

# BAR MENU

3:30pm - close

## POACHED JUMBO SHRIMP 18.

Four Shrimp, Cocktail Sauce, Fresh Tomato, Horseradish Salsa

## SURF AND TURF TEMPURA ROLL 18.

Steak, Lobster, Cream Cheese, Scallions, Sweet Soy,  
Chili Wasabi Aioli

## ARTISAN CHEESE PLATE 14.

Old Chatham Farm Ewes Blue-creamy, semi firm texture-sheep  
Barneveld Black Wax Cheddar-tangy, bold, old fashioned-cow  
Nettle Meadow Farm Kunik-tangy, buttery-goat and cow  
Harper Field Dairy Tilsit-firm, hoppy-cow  
*Fresh Figs, Black Currant Jam, Honey Pot, Saratoga Crackers*

## LOBSTER ROLL 25.

Poached Maine Lobster, Lemon, Scallion, Basil, Celery,  
Lettuce, Butter Toasted Brioche Bun, French Fries

## HOLE IN ONE 26.

8oz. Grilled Sliced Tenderloin, Baked Focaccia Loaf,  
House Dressing, Field Greens, Shaved Red Onion,  
Provolone, Mustard Aioli, French Fries

## PRIME BURGER 16.

Black Angus Brisket, Short Rib and Chuck Blend Burger,  
Lettuce, Tomato, Onion, Buttered Brioche Bun, French Fries  
• add cheese +1.

## OYSTERS

Market Price