



East Coast Oyster Feature

Momma Mia Oysters– PEI, Canada

Appetizer Feature

Grilled Rosemary Lamb Lollipop

Vidalia caramelized onion mashed potatoes, mushroom red-wine demi

Salad Feature

Berry & Spinach Salad

fresh mixed berries, feta cheese, candied pecans, & red onions
tossed in a honey roasted garlic balsamic vinaigrette

Entrée Feature

Herb Marinated Grilled Ahi Tuna

*Served rare to medium rare with an andouille sausage-vegetable-white bean hash
with grilled kale & a roasted plum tomato marmalade*

Mediterranean Baked Cod

Crispy polenta, basil puree, & roasted broccolini

Dessert Feature

Champagne Zabaglione

Pandora cake & mixed berries

Drink Features

Look at our New Wine by the Glass!

Handpicked by Master of Wine, Chris Cree

Bottomless Mimosa & Bloodies

Your choice of champagne & orange juice or our house-made bloody mary cocktail

Musket Haze – Hackensack Brewing Co. – ABV 6.3%

New England IPA

A nod to Bergen County's unique place in America's War for Independence. This juicy New England style IPA was built around a base of British and American barley varieties and bolstered by generous additions of wheat and flaked oats. A carefully selected blend of Pacific Northwest and New Zealand hops lend pronounced notes of citrus and tropical fruit to the finish 7.50/pint