

STARTERS

NEW ENGLAND CLAM CHOWDER - lemon extra virgin olive oil, pancetta "oyster cracker" bread sticks 8

GRATINATED ONION SOUP - gruyere cheese crouton 7

SAUTEED PEI MUSSELS – coconut, lemongrass, madras curry, cilantro, grilled bread 14

TOMATO BISQUE - grilled goat cheese sandwich 9

SWEET SAUSAGE PIZZA - broccoli rabe, tomato and fresh mozzarella 14

MAC N' CHEESE – Jack Daniels cream, smoked bacon and roasted jalapenos, toasted panko & parmesan crumble 12

CRISPY CALAMARI - roasted garlic and chili aioli, tomato sauce 12

PIZZA ALA MARGARITA - tomato, basil, fresh mozzarella 12

CRAB CAKES - mango salsa, greens, crispy onions, chipotle aioli 12

HUDSON PIZZA – roasted shallot onions, smoked bacon, gorgonzola, greens, aged balsamic 14

TARTE FLAMBEE D'ALSACE - crisp thin crust pastry, fleur de lis ham, caramelized onions, gruyere cheese, baby greens 14

SEARED DAY BOAT SCALLOPS - curly endive, Valencia, blood orange, sun dried mission figs, Aleppo pepper aioli citrus-mint vinaigrette 14

SALADS

HUDSON SALAD - oven dried grape tomatoes, Parmigiano reggiano, toasted pine nuts, sherry shallot vinaigrette 10

LOBSTER COBB SALAD - lobster, cucumber, avocado, tomato, smoked bacon, egg, blue cheese, iceberg lettuce, champagne vinaigrette 29

CLASSIC CAESAR SALAD - crisp romaine, rosemary crostini 12 with chicken 17, calamari 18, shrimp 19

SHRIMP CHOPPED SALAD - iceberg, Napa cabbage, pineapple, spiced cashews, granny smith apples, cilantro, crispy wontons, onions, mint, red peppers, scallions, Asian sesame ginger dressing 18

SLICED STEAK SALAD - baby arugula, frizzled onions, shaved Parmigiano, horseradish Dijon vinaigrette 19

YELLOWFIN TUNA NICOISE-seared rare tuna, organic baby greens, hard cooked organic egg, new potatoes, haricot vert, oven roasted grape tomatoes, nicoise olive vinaigrette 22

ROASTED BEET SALAD – organic greens, toasted walnuts, blue cheese crumbles, vanilla honey vinaigrette 15

HONEY & THYME ROASTED PEAR SALAD – baked goat cheese, arugula, endive, toasted pecans, cider vinaigrette 15

SIDE DISHES

Hand Cut Fries 6

Sautéed Spinach 6

Baby Green Salad 6

Creamy Mashed Potatoes 6

Broccoli and Green Beans 6

Caramelized Brussels sprouts 6

Roasted root vegetables 6

Chipotle macaroni and cheese 6

Wok-roasted mushrooms, truffle butter, ginger, garlic, pea shoots 7

Double baked potato 8

CONSUMING RAW AND UNDERCOOKED FOOD MAY BE HARMFUL TO YOUR HEALTH
GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

SANDWICHES

LOBSTER ROLL – Maine lobster chunks, cucumber, iceberg, spicy remoulade, soft Eli roll, malt vinegar fries 19

HOUSE BURGER – gruyere cheese, caramelized onions, bacon aioli, brioche roll, fries 14

CHIPOTLE SPICED CHICKEN BREAST – havarti cheese, slaw, ranch dressing on a roll, sweet potato fries 13

PEPPER CRUSTED SLICED STEAK SANDWICH- baby arugula, caramelized cipollini, melted fontina, roasted garlic aioli on ciabatta, crispy fries 17

PORTOBELLO PANINI – grilled portobello, roasted red peppers, fresh mozzarella, balsamic onions, pesto mayo, sweet potato fries 13

CRAB CAKE BLT - jumbo lump crab, avocado, ripe tomato, crispy bacon, iceberg lettuce, red onion, horseradish mayonnaise, old bay hand cut fries 16

ENTREES

LOCH DUART ORGANIC SALMON - chipotle chili blackened, sautéed squash, sweet potato, spinach, grilled pineapple, red wine honey ginger butter 24

STEAK FRITES – 14oz NY strip, watercress, hand cut fries, cognac peppercorn sauce 34

CRESCENT DUCK BREAST-madras curry, roasted cauliflower, basmati, almonds, pistachio, golden raisin, saffron 26

CHICKEN PAILLARD – baby greens, red & green kale, parmesan, toasted sliced almonds, honey-mustard sherry lemon vinaigrette 20

MARKET FISH - basil pistachio crust, grilled fingerling potatoes, orange braised fennel, champagne sauce 25

SEAFOOD STEW – mussels, shrimp, scallops, calamari, halibut, market fish, bouillabaisse butter broth, saffron crostini 26

FILET MIGNON – creamy mashed potato, haricot vert, caramelized shallot, mushrooms, pinot noir sauce 35

PORTOBELLO "WELLINGTON"- puff pastry, herb ricotta, ratatouille vegetables, spinach, fire roasted heirloom cherry tomatoes 19

FREE RANGE CHICKEN – crispy fingerling potato, leeks and smoked bacon, sherry cream sauce 22

VEAL CHOP SCALLOPINI MILANESA - Spaghetti squash, Brussel sprouts, pea shoots, tomatoes, toasted garlic & lemon vinaigrette 29

HALIBUT ALLA PLANCHA – sautéed spinach, crispy potatoes, lemon caper sauce 27

GRILLED RIBEYE – 18oz cowboy steak, buttermilk onion rings, café de Paris butter 36

MAPLE BRINED PORK CHOP – roasted corn hash, apple wood smoked bacon, English peas, tomatoes, potato, shallots, rosemary demi glace 26

PASTA

SEAFOOD RISOTTO – Maine Lobster claw, shrimp, scallop, shitake, scallion, red pepper, parmesan, zinfandel port reduction, citrus oil 24

GEMELLI PASTA –shrimp, sundried tomatoes, asparagus, wild mushrooms, Parmigiano 23

ORRECHIETTE – sweet Italian sausage, broccoli rabe, garlic, olive oil and Parmigiano 19

PASTA CAPRESE – garganelli, fresh mozzarella, oven roasted heirloom cherry tomatoes, basil, garlic, extra virgin olive oil 18

BUTTERNUT SQUASH TORTELLACCI – sage brown butter, crumbled amaretti cookie crumbs 19

PASTA PRIMAVERA – capellini, spring peas, broccoli florets, asparagus, button mushrooms, zucchini, grape tomato, toasted pine nuts, garlic parmesan cream, basil 19

- **EXECUTIVE CHEF** - DONAL O'ROURKE
CHEF DE CUISINE-JOSÉ LUIS ROJAS