

Starters

FLASH FRIED CALAMARI \$19

Seasonal Vegetables, Garlic Calabrian Chili Aioli

TEMPURA ROCK SHRIMP \$19

Cilantro Cabbage Salad, Thai Chili Lime Vinaigrette, Crispy Shallots

CRISPY BRUSSELS SPROUTS \$16 (GF)

Red Grapes, Sherry Fig Gastrique, Minted Greek Yogurt, Toasted Walnuts

LOBSTER CRISP \$32 (GF)

Maine Lobster, Lemon Zest, Chive, House Made Potato Crisps

SPICY AHI TUNA \$22 (DF, GF)

Crispy Rice, Yuzu Smashed Avocado, Sweet Soy Reduction, Cilantro

BURRATA \$18 (VG)

Basil Pistachio Pesto, Sun Dried Sweet Peppers, Grilled Tuscan Bread. *Add Shaved Imported Prosciutto \$3.95*

BAKED SPINACH & ARTICHOKE DIP \$16 (VG)

Garlic Parsley Flatbread

ROASTED BADGER FLAME BEETS \$16 (V, GF)

Sesame Tahini, Crunchy Black Quinoa, Upland Cress

CACIO E PEPE POLENTA BITES \$14 (GF)

White Truffle Garlic Aioli, Pecorino Romano, Black Pepper

WINTER HARVEST SALAD \$16 (GF)

Artisanal Chicories, Honeycrisp Apple, Point Reyes Blue Cheese, Roasted Honeynut Squash, Hazelnut Sherry Shallot Vinaigrette

BLOOMING HILL FARMS MIXED GREENS \$16 (V, GF)

Lemon Citronette

BABY GEM ROMAINE \$16 (VG)

Semolina Sesame Crouton, Parmesan Lemon Garlic Dressing
Add Grilled Chicken \$10, Grilled Shrimp \$12

Entrees

PRIME 14oz RIBEYE \$52 (GF)

Crispy Torn Potatoes, Bistro Salad, Tarragon Béarnaise

“FRENCH ONION” SHORT RIB \$52

Caramelized Onion Jus, Aged Gruyere Mashed Potatoes, Roasted Baby Carrot, Fresh Horseradish

MURRAY’S HALF ROASTED CHICKEN \$38 (GF)

Wild Mushroom Hash, Fennel, Dark Chicken Jus

CHICKEN MILANESE \$32

Winter Chicories, Roasted Honeynut Squash, Shaved Fennel, Red Onion, Pomegranate, Maple Cider Vinaigrette

8oz FILET MIGNON \$58 (GF)

Root Vegetable Gratin, Cognac Shallot Peppercorn Reduction

HUDSON VALLEY STEELHEAD TROUT \$38 (GF)

Caramelized Cauliflower Puree, Roasted Radicchio & Citrus, Brown Butter Miso Vinaigrette

SEASONAL VEGETABLE BIBIMBAP \$22 (V, GF)

Jasmine Rice, Ginger Garlic Spinach, Sesame Carrots, Kimchi, Pickled Cucumbers, Sweet & Spicy Gochujang.
Add Grilled Shrimp \$12

SESAME GRILLED SHRIMP \$35 (DF)

Cool Soba Noodles, Cabbage Slaw, Kimchi

VALLEY ROCK BURGER \$22

Brioche Bun, Lettuce, Tomato & Sautéed Onions, Sliced Pickles, Choice Of American or Gruyere
Side Of Guacamole \$4, Applewood Bacon \$5

Wood Oven Pizza

WILD

MUSHROOM \$23 (VG)

Pecorino Cream, Mozzarella, Lemon Zest, Chive

NEAPOLITAN \$19 (VG)

San Marzano Tomatoes, Fresh Mozzarella, Basil

PICANTE

SOPPRESSATA \$23

San Marzano Tomatoes, Basil, Chilled Burrata

WHITE TRUFFLE \$23 (VG)

Fontina, Mozzarella, Arugula and Lemon Zest

PEPPERONI \$21

Ezzo Pepperoni, San Marzano Tomatoes, Fresh Mozzarella, Basil

Adding House Made Garlic Chili Infused Catskills Honey to Any Pizza for \$1⁵⁰, Gluten Free Pizza Crust Option \$3

Sides

SAUTEED ORGANIC BLOOMSDALE SPINACH \$12 (GF, VG)

Shallot, Garlic, Lemon Zest

VALLEY ROCK POTATOES \$11 (V, GF)

Crispy Torn Potatoes, Fresh Herbs, Ketchup

SOBA NOODLES \$12 (V)

Kimchi, Cabbage Slaw, Tahini Ranch

TRUFFLE FRIES \$13 (GF, VG)

Truffle Aioli, Aged Grana

Executive Chef Matt Gibson