

## 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<sup>95</sup>*

**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, VG)**

White Truffle Garlic Aioli, Pecorino Romano, Black Pepper

**PITA PANZANELLA SALAD \$16 (VG)**

Garlic Toasted Pita, Cucumber, Cherry Tomatoes, Red Onion, Shaved Fennel, Baby Arugula, Feta Cheese, Mint, Oregano Red Wine 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

**LAMB CHOP SCARPRIELLO \$48 (GF)**

House Made Lamb Sausage, Roasted Bell Peppers, Vinegared Cherry Peppers, Fingerling Potato

**MURRAY'S HALF ROASTED CHICKEN \$38 (GF)**

Wild Mushroom Hash, Fennel, Dark Chicken Jus

**CHICKEN MILANESE \$32**

Baby Arugula, Radicchio, Belgian Endive, Red Onion, Shaved Fennel, Aged Parmesan, Lemon Vinaigrette

**8oz FILET MIGNON \$58 (GF)**

Grilled Organic Asparagus, Black Garlic Summer Truffle Cream, Crispy Potatoes

**MISO CHILEAN SEA BASS \$44 (DF)**

Garlic Ginger Fried Rice, Sesame Napa Cabbage Slaw

**HUDSON VALLEY STEELHEAD TROUT \$38 (GF)**

Spring Onion and Yukon Gold Potato Hash, Lemon Beurre Blanc, Italian Parsley & Fennel Salad

**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 & Sauteed Onions, Sliced Pickles.  
Choice Of American or Gruyere  
*Side Of Sliced Avocado \$4, Applewood Bacon \$5*

## Wood Oven Pizza

**LEMON CONFIT \$23 (VG)**

Fresh Mozzarella, Shaved Asparagus, Truffle Vinaigrette

**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 \$1<sup>50</sup>, Gluten Free Pizza Crust Option \$3*

## Sides

**WOOD OVEN BLISTERED SHISHITO PEPPERS \$12 (V, GF)**

Flake Sea Salt, Lime

**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