



NEW YEAR'S EVE MENU 2025



Starters

Shrimp Cocktail |19

jumbo poached shrimp, cocktail sauce, grilled lemon

Half Dozen Oysters |19

peppercorn mignonette, lemon

Crispy Cauliflower |17

tempura batter, general tso's sauce, scallions, sesame seeds

Warm Burrata |17

marinara, toasted focaccia

Oyster Rockefeller |22

bearnaise, spinach, breadcrumb, fresh herbs

Cheese Board |24

fingerlakes gold, manchego, welsh cheddar, focaccia, whipped butter, honey

Soups & Salads

Potato Leek |8 (GF)

Lobster Bisque |12 (GF)

Craftsman Salad |14 (GF)

heirloom tomato, english cucumber, pickled red onion, carrot, raddish, shallot vinaigrette

Caesar Salad |16

romaine hearts, croutons, lemon, parmigiano reggiano

Wedge Salad |16 (GF)

baby iceberg, blue cheese, red onion, sun dried tomatoes, maple bacon crumbles

Main Course

Surf & Turf |80 (GF)

6 oz filet mignon, 6 oz lobster tail, garlic confit mashed potato, roasted asparagus, bearnaise

Red Wine NY Strip |45 (GF)

au poivre, garlic & rosemary fingerling potatoes

Sea Bass |45

miso brown sugar glazed, edamame & pancetta risotto, scallion oil, sesame seeds

New Zealand Lamb Rack |50 (GF)

harissa crusted, saffron and citrus couscous, roasted olives, herb cucumber yogurt

Roasted Chicken |29 (GF)

tandoori rub, fingerling potatoes, roasted cauliflower

Prime Rib |48 (GF)

garlic confit mashed potatoes, roasted asparagus, au jus, horseradish creme

Cavatelli |26

beurre blanc, squash, broccolini, tomato, parmigiana reggiano

Mushroom & Cauliflower Marsala |28

wild mushrooms, roasted cauliflower, marsala sauce

Seared Scallops |40

blood orange and beet risotto, shaved fennel, saffron oil

Desserts

Layered Chocolate Cake |14

raspberry coulis, chocolate ganache, dark chocolate

Tiramisu |9

cocoa, espresso, mascarpone

Creme Brulee |9