

Main Courses

Pan Roasted Hudson Valley Sliced Black Angus Rib Steak

Caramelized Onions, Sautéed Mushrooms, Rich Beef Glace

-29-

Whole Roasted "Murray's" Free Range Chicken

Pearl Barley, Local Vegetable Ragout

-19-

Grilled Jumbo Tiger Shrimp

Cavatelli, Zucchini, Broccoli, Tomatoes, Garlic, Capers, Feta Cheese

-17-

Rare Seared Hudson Valley Magret Duck Breast

Red Beet, Carrot & Potato Pancake, Local Swiss Chard, Brown Butter Cream

-17-

A La Carte

Porterhouse Pork Chop 14oz. All Natural, Thick, Tender & Juicy -19-

Braised Hudson Valley Black Angus Short Rib 10oz. On the bone, Grilled Baguette, Beef Jus -21-

Hudson Valley Dry Aged New York Strip Steak 16oz. Bone-in, 28-Day Dry Aged, beautifully marbled and tender. -31-

Homemade "Murray's" Chicken Sausage 8oz. Nicoise Olives, Capers, Saffron & Garlic, Served grilled -13-

Salmon Fillet 6oz, Organic "Loch Duarte" salmon used when available -Market-

Preparation options: Grilled, Blackened, or Pan-Seared

Side Dishes

-3-

Caramelized Onions

Sautéed Mushrooms

Grilled Vegetables

Beer Battered Onion Rings

Steamed Broccoli

Roasted Cauliflower

Baked Potato

Mashed Potatoes

Swiss Mashed Potatoes

Steak Fries

Oven Roasted Potatoes

Homemade Chips

Sautéed Spinach

Creamed Spinach

Sautéed Broccoli Rabe

Side Dishes

-4.50-

Potato & Onion Gratin- Potatoes & onions slowly baked with cream & parmesan, broiled golden brown.

Macaroni & Cheese- Loaded with cheddar, topped with a parmesan and breadcrumb crust.

Broccoli Rabe & Tomatoes- Sautéed and tossed with oven roasted tomatoes, roasted garlic, pine nuts and parmesan.

6/26/10