

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

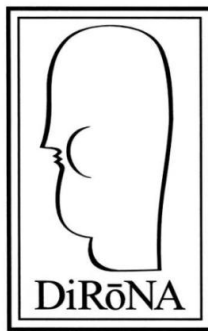
Pumpkin Gnocchi
Roasted Exotic Mushrooms, Truffle Dust, Brown Butter
Chives
Pinot Blanc, Trimbach, France

Grilled 7oz. Filet Mignon*
Potato Wedges, 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



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:

Oysters On The Half Shell*

Champagne Mignonette, Horseradish Cocktail Sauce, Lemon, Tabasco

½ Dozen
\$20

Dozen
\$38

Seared Hudson Valley Foie Gras

Blood Orange Confit, Hazelnut Dukkah, Pickled Fennel, Brioche
\$25

Roasted Cervena Venison Loin

Caramelized Quince, Celery Root Puree, Braised Lentils, Glazed Chestnuts, Chanterelle, Sauce Poivrade
\$52

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

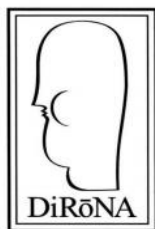
Large
115

FROM THE CELLAR:

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

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

Merlot, Duckhorn, Napa Valley, 2013 \$80



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.

Appetizers

Yellowfin Tuna Tartare* 18
Spicy Mango, Cucumber, Watercress Broth, Crispy Wontons

Traditional 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

Pumpkin Gnocchi 16
Roasted Exotic Mushrooms, Butternut Squash, Truffle Dust, Brown Butter, Chives

Jumbo Shrimp Cocktail 21
Horseradish, Cocktail Sauce, Lemon

Grilled Baby Octopus 18
Warm Fingerling Potato Salad, White Cabbage Slaw, Pickled Pearl Onions

Salads

Roasted Spiced Pear Salad 14
Fall greens, Port Wine Poached Cranberries, Gorgonzola, Toasted Pecans, Balsamic

Simple Greens 11
Field Greens, Cherry Tomatoes, Radish, Cucumber, Feta Cheese and Citrus Vinaigrette

Top of the Hub Caesar Salad 12
Crispy Romaine Lettuce, Cherry Tomatoes, Radish, Aged Parmesan, Garlic Croutons, Caesar Dressing

Seasonal Lobster Salad 24
Shaved Baby Beets, Acorn Squash, Thai Vinaigrette

Pasta & Vegetarian

Lobster Ravioli 42
Seared Shrimp, Lobster Sauce, Fennel, Dill

Asian Marinated Tofu 28
Soba Noodles, Asian Vegetables, Chili, Cilantro

Vegetarian Wellington 30
Mushroom Duxelle, Spinach, Peppers, Carrot, Boursin, Red Pepper and Green Pea Coulis

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.

Native Seafood and Shellfish

Seared Salmon* 37

Seasonal Vegetable Risotto , Preserved Lemon

North Atlantic Swordfish 40

Quinoa, Red Lentils, Broccolini, Baby Clams, Saffron Braised Fennel

Seafood Cioppino 40

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

Harissa Spiced Tuna Steak* 38

Chickpea and Sesame Puree, Barley Cooked Vegetables, Red Pepper Coulis

Steamed Native 2 lb. Lobster Market Price

Boiled Potatoes, Asparagus, Drawn Butter

Georges Bank Seared Scallops 41

Golden Beets, Carrot Apple Butter

Poultry

Portuguese Style Chicken 32

Thighs, Roasted Peppers, Caramelized Onions, Small Potatoes, Chorizo, Kale

Five Spiced Duck Breast 36

Red Cabbage, Roasted Apples, Braised Yukon Potatoes, Cranberry Cider Gastrique

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* 51

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

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.*