

Salad

Watermelon, Heirloom Tomato Salad	16
Seedless Watermelon rounds, Heirloom tomatoes, Organic micro Basil, feta, balsamic glaze, Athena Vinaigrette	
Caesar Salad	14
Crisp Romaine, Classic Caesar Dressing, Parmesan Crisps, white Anchovies	
RSVP Salad	15
Organic greens, Baby tomatoes, Gala apple sticks, candied Pecans, Crumbled Blue cheese, Strawberry Champagne Vinaigrette	

Appetizers

Beef Tartare Taco's	18
Ground filet mignon Served raw, capers, onions, Cornichons, mini taco shells	
Rock Shrimp Tempura	18
Tempura battered deep fried rock shrimp, Tossed in sweet and spicy Thai mayo	
Foie Gras Dumplings	24
Pan seared Hudson Valley Foie Gras filled dumplings, Lychee compote dipping sauce	
Ahi Tuna Spring Rolls	22
Seared Sushi grade tuna, avocado puree, Cilantro, Mango Soy dipping sauce	
Peking Duck Sliders	23
Pickled Cucumbers, scallions, cilantro, plum dipping sauce	
Burrata	21
Imported Italian Burrata, Roasted homemade red peppers	
“Farm To Table” Vegetables	26
Assorted seasonal mini Farm to Table Vegetables, Roasted, and grilled with assorted freshly picked herbs	
Prosciutto and Figs Brulee	20
Thinly sliced imported prosciutto di Parma, Fresh Figs sliced and bruleed	
Fire Roasted Artichoke	14
Poached and roasted artichoke, served warm, Whipped Organic Lavender Honey	

Sides

Large Elbow Truffle Mac & Cheese	15
Sauteed Mushrooms	9
Sauteed Spinach	9
Truffle Frites	9
Black Garlic Mashed Potatoes	12

Raw Bar

Cold Lobster Cocktail ½	26
Shrimp Cocktail	18
Oysters ½ doz	18
1 doz	32
Giant Lump Crab Cocktail	24
SEAFOOD BOAT	
Grand	55
6 oysters, 6 Shrimp, 4oz Giant Lump Crab	
Royal	95
12 oysters, 12 Shrimp, 1 ½ lb poached lobster, 6 oz Giant Lump Crab	

Pizza

Burrata Margarita Pizza	24
Personal size thin crust pizzette, topped with homemade sauce, and imported Burrata Mozzarella, basil	
Smoked Salmon Pizza	26
Personal size thin crust pizzette, Mascarpone, capers, cucumber, red onion, dill, smoked salmon	
Add American Caviar	add 30
Truffle Artichoke Pizza	28
Personal size thin crust pizzette, Truffle infused pureed artichoke, Goat cheese, mascarpone, Arugula, truffle oil, shaved parmesan	
Add Shaved Summer Truffle	add 30

All Day Brunch

Fruit Cocktail	15
Seasonal fresh cut fruit and berries	
Wild Mushroom Quiche	16
Served with side of Mesclun	
Peanut Butter and Jelly pancakes	18
Steak Frites & Eggs	28
Grilled Hanger Steak topped with two organic farm fresh any style eggs	
Eggs Benedict	22
Local Farm raised eggs, Toasted English Muffin, Canadian Ham, topped with Hollandaise	
RSVP Stuffed French Toast Box	22
Pecan crusted Brioche stuffed with Maple infused mascarpone and Sheep's milk Ricotta	
Truffle Egg Toast	20
Brioche bread served with baked fresh farmed sunny side up egg, Summer white truffle oil,	

Meat

RSVP Porterhouse Burger	22
House blend ground aged prime filet mignon, NY Strip, short rib. Served with Truffle Fries	
Additional Add 2.00 each: Bacon, Avocado, blue cheese, cheddar, Swiss, sautéed mushrooms, sautéed onions	
Truffle Honey Rack of Lamb	42
Rack of baby lamb, lightly crusted and topped with black Truffle Honey	
Filet Mignon	38
12oz filet mignon, red wine shallot reduction	

Poultry

Organic Farm raised Chicken Bruschetta	28
Pounded Chicken breast, grilled and topped with baby arugula Salad, tomato, onion bruschetta, balsamic vinaigrette	
Martini Roasted Chicken	27
Thyme and Rosemary roasted half chicken topped with roasted garlic and Vermouth au jus	

Seafood

Farm raised Atlantic Salmon Wellington	34
Farm raised Salmon wrapped in puff pastry, Meyer lemon caper aioli	
Cedar Roasted Whole Branzino	38
Mediterranean Bass served whole, roasted on cedar plank, Lemon Garlic, olive oil,	
Seared Ahi Tuna	34
Sesame Seared Ahi tuna medallions served with a trio of dipping sauces	
Sweet Soy Ginger - Wasabi aioli - Cilantro Lime	
Giant Grilled Prawns	44
Simply grilled jumbo Head on prawns, olive oil, lemon, garlic, thyme, oregano	
Lobster Ravioli in Lobster bisque Sauce	30
Large Maine Lobster stuffed Ravioli topped with chunks of poached Maine Lobster served in creamy Lobster Bisque Sauce	

Dessert 14

S'more pizza

Black and White Brownie a la mode

Trio of Sorbet

Red Velvet Molten cake

Berries and Whip

THE RSVP DESSERT 45

10 scoops of ice cream, Warm Brownie's,
fresh berries, topped with red velvet molten
cake, whipped cream