

**D I N N E R**

SERVING: MONDAY - TUESDAY 5 P.M. - 8 P.M.  
 WEDNESDAY - SUNDAY 5 P.M. - 9 P.M.

RESERVATIONS: (845) 786.2731 x1915

**V** Vegetarian **GF** Gluten Free **V** Vegan

**APPETIZERS**

<b>HOUSE-MADE CUP OF SOUP</b>	<b>\$5</b>
<b>HOUSE-MADE BOWL OF SOUP</b>	<b>\$8</b>
<b>MEDITERRANEAN MAZA</b> <b>V</b>	<b>\$15</b>
<i>Chipotle, Roasted Pepper, and Roasted Beet Hummus, Mixed Olives, Pita Bread</i>	
<b>SHORT RIBS</b>	<b>\$20</b>
<i>Braised Short Ribs, Truffle Polenta, Green Peppercorn Demi-Glace</i>	
<b>SEA SCALLOPS</b>	<b>\$18</b>
<i>Searred Sea Scallops, Caviar, Green Peas, Tri-Colored Tomatoes, Saffron Aioli</i>	
<b>FRIED CALAMARI</b>	<b>\$14</b>
<i>Monterey Fresh Calamari Strips, Chipotle Marinara Sauce</i>	
<b>LOBSTER AND ARTICHOKE BAKED DIP</b>	<b>\$20</b>
<i>Roasted Artichoke, Panko Parmesan Crust, Gruyère, Toasted Sliced Baguette</i>	
<b>ARTISANAL CHEESE BOARD</b>	<b>\$20</b>
<i>Artisanal Cheese Board, Marcona Almonds, Quince Jam, Dried Fruit, Flat Bread Crisp, Apple Chutney</i>	

**SALADS**

<b>BEETS AND GOAT CHEESE</b> <b>V</b> <b>GF</b>	<b>\$13</b>
<b>CHATAEU SALAD</b>	
<i>Red and Gold Beets, Grapefruit Sections, Organic Frisée, Roasted Pistachio Nuts, Champagne Vinaigrette</i>	
<b>BEAR MOUNTAIN SALAD</b> <b>V</b>	<b>\$8</b>
<i>Organic Greens, Pear Tomato, English Cucumber, Matchstick Carrots, Sliced Radish</i>	
<b>ARUGULA SALAD</b> <b>V</b> <b>GF</b>	<b>\$10</b>
<i>Gorgonzola Cheese, Cranberry, Candied Pecans, Aged Balsamic Vinaigrette</i>	
<b>CAESAR SALAD</b> <b>V</b> <b>GF</b>	<b>\$9</b>
<i>Romaine Hearts, Blue Cheese, Pesto Croutons, Shaved Parmesan</i>	
<b>KALE CAESAR SALAD</b> <b>V</b>	<b>\$10</b>
<i>Pesto Croutons, Shaved Parmesan</i>	

**ENTRÉES**

<b>STEAK AU POIVRE</b>	<b>\$36</b>
<i>Grilled Grass-Fed Strip Steak, Confit Spinach, Whipped Yukon Potatoes, Au Poivre Sauce</i>	
<b>ROASTED MISO SALMON</b>	<b>\$32</b>
<i>Fresh Salmon, Miso Glaze, Sesame Seeds, Edamame, Vermicelli, Shiitake Mushrooms</i>	
<b>SHRIMP AND GRITS</b>	<b>\$35</b>
<i>Louisiana Style Jumbo Shrimp, Tomato Fondue, Smoked Gouda, Braised Local Bitter Greens</i>	
<b>TUSCAN ROASTED CHICKEN</b>	<b>\$28</b>
<i>Half Organic Free-Range Chicken, Sage, Lemon and Garlic, Shallot Haricots Vert, Rosemary Potatoes</i>	
<b>GRILLED HALIBUT</b>	<b>\$38</b>
<i>Fresh Grilled Halibut, Spicy Tomato Jam, Grilled Asparagus, Crusted Potato Cake</i>	
<b>BÁNH MÌ BURGER</b>	<b>\$17</b>
<i>Grass Fed Angus Beef, Pickled Onions, Daikon, Crispy Slaw, Sriracha Aioli, Jalapeño, Radish</i>	
<b>DUCK CONFIT</b>	<b>\$32</b>
<i>Pan Seared Duck, Crispy Fried Leeks, Maple Sweet Potato, Black Cherry, Pinot Noir-Demi Glace</i>	
<b>SUPER-GRAIN CAKE</b> <b>V</b>	<b>\$17</b>
<i>Spinach, Sun-Dried Tomatoes, Wild Mushrooms, Vegetable Broth</i>	
<b>PAPPARDELLE PASTA</b> <b>V</b>	<b>\$28</b>
<i>Fresh Pasta, Wild Mushroom, Zucchini, Yellow Squash, Sun-Dried Tomatoes, Pine Nuts, Truffle Sherry Cream Sauce, Parmesan cheese</i>	