East Coast Oysters
Half Dozen on the Half Shell $27 GF *
Champagne Mignonette | Lemon | Tabasco

Sandwiches
Carlyle Wagyu Beef Burger $35 *
Maple Smoked Cheddar | Brioche Bun
New York Pickles | Fries

Grilled Organic Chicken Sandwich $30
Sourdough | Avocado | Egg | Bacon
Mayonnaise | Fries

Heirloom Tomato Open-Faced Sandwich $24 V
Buffalo Mozzarella | Basil Cress | Pesto

Soups
Maine Lobster Bisque $23 GF
Crème Fraîche | Tarragon

Soup du Jour $19
Seasonal Soup of the Day

Appetizers and Salads
Crab Cake $32
Watercress | Radish | Arugula | Lemon Zest Remoulade

Catmo Smoked Salmon $27
Horseradish Crème Fraîche | Caper Berry | Crisp Sourdough

Carlyle Cobb Salad $32 GF
Avocado | Chicken | Boiled Egg | Crisp Bacon
Tomato | Blue Cheese
Prepared tableside to your preference

Foie Gras Terrine $29
Kumquats and Orange Chutney | Hazelnut | Brioche

Add Grilled Chicken Breast $10 | Grilled Prawns $12 | Half Poached Lobster $32

Sides $15
Sautéed Spinach | Steamed Asparagus
Creamy Mash Potato | Sautéed Mushrooms | French Fries
Main Course

Roasted Baby Butternut Squash $28 V
Garbanzo Beans | Semi Sun Dried Tomato | Vermont Ricotta

Angel Hair Pasta $25 V
Roma Tomato Broth | Fresh Basil

Seafood Salad $48 GF
Poached Lobster | Poached Prawn | Smoked Salmon
Marinated Lump Crab | Grapefruit

Sea Scallop $42
La Ratte Potato | Red Pepper | Asparagus | Lobster Broth

Wild Atlantic Salmon $49*
Creamy Mashed Potatoes | Brussels Sprouts | Pancetta

Organic Chicken Breast $42 GF
Potato Fondant | Honey Glazed Heirloom Carrots | Pommery Jus

Prime Filet Mignon $52* GF
Forest Mushrooms | Pee Wee Potatoes | Truffle Jus

8.875% NY Tax will be added to the charge

V: Vegetarian | GF: Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness