

# APPETIZERS

## PALM COURT CLASSICS

### LOBSTER BISQUE 8

*S*HERRY LOBSTER BISQUE CAPPUCCINO  
ANTIPASTO 25

*C*LASSIC ITALIAN ANTIPASTO WITH  
PROSCIUTTO DI PARMA, SALAMI,  
PEPPERONI, VEGETABLES, FRUIT & CHEESE

### CARLTUN SEAFOOD PLATE 80/120

*L*OBSTER, BLUE POINT OYSTERS, LITTLE  
NECK CLAMS, CHAMPAGNE SEAFOOD  
SALAD, SHRIMP & KING CRAB LEGS

### SHRIMP COCKTAIL 16

*C*HILLED JUMBO SHRIMP WITH CLASSIC  
COCKTAIL SAUCE

### LOBSTER SEAFOOD SALAD 19

*C*HAMPAGNE SEAFOOD SALAD WITH  
CALAMARI, SCALLOPS, SHRIMP & LOBSTER

### “PALM COURT CLASSIC PLATE” 15

*C*OCONUT SHRIMP, DUNGENESS CRAB  
CAKE & DIVER SEA SCALLOPS WRAPPED IN  
PROSCIUTTO

### PERUVIAN SHRIMP 18

*P*AN ROASTED SHRIMP IN A LIGHTLY  
SPICY AJI AMARILLO SAUCE

### SHORT RIB EMPANADAS 12

*C*OLOMBIAN STYLE EMPANADAS WITH  
SHORT RIB & CHIMICHURRY SALSA

## TUNA

### CRUDO TUNA “POKE” 16

*F*RESH YELLOWFIN TUNA WITH SESAME  
CITRUS OIL, SCALLION & MACADEMIAS

### TUNA TARTARE & AVOCADO 16

*Y*ELLOWFIN TUNA CHOPPED WITH BUTTERY  
AVOCADO, JALAPEÑO & HERBS

### TUNA BITES 14

*Y*ELLOWFIN TUNA SAUTÉED RARE  
SERVED OVER WASABI AIOLI

### TUNA & HEIRLOOM TOMATO 21

*P*AN SEARED TUNA RARE OVER SLICED  
TOMATOES, RED ONIONS & BALSAMIC

### TASTE OF SUMMER DUO 15

*Z*UCCHINI FLOWERS STUFFED WITH  
RICOTTA & MASCARPONE ACCOMPANIED  
WITH FIGS WRAPPED IN PARMA PROSCIUTTO  
STUFFED WITH GORGONZOLA & SPLASH  
WITH BASIL OIL & BALSAMIC

### SOFT SHELL CRAB 13

*C*RISPY SOFT SHELL CRAB WITH HORSE  
RADISH AIOLI OVER HEIRLOOM TOMATO

### CORN RISOTTO CAKE & SHRIMP 15

*C*RISPY CORN RISOTTO CAKE WITH BABY  
SHRIMP & LOBSTER SAUCE

### CHARRED OCTOPUS 15

*G*RILLED OCTOPUS WITH CURED BLACK  
OLIVES, TOMATO & ROASTED PEPPERS

### VEAL AGNOLOTTI 13

*S*HREDDED VEAL OSSOBUCCO WRAPPED WITH  
HOMEMADE PASTA IN A SAGE BUTTER

### BURRATA WITH PISTACHO 16

*C*REAMY BURRATA WITH GOLDEN RAISIN &  
PISTACHIO PISTOU

## SALADS

### BURGUNDY PEAR SALAD 13

*C*HILLED BURGUNDY PEARS, MAPLE  
WALNUTS, BRIE BEGGARS PURSE,  
RASPBERRIES & RASPBERRY VINAIGRETTE

### BLT SALAD 13

*L*ETTUCE, TOMATO, GORGONZOLA CHEESE  
& APPLE SMOKED BACON WITH BLUE  
CHEESE DRESSING

### CLASSIC CAESAR SALAD FRICO 11

*H*EARTS OF ROMAINE WITH A LIGHT  
ANCHOVY DRESSING IN A PARMESAN FRICO

### BEET & GOAT CHEESE TOWER 13

*R*OASTED YELLOW, RED BEETS WITH GOAT  
CHEESE & SHERRY CITRUS VINAIGRETTE

### WATERMELON AND GORGONZOLA 14

*A*RUGULA, WATERMELON & GORGONZOLA  
WITH ORANGE, PIGNOLI NUTS IN SHERRY  
SHALLOT VINAIGRETTE

## PASTA & RISOTTO

**GOLDEN SEAFOOD RISOTTO 34**

*L*OBSTER, SHRIMP, SCALLOPS & MANILA  
CLAMS OVER ARBORIO RICE WITH  
PARMESAN CHEESE

**PESTO RISOTTO 27**

*G*RILLED HARVEST VEGETABLES OVER BASIL  
RISOTTO & PECORINO CHEESE

**TRUFFLES & MUSHROOM FETTUCCINI 27**

*W*ILD & CULTIVATED MUSHROOMS &  
SUMMER TRUFFLES OVER HOMEMADE  
FETTUCCINI PASTA

**CAJUN RIGATONI 28**

*G*RILLED CHICKEN, ANDOUILLE SAUSAGE  
WITH SPICY FRESH TOMATO SAUCE OVER  
RIGATONI PASTA

**LOBSTER MACARONI & CHEESE 28**

*E*LBOW PASTA WITH BACON, CHEDDAR  
SAUCE & FRESH LOBSTER

## THE SEA

**BLACK SEA BASS 32**

*P*AN SEARED L.I. BLACK SEA BASS WITH  
BAY SCALLOPS & YELLOW PEPPER SAUCE

**YELLOWFIN TUNA 33**

*P*ANKO, SEAWEED & AVOCADO WRAPPED,  
YELLOW FIN TUNA WITH A HOMEMADE  
TERIYAKI GLAZE, WASABI MASHED  
POTATOES & EDAMAME

**COLUMBIA RIVER WILD SALMON 28**

*L*IGHTLY BLACKENED WILD SALMON,  
WITH HORSERADISH CRÈME FRAÎCHE &  
SPINACH

**CHILEAN SEA BASS 35**

*R*OASTED CHILEAN SEA BASS WITH PORT  
JEREZ GLAZE, SPINACH & MASHED  
POTATOES

**TWIN SOUTH AFRICAN LOBSTER 38**

*B*ROILED SOUTH AFRICAN LOBSTER TAILS  
WITH SAFFRON BUTTER, MASHED  
POTATOES & TIED VEGETABLES

**GRILLED BRONZINI 35**

*G*RILLED BRONZINI WITH A LEMON OIL &  
SALSA VERDE OVER ASPARAGUS WITH  
CRISPY POLENTA RINGS

## THE LAND

**AMISH CHICKEN 23**

*R*OASTED AMISH-RAISED FREE RANGE  
CHICKEN WITH PORCINI MUSHROOM JUS,  
POLENTA CROUTONS & HARICOT VERT

**LONG ISLAND DUCK 28**

*C*RISPY LONG ISLAND DUCK WITH  
LINGONBERRY SAUCE, MASHED POTATOES &  
TIED VEGETABLES

## SIGNATURE STEAKS

**FILET MIGNON & SHRIMP 43**

*G*RILLED FILET MIGNON & FOUR GRILLED  
SHRIMP WITH CASABLANCA MASHED  
POTATOES, TIED VEGETABLES & VIDALIA  
ONION SAUCE

**CEDAR RIVER NEW YORK STEAK 39**

*G*RILLED N.Y STEAK WITH SAUTÉED  
ONIONS, STEAK FRIES, ASPARAGUS &  
PORTOBELLO SAUCE

**STERLING SILVER SKIRT STEAK 38**

*G*RILLED SKIRT STEAK WITH CHIMICHURRI  
SAUCE, WILD MUSHROOMS & STEAK FRIES

**16 OZ. RIB EYE STEAK 48**

*P*RIME GRILLED BONELESS RIB EYE STEAK  
WITH SAUTÉED ONIONS, BAKED POTATO &  
TIED VEGETABLES

**24 OZ. DRY AGED PRIME RIB EYE STEAK 68**

*D*RY AGED PRIME BONE-IN RIB EYE STEAK  
WITH SAUTÉED ONIONS, BAKED POTATO &  
TIED VEGETABLES

**10 OZ. KOBE BURGER 26**

*W*AGU BURGER "KOBE STYLE" WITH  
ONIONS, MUSHROOMS, BACON, CHEESE &  
FRENCH FRIES

**HERB CRUSTED AUSTRALIAN LAMB 37**

*R*OASTED RACK OF LAMB HERB CRUSTED  
WITH GARLIC JUS, CASABLANCA MASHED  
POTATOES & JULIENNE ZUCCHINI

**16 OZ. GRILLED VEAL CHOP 48**

*G*RILLED VEAL CHOP WITH SAUTÉED SPINACH,  
CRISPY RISOTTO CAKE & MUSHROOM JUS

**BERKSHIRE NATURAL PORK CHOP 33**

*G*RILLED PORK CHOP WITH SWEET AND HOT  
CHERRY PEPPERS & FINGERLING POTATOES

## SIDE ORDERS 8

Wild Mushrooms - Grilled Asparagus - Broccoli Rabe - Truffle Fries

Steak Fries - Mashed Potatoes - Baked Potatoes - Fingerling Potatoes Fries