

starters

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| Blue Point Oysters on the half shell 2ea. | Butternut Squash Ravioli 16
sage cream sauce |
| Fried Ravioli marinara sauce 16 | Fried Point Judith Calamari fried or arrabiata 18 |
| Yellowfin Tuna Tartare 18
guacamole, wasabi aioli, sesame soy marinade | Filet Mignon Spring Rolls honey sriracha 16 |
| Ahi Tuna Tempura wasabi mayo, ginger soy sauce 18 | Florentine Spring Rolls spinach & feta 15 |
| Truffled Mac & Cheese 18 | Avocado Spring Rolls sweet chili glaze 18 |
| Stuffed Risotto Balls 16
house oven dried tomatoes, asparagus, mushrooms & mozzarella | PEI Mussels white wine, garlic, tomato, leeks, garlic cruton 16 |
| Organic Panko Chicken Fingers 16 | Lobster Mac & Cheese 24 |
| Imported Buffalo Buratta roasted plum tomatoes 18 | Apple Bacon Wrapped Shrimp rum chili glaze 18 |

oyster happy hour every day from 4pm – 6pm
\$1 blue point oysters \$7 wine & select whisky

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| Organic Chicken Orzo Soup
cup 5 bowl 7 | French Onion Soup
9 | Rustic Tomato Soup
parmesan crouton 9 |
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| Classic Caesar Salad 16
Add organic grilled chicken +6 | Pecan Crusted Organic Chicken Salad 22
apples, dried cranberries, cranberry aioli & sesame-ginger dressing |
| Crunchy Ranch Organic Chicken Salad 22
american & gruyere cheese, tomato, onion, sanfords dressing | Seared Yellowfin Tuna Salad 26
organic greens, stir-fry veggies, sesame-ginger dressing, wasabi aioli |
| Hangar Steak Salad 30
organic greens, gorgonzola, roasted peppers, sanfords dressing | Peasant Salad 16
finely diced romaine, imported feta, sanfords dressing |
| Grilled Calamari & Octopus Salad 26
bell pepper, tomato, onions, haricot verts, citrus vinaigrette | Chopped Cobb Salad 22
organic chicken, ham, bacon, avocado, gorgonzola & sliced egg |

8oz. USDA prime burgers
all burgers served with french fries. (gluten free buns available)

Gouda Stuffed Duck Burger 20 red onion, cajun aioli	Chipotle Burger 18 fontina, caramelized onions, chipotle aioli
Bistro Burger 18 pepper jack, applewood smoked bacon, cajun aioli	Black Truffle Burger 20 melted fontina

*A 20% gratuity will be added to parties of six (6) or more

hand crafted sandwiches

*served with organic blue corn tortilla chips & choice of chicken orzo soup or salad

Sanfords Wrap 18
organic chicken, bacon, swiss, LT, onions, honey mustard

Grilled Chicken Avocado Club 18
organic chicken, applewood bacon, tomato, gouda, mayo

Yellowfin Tuna Wrap 20
seared tuna, avocado, tomato, onion, sesame ginger aioli

Skirt Steak Ciabatta 24
cut, melted swiss, caramelized onions, cajun aioli.

Crunchy Thai Chicken Wrap 18
organic panko chicken, onion, avocado, fontina, sesame ginger

Crunchy Ranch Chicken Wrap 18
organic crispy chicken, swiss & cheddar, onions, ranch dressing

Crunchy Chicken Ranch Quesadilla 18
applewood bacon, avocado, jack cheese, pico de gallo

BBQ Berkshire Pulled Pork 18
Served on brioche, house
Voted top Sandwich in NYC on Grub Hub.

lunch entrees

*served with a choice of chicken orzo soup or salad

Pan Roasted Organic Chicken 20
boneless chicken, roasted yukon golds, artichokes tomato concasse

Lobster Ravioli 28
north atlantic lobster, sherry cream sauce

Rigatoni with Chicken 20
organic chicken, house oven dried tomato cream sauce

Wild Mushroom & Truffle Risotto 20

Linguine with Stuffed Meatballs 20
gouda stuffed prime beef,
cilantro cream sauce

Teriyaki Chicken 20
organic chicken jasmine rice, avocado,
stir-fried vegetables

Sesame Crusted Yellowfin Tuna 26
brussel sprouts, enoki mushroom, pepper, carrots soy ginger sauce

Irish Organic Salmon 24
lemon cous cous, rustic vegetables tomato caper wine sauce

Wild Mushroom Ravioli 20
porcini, portobello & oyster mushrooms, truffle cream sauce

Chicken Parmigiana 20
organic breaded cutlet, with linguini marinara

Mini Shells with Italian Sausage 20
broccoli rabe, shaved garlic, tomato cream sauce

Vegetable Paella 24
roasted seasonal vegetables, mushrooms,
sweet potato, organic red quinoa

house tacos

Crispy Fish Tacos 15
sea bass, pico de gallo, chipotle sour cream

Short Rib Tacos 18
Caramelized onion, mozzarella, shredded
lettuce, chipotle sour cream

Lobster Tacos 20
Avocado, pickled onion, shredded
lettuce, sweet chipotle sour cream

sides

French Fries 6

Truffle Fries 9

Sweet Potato Fries 8

Whipped Idaho Potatoes 6

Charred Brussel Sprouts 9
balsamic, pancetta, pearl onion

Toasted Broccoli with Garlic Cloves 7

Grilled Asparagus 8

Executive Chef: EZEQUIEL MEJIA

*consuming raw or undercooked foods increases your chance of food borne illness

*GLUTEN FREE brown rice penne available as a substitute on all pasta dishes

*please inform your server of any allergies you may have

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