

**APPETIZERS**

**Soup of the Day 10**

**Organic Field Greens 10**  
*Balsamic Vinaigrette*

**Eggless Caesar Salad 12**  
*Garlic Croutons & Shaved Parmesan*  
*Grilled Chicken 15*  
*Marinated Shrimp 16*

**Crab Cakes 14**  
*Seaweed Salad & Avocado Tartar Sauce*

**Sautéed Shrimp 14**  
*Wilted Arugula Salad & Lemon Juice*

**Tuna Tartar 16**  
*Shallots, Olives & Capers*

**Crispy Calamari 15**  
*Citrus Mayonnaise & Marinade Sauce*

**Cobb Salad 13**  
*Boston Lettuce, Cherry Tomatoes, Red Onion, Avocado, Eggs & Bacon*  
*Grilled Chicken 16*  
*Marinated Shrimp 18*

**Three Cheese Mac & Cheese 14**  
*Blue, Cheddar & Parmesan*

**ENTREES**

**Corn & Crab Risotto 24**  
*Fresh Grilled Corn, Fresh Jumbo Lump Crab Meat & White Wine*

**Wild Cod Fish 25**  
*Cherry Tomatoes, Fingerling Potatoes, Rainbow Carrots & Olives Capers Vinaigrette*

**Grilled Salmon 25**  
*Warm Israeli Cous Cous Salad*

**Seared Tuna Steak 27**  
*White Bean Casserole, Roasted Peppers & Miso Vinaigrette*

**Steamed Mussels 16**  
*White Wine & Garlic Bread*

**Penne Pasta 16**  
*Fresh Tomatoes, Garlic & Basil*

**Lobster Fettuccini 27**  
*Fresh Lobster Meat, Corn & Basil Cream*

**Roasted Chicken 23**  
*Shitake Mushrooms & Spinach*

**Long Island Duck Breast 28**  
*Polenta, Swiss Chard & Red Wine Plum Reduction*

**Grilled Rib Eye Steak 34**  
*Haricot Vert Fingerling Potatoes Baby Carrots*

**"Riingo" Angus Burger 20**  
*Cheddar, American or Roquefort Cheese with Smoked Bacon & Fries*

**Dinner Prix Fixe 45**

**Appetizer Choice of:**

*Salad or Soup of the Day*

**Entree Choice of:**

*Fish of the Day, Meat of the Day, or Pasta of the Day*

**Dessert Selection:**

*Assorted Sorbets or Dessert of the Day*

*Beverages, tax and gratuity not included.*

**SIDES 6**

**Haricot Vert**

**French Fries**

**Mashed Potatoes**

**Sautéed Spinach**

**Swiss Chard**

**Baby Carrots**

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

Executive Chef - Jose Diaz