



Happy Mother's Day

APPETIZER

FRENCH ONION SOUP 11

BUTTERNUT SQUASH SOUP 10 *GF

SWEET POTATO POPPERS 12
with Remoulade dipping sauce.

LOCAL ORGANIC BEET SALAD 15
*Roasted sweet Chioggia beets, fresh local crumbled goat cheese, tossed in a beet mustard vinaigrette. *GF*

WARM BRUSSELS SPROUT SALAD 15
*Pan roasted pancetta, dried cranberries, aged balsamic reduction and parmesan cheese. *GF*

SAN DAMIANO FARMS GREENS 10
*Baby lettuces, cauliflower, shaved fennel, lemon vinaigrette. *GF*

BLUEPOINT OYSTERS 13.50
*1/2 Dozen beauties from the Sound off Norwalk CT, medium salt with a pleasant mineral finish. *GF*

OYSTERS ROCKEFELLER (6) 16
Staying true to this classic baked oyster dish.

ESCARGOT 14
*Tender morsels simmered in Pernod, butter, garlic and parsley. *GF*

GRILLED PORTOBELLO NAPOLEON 15
*Marinated Portobello, fire roasted red peppers, house-made mozzarella with extra virgin olive oil and balsamic reduction. *GF*

CRISPY FRIED CALAMARI 16
*in rice flour, thus gluten free, tossed with parmesan cheese and fresh herbs, with spicy chipotle aioli sauce. *GF*

MAIN COURSE

WILD ATLANTIC SALMON 28
Pan seared finished with our maple-soy glaze, choice of two sides.

"OUR SIGNATURE" BEER BRAISED SHORT RIBS 31 *GF
24 hour prep time, braised for hours and finished with a molasses mop reduction. Choice of two sides.

GRILLED SPICY ASIAN JUMBO SHRIMP 24
Cool Thai coconut quinoa, dried papaya, candied walnuts & coconut curry dressing.

SEA SCALLOPS WITH JALAPENO VINAIGRETTE 28
Pan seared with sea salt, hint of cayenne, mandarin orange segments, jalapeno vin drizzle. Sweet, spicy, salty and tangy. Choice of two sides.

TUNA POKE BOWL 32 *GF
Pan seared sushi grade tuna encrusted in tuxedo sesame seeds, served with brown rice, seaweed salad, fresh avocado and pickled veggies.

BUTTERMILK CORN FLAKE BAKED CHICKEN 24
over sautéed baby spinach, sweet pepper, mushrooms and onion medley tossed in red wine vinegar and finished with a dollop of ranch dressing.

FILET MIGNON 34 *GF
with a peppercorn-brandy cream sauce. Choice of two sides.

KOREAN BBQ RACK OF LAMB 32 *GF
This is amazing. Rack of lamb marinated 24 hours and char grilled, it's sweet and spicy. Choice of two sides

MEZZI RIGATONI 24
Italian sweet sausage, Sicilian tomato ragu, sweet vermouth, with a dollop of stracciatella di bufala.

MARYLAND CRAB STUFFED RAVIOLI 24
Finished in a lemon butter caper sauce.

DESSERT 9

CATHY'S COOL KEY LIME PIE

GELATO
Tahitian vanilla bean, sea salt caramel and chocolate.

WARM APPLE CROUSTADE

FLOURLESS CHOCOLATE CAKE

WARM CHOCOLATE BOURBON PECAN PIE

NEW YORK STYLE CHEESECAKE

- add "a la Mode" +\$3 -

FOR THE YOUTE'S UNDER 12 YEARS OF AGE

- Choice of - Hamburgers, Chicken Fingers and Fries, Spaghetti and Meatballs 11.95

Available for dine in only. Absolutely no substitutions. Minimum \$25.00 per adult. Parties of Six or more we reserve the right to add an 18% Service charge at our discretion. - MENU ITEMS SUBJECT TO CHANGE & AVAILABILITY -

CRAFT COCKTAILS

All Cocktails made with Fresh Juices, Fruit & House made Syrups

POMEGRANATE MARTINI 14

SPIRITS LAB VODKA, POMEGRANATE LIQUOR, CRANBERRY, SUGAR RIM.

GINGER LEMON DROP 14

YOUR CALL VODKA, GINGER LIQUOR, FRESH SQUEEZED LEMON JUICE, GINGER INFUSED SYRUP, SUGAR RIMMED MARTINI GLASS.

HOUSEMADE SANGRIA 10

ASK FOR TODAY'S BLEND

THE PATIO SIPPER 13

SPIRITS LAB "EAST END" GIN, ST. GERMAIN, SIMPLE SYRUP FRESH SQUEEZED LEMON JUICE, MUDDLED MINT WITH A CUCUMBER GARNISH.

FTT MANHATTAN 15

FIVE POINTS RYE, CHERRY KIJAFE, ANTICA FORMULA SWEET VERMOUTH, AROMATIC BITTERS, BRANDIED CHERRIES.

FTT NEGRONI 14

SPIRITS LAB "EAST END" GIN, ANTICA FORMULA SWEET VERMOUTH, CYNAR, LEMON TWIST.

LA PALOMA (THE DOVE) 11

LIBELULA 80/20 TEQUILA, LIQUEUR PAMPLEMOUSSE ROSE, FRESH SQUEEZED LIME JUICE, WHITE GRAPEFRUIT JUICE.

SPIRITS LAB BLOOD ORANGE OLD FASHIONED 13

BULL'S HEAD BOURBON, BLOOD ORANGE, AMARO & BITTERS.

BLOOD ORANGE BOURBON SOUR 12

CARDINAL STRAIGHT BOURBON, BLOOD ORANGE JUICE, SIMPLE SYRUP, FRESH LEMON & LIME JUICE, MARASCHINO CHERRY.

PLANTERS PUNCH 12

MYERS DARK RUM, GRENADINE, PINEAPPLE & ORANGE JUICE, FRESH LIME JUICE, SPLASH OF CLUB SODA, ORANGE & BRANDIED CHERRY GARNISH.

SPIRITS LAB MIND NUMBING AGENT #4 12

RUM BASED CARIBBEAN CREAM DESSERT LIKE VACATION, SHAVED NUTMEG ADD 2 OZ OF SPIRITS LAB VODKA FOR A "NIGHT NIGHT."

WE ARE GLAD TO PARTNER WITH SPIRITS LAB, OUR LOCALLY OWNED & OPERATED DISTILLERY LOCATED IN NEWBURGH NY. GREAT STUFF!

WINE

WINE BY THE GLASS

WHITE

PROSECCO, FRANCO AMAROSO N.V., ITALY 187ML 10/30

ROSÉ, JULIETTE LA SANGLIERE 2019, PROVENCE, FR 10/31

PINOT GRIGIO, ZONIN 2018, FRIULI, ITALY 10/31

RIESLING, SHADES OF BLUE, 2019, MOSEL, GERMANY 10/32

SAUVIGNON BLANC, CHATEAU LES REULLES, 2019, BORDEAUX, FRANCE 10/35

CHARDONNAY, BONTERRA WINEMAKERS RESERVE, 2018, CA ORGANIC 9/30

CHARDONNAY, J. LOHR "RIVERSTONE" 2018, PASO ROBLES, CA 12/44

RED

PINOT NOIR, LAPIS LUNA 2018, NORTH COAST, CA 11/34

CÔTES-DU-RHÔNE, DELAS "ST. ESPRIT 2018, ARDÈCHE, FR 11/34

MERLOT, J.LOHR "LOS OSOS" 2017, PASO ROBLES, CA 11/38

CABERNET SAUVIGNON, CHATEAU SOUVERAIN, 2018, CA 11/38

SYRAH, J. LOHR "SOUTH RIDGE" 2017, PASO ROBLES, CA 10/34

MALBEC, "KAIKEN ESTATE" 2018, MENDOZA, ARGENTINA 9/9 32

WINE BY THE CAN

CRAFTER'S UNION PINOT GRIGIO 12% 10

14 H&S BUBBLES 12.5% 10

Please ask for the full wine list for further selections

All menu items are subject to availability & market swings.

Parties of 6 or more, we reserve the right to add a 20% service charge.

COLD BEER

5 SEASONAL BEERS ON TAP

ASK YOUR SERVER FOR TODAY'S OFFERING OF LOCAL CRAFT BEER P/A

BOTTLE / CAN

TOASTED LAGER ABV 5.5%, BLUE POINT BREWING COMPANY, PATCHOGUE 7

BROOKLYN LAGER ABV 5.2%, BROOKLYN BREWERY, BROOKLYN 7

BROOKLYN EAST IPA ABV 6.9%, BROOKLYN BREWERY, BROOKLYN 7

1911 HARD CIDER ABV 5.5%, BEAK & SKI_ APPLE ORCHARDS, LAFAYETTE 9

FLOWER POWER IPA ABV 7.5%, ITHACA BEER COMPANY, ITHACA 7

KEEGANS MOTHER MILK (STOUT) ABV 5%, KEEGAN ALES, KINGSTON 7

SIXPOINT RESIN (DOUBLE IPA) ABV 9.1%, SIXPOINT BREWERY, BROOKLYN 9

FARMER'S DAUGHTER RYE IPA 16OZ ABV 6% CHATHAM BREWING CO., NY 8

SUPERSOFT IPA ABV 6%, SLOOP BREWING CO. 6

PABST BLUE RIBBON ABV 4.74% 4

BUD LIGHT ABV 4.2% 6

BUDWEISER ABV 5% 6

COORS LIGHT ABV 5%, COLORADO 6

SAM ADAMS LAGER ABV 5.4%, BOSTON 6

BLUE MOON BELGIAN WHITE ABV 4.5% 6.5

NARRAGANSETT WATERMELON SHANDY ABV 4.7% 6

RED STRIPE ABV 4.7%, JAMAICA 6

CORONA EXTRA ABV 4.5%, MEXICO 6

SHINER BOCK ABV 4.4%, TEXAS 6

PERONI LAGER ABV 5.1%, ITALY 6

OMISSION BREWING COMPANY GLUTEN FREE LAGER ABV 4.6% 7.5

SELTZERS

WHITE CLAW BLACK CHERRY ABV 5% 5.5

BUD LIGHT MANGO ABV 5% 5

BACARDI RUM PUNCH 9

BACARDI LEMONADE 9

DAY DRINKING PEACH 11

HIGH NOON GRAPEFRUIT 6

RUN WILD IPA (NON-ALCOHOLIC) ATHLETIC BREWING COMPANY 6

NON-ALCOHOLIC

O'DOULS (NON-ALCOHOLIC) ABV-N/A 5

FLAVORED SAN PELLIGRINO (CAN) ASK FOR FLAVORS 2.50

SARATOGA SPRING 750ML, SPARKLING/STILL 7

BOYLAN DRAFT ALL NATURAL SODA 3.25

COLA / DIET COLA / LEMON-LIME / ROOT BEER

ICED TEA (UNSWEETENED) / GINGER ALE / TONIC WATER

Happy Mother's Day

- read the fine print -

A WORD ABOUT YELP...WE DON'T CARE, GOOD, BAD OR INDIFFERENT. WE WILL NOT RESPOND TO ANY POSTING. THAT'S OUR STORY & WE ARE STICKING TO IT. - Bridget & Chris