



# 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 16**

*Roasted sweet Chioggia beets, fresh local crumbled goat cheese, tossed in a beet mustard vinaigrette. \*GF*

**WARM BRUSSELS SPROUT SALAD 16**

*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 18**

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

**OYSTERS ROCKEFELLER (6) 21**

*Staying true to this classic baked oyster dish.*

**ESCARGOT 15**

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

**GRILLED PORTOBELLO NAPOLEON 16**

*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 29**

*Pan seared finished with our maple-soy glaze, choice of two sides.*

**GRILLED SPICY ASIAN JUMBO SHRIMP 26**

*Cool Thai coconut quinoa, dried papaya, candied walnuts & coconut curry dressing.*

**SEA SCALLOPS WITH JALAPENO VINAIGRETTE 32**

*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 34 \*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 26**

*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 48 \*GF**

*with a peppercorn-brandly cream sauce. Choice of two sides.*

**KOREAN BBQ RACK OF LAMB 38 \*GF**

*This is amazing. Rack of lamb marinated 24 hours and char grilled, it's sweet and spicy. Choice of two sides*

**MEZZI RIGATONI 26**

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

**MARYLAND CRAB STUFFED RAVIOLI 30**

*Roasted Red Pepper, Basil Tomato Sauce*

## DESSERT 11

**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 14.95*

*Available for dine in only. Absolutely no substitutions. Minimum \$25.00 per adult. Parties of Six or more we reserve the right to add a 20% Service charge at our discretion.- MENU ITEMS SUBJECT TO CHANGE & AVAILABILITY -*

◀+↔

CRAFT COCKTAILS

↔+

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

IT’S BACK!!!! SPIRITS LAB ROSE LEMONADE 11  
SPIRITS LAB VODKA, ROSE, FRESH PRESSED LEMONADE

THE PEAR 12  
BELVEDERE PEAR & GINGER VODKA, COINTREAU, AMARETTO, & LEMON JUICE. RIMMED WITH CINNAMON SUGAR

CRANBERRY GIN FIZZ 12  
EMPRESS GIN, TRIPLE SEC, CRANBERRY JUICE, OJ, GINGER ALE

BLACK TEA JALAPENO MARGARITA 12  
LIBELULA TEQUILA, BLACK TEA & JALAPENO SYRUP, LIME JUICE. RIMMED WITH TAJIN SPICE

THE “BASIL” 15  
BASIL HAYDEN’S BOURBON, TUACA, BASIL INFUSED SIMPLE SYRUP, SERVED WITH AN EXTRA-LARGE ICE CUBE, AND GARNISHED WITH BASIL LEAF

BLOOD ORANGE MEZCAL 14  
CASAMIGOS MEZCAL TEQUILLA, BLOOD ORANGE JUICE, FRESH LEMON AND LIME JUICE, SIMPLE SYRUP ON THE ROCKS, ORANGE GARNISH.

THE WHITNEY PINK LEMONADE 11  
WHITNEY VODKA, FRESH LEMON AND LIME JUICE, MUDDLES MINT, FRESH LEMONADE, LIME GARNISH

POMEGRANATE MARTINI 14  
SPIRITS LAB VODKA, POMEGRANATE LIQUOR, CRANBERRY, SUGAR RIM.

HOUSEMADE SANGRIA 10 ASK FOR TODAY’S BLEND

PUMPKIN SPICE MULE 12  
CROP SPICED PUMPKIN VODKA, PUMPKIN LIQUOR, GINGER BEER, & LIME JUICE

KENTUCKY CIDER 13  
BULLS HEAD BOURBON & APPLE CIDER. SERVED HOT OR COLD!

FTT MANHATTAN 15  
FIVE POINTS RYE, CHERRY KIJAFE, ANTICA FORMULA SWEET VERMOUTH, AROMATIC BITTERS, BRANDIED CHERRIES.

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.

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!

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WINE BY THE GLASS

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Please ask for the full wine list for further selections.

WHITE  
PROSECCO, FRANCO AMAROSO NV, ITALY 187ML 10/30  
ROSÉ, COTEAUX D'AIX EN PROVENCE 2020, FRANCE 10/31  
PINOT GRIGIO, PIGHIN & SAGRA ESTATE BOTTLED 2021, FRIULI, ITALY 10/31  
RIESLING, SHADES OF BLUE 2019, MOSEL, GERMANY 10/32  
SAUVIGNON BLANC, JACQUES DUMONT 2022, LOIRE, FRANCE 10  
CÔTES DU ROUSSILLON. M. CHAPUTIER “BILA-HAUT” 2020, LANGUEDOC, FRANCE 10/35 CT-89.7  
CHARDONNAY, BONTERRA WINEMAKERS RESERVE 2019, CA *organic* 9/30  
CHARDONNAY, ST. FRANCIS 2019, SONOMA, CA 12/44

RED  
PINOT NOIR, LAPIS LUNA 2020, NORTH COAST CA 11/34  
MALBEC, KAIKEN ESTATE 2019, MENDOZA, ARGENTINA 9/32  
CÔTE-DU-RHÔNE, DELAS “ST. ESPRIT” 2020, ARDÈCHE, FRANCE 11/34  
MERLOT, CARTLIDGE & BROWN 2020, CA 11/38  
CABERNET SAUVIGNON, CHATEAU SOUVERAIN 2020, SONOMA, CA 11/30

WINE BY THE CAN  
14 HANDS BUBBLES 12.5% 10

◀+↔

COLD BEER

↔+

6 SEASONAL BEERS ON TAP  
ASK YOUR SERVER FOR TODAY’S OFFERING OF LOCAL CRAFT BEER P / A

BOTTLE / CAN  
WRENCH HAZY INDIA PALE ALE ABV 7.1%, INDUSTRIAL ARTS BREWING CO.  
MY HOME TOWN, BEACON, NY

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

NOR’EASTAH, IPA, ABV 6.5%, CHATHAM BREWING CO., 16 OZ 7

MURPHY’S STOUT, ABV 4.0%, EDINBURGH, UK 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

RASPBERRY WHEAT ALE ABV 5%, CHATHAM BREWING COMPANY, NY 7.5

TASTY SPRING VIENNA LAGER ABV 5.5%, CHATHAM BREWING COMPANY, NY 7

SUPERSOFT IPA ABV 6%, SLOOP BREWING CO. 6

NEW ENGLAND I.P.A MOHOP #5 ABV 7.2% FROG ALLEY BREWING CO. NY 8

MANGO SLUSHY SOUR 5.8% ABV FROG ALLEY BREWING CO. NY 8

PABST BLUE RIBBON ABV 4.7% 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

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

OMISSION BREWING COMPANY GLUTEN FREE IPA ABV 6.7% 7.5

SELTZERS  
WHITE CLAW BLACK CHERRY ABV 5% 5.5

PRESS PINEAPPLE BASIL ABV 4% 6.5

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

RUN WILD IPA N / A, ATHLETIC BREWING CO., STRATFORD, CT 6

FLAVORED SAN PELLIGRINO (CAN) ASK FOR FLAVORS 2.50

SARATOGA SPRING 750ML, SPARKLING/STILL 8

BOYLAN DRAFT ALL NATURAL SODA 3.25 COLA / DIET COLA / LEMON-LIME / ROOT BEER

ICED TEA (UNSWEETENED) / GINGER ALE / TONIC WATER

SCAN FOR FULL MENU



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