$185
Caymus Cabernet Sauvignon 2018, Napa Valley		\$210

# BEER & CIDER \$9

Corona	Dogfish Head IPA
Modelo Especial	Lagunitas IPA
Modelo Negra	Angry Orchard Dry Cider
Heineken	Happy Dad Hard Seltzer
Guinness	Truly Hard Seltzer
Brooklyn Lager	Heineken 0.0
Narragansett Light Lager	Guinness 0