

Five Course Prix-Fixe

Jumbo Lump Crab & Scallop Mouselline Cake
Roasted Red Pepper Coulis
Gloria Ferrer, Sparkling, Private Cuvée, California

Simple Greens
Field Greens, Cherry Tomatoes, Radishes, Cucumber,
Feta Cheese and Citrus Vinaigrette
Pinot Grigio, Barone Fini, Italy

House Made Potato Gnocchi
Young Carrots, Pea Puree, Parmesan Reggiano
Pinot Blanc, Trimbach, France

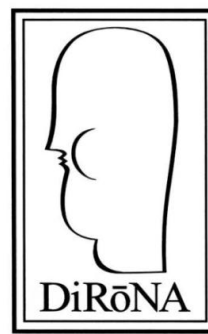
Grilled 7oz. Filet Mignon*
Duck Fat Roasted Fingerling Potatoes, Grilled Asparagus
Cabernet Sauvignon, Carmen, Gran Reserva, Chile

Crème Brûlée
Seasonal Berries, Whipped Cream
Moscato D'Asti, "Nivole", Michele Chiarlo, Italy

Per Person 80

Paired with Wines 115

Stefan Jarausch
Executive Chef



THE AWARD
OF EXCELLENCE
FROM
DISTINGUISHED
RESTAURANTS OF
NORTH AMERICA

Before placing your order, please inform your server if anyone in your party has a food allergy.

**Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.*

Top of the HubSM

RESTAURANT & LOUNGE

FEATURES:

Handcrafted Cheese Selection \$24

Walnuts, Fruit Relish, Nutbread Crackers

Four Fat Fowl, Rensselaer County, NY– St. Stephen, Triple Cream

Jansal Valley, New Bedford, MA – Blue Crusted Goat

Vermont Shepherd, Westminster, VT– Invierno

Kilchurn Estate, Southern England – Cave Aged Cheddar

Thistle Hill Farm, North Pomfret, VT – Farmstead Tarentaise

Suggested with a glass of:

LBV Port, Dow's, 2011 \$14

*Chilled Seafood Platters**

Oysters On The Half Shell, Poached Shrimp,

Alaskan Red King Crab Legs, Lobster Tail

Champagne Mignonette, Horseradish Cocktail Sauce, Lemon, Tabasco

Small
60

Large
115

*Oysters On The Half Shell**

Champagne Mignonette, Horseradish Cocktail Sauce, Lemon, Tabasco

½ Dozen
20

Dozen
38

Harissa Spiced Swordfish Steak

Chickpea and sesame puree, lemon oil, barely cooked vegetables, red pepper coulis
\$38

Suggested with a glass of:

Pinot Noir, Decoy, Sonoma County \$16

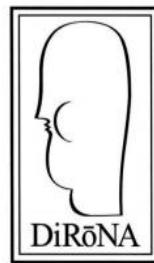
FROM THE CELLAR:

Chardonnay, Saintsbury, Sangiacomo Green Acres, Carneros, 2013 \$75

Cabernet Sauvignon, Trinchero, Mario's, Napa Valley, 2012 \$95

Merlot, Duckhorn, Napa Valley, 2013 \$80

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Appetizers

Tartar of Yellowfin Tuna* 17

Cucumber Carpaccio, Avocado Cream, Puffed Rice Noodles, Miso Dressing

Traditional Creamy Lobster Bisque 12

Aleppo Chili & Chives

New England Clam Chowder 11

Classic French Onion Soup 12

Gruyère Gratin

Beef Carpaccio* 18

Fried Capers, Shaved Parmesan, Arugula, Lemon Peppercorn Dressing, Cheese Crostini

Jumbo Lump Crab Gnocchi 16

Young Carrots, Spring Pea Puree, Parmesan Reggiano

Jumbo Shrimp Cocktail 21

Cocktail Sauce, Lemon Wedges

Grilled Baby Octopus 18

Warm Fingerling Potato Salad, White Cabbage Slaw, Pickled Pearl Onions

Salads

Sugar Snap Pea and Watercress Salad 12

Arugula, Red Peppers, Bean Sprouts, Miso Sesame Dressing

Simple Greens 11

Field Greens, Cherry Tomatoes, Radish, Cucumber, Feta Cheese and Citrus Vinaigrette

TOTH Caesar Salad 12

Crispy Romaine Lettuce, Cherry Tomatoes, Radish, Aged Parmesan, Garlic Croutons, Caesar Dressing

Spring Lobster Salad 23

Watermelon, Fresh Corn, Bibb Lettuce, Cherry Tomatoes, Thai Chili Vinaigrette

Poultry, Pasta, and Vegetarian

Confit Style Chicken Pappardelle 31

Sauteed Kale, Yellow Peppers, Marinara Sauce, Boursin Mascarpone

Crispy Duck Breast 38

Mustard greens, Baby Carrots, Heirloom Cherry Tomatoes, Duck Fat Fingerling Potatoes Shallot Vinaigrette

Lobster Ravioli 38

Lemon Caper Brown Butter, Asparagus, Watercress, Aleppo

Asian Marinated Tofu 27

Soba Noodles, Asian Vegetables, Chili, Cilantro

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Native Seafood and Shellfish

Truffle Dusted Salmon* 37

Heirloom Cherry Tomatoes, Roasted Marble Potatoes, Bok Choy, Lemon Beurre Blanc

Atlantic Herb Crusted Halibut 38

Shellfish Tomato Broth, Mussels, Zucchini Pearls, Saffron Pasta

Seafood Cioppino 40

Local Catch, Jumbo Shrimp, Mussels, Clams, Chorizo, Potatoes, Garlic Crostini, Tomato Saffron Broth

Togarashi Seared Tuna Steak* 38

Bamboo Rice, Stir Fry Vegetables, Red Pepper Coulis

Steamed Native 2 lb. Lobster Market Price

Boiled Potatoes, Asparagus, Drawn Butter

Georges Bank Seared Scallops 39

Crab Risotto, Sweet Corn Coulis, Lemon Oil

Steaks and Chops

All cuts are served with your choice of béarnaise or madeira sauce

7 oz. Filet Mignon* Oscar Style 55

Alaskan Red King Crab, Asparagus Tips, Béarnaise, Madeira Sauce

10 oz. Filet Mignon* 50

14 oz. "USDA PRIME" Center Cut NY Strip Steak* 55

16 oz. 28-Day Dry Aged "USDA PRIME" Bone-In Ribeye* 65

18 oz. Australian Lamb Chops* 45

Accompaniments

Sized for Sharing

Truffled Au Gratin Potatoes 14

Cream, Parmesan, Fontina

Grilled Asparagus 12

Lemon Oil

Rosemary Potato Steak Wedges 10

Smoked Paprika Aioli

Sautéed Green Beans 10

Herb Butter

Sautéed Wild Mushrooms 12

Fresh Herbs

Brussel Sprouts 12

Caramelized Onion, Bacon

Lobster Mac & Cheese 26

Maine Lobster, Cavatappi Pasta

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