



## Bill of Fare

### Appetizers

- Browned Turkey Hash Croquettes 11  
Hot Honey Mustard/Cranberries/Frisee
- ODI Farmhouse Cheddar Cheese Soup 10  
Buttered Croutons
- Seared Hudson Valley Foie Gras 19  
Stewed Apricots/Toasted Pistachios
- Mayan Shrimp Cocktail 14  
Tomato/Pineapple/Jalapeno/Avocado/Tortilla Crisps
- "Smothered" Escargot 16  
Bacon/Shallots/Pine Nuts/Garlic/Butter/Lemon/Herbs
- Crispy Pork Belly 14  
Fresh Figs/Toasted Walnuts/Balsamic Syrup

### Entrees

All served with a seasonal salad

- Grilled Prime NY Striploin 33  
Caramelized Onions/Maytag Blue Cheese/Steak Fries
- Seared Diver Scallops "Picatta" 30  
Citrus/Capers/Yukon Gold Potatoes
- Grilled Jerk Spiced Salmon 29  
Pineapple Salsa/Sweet Potatoes/Pepitas
- Roast Duck Leg Confit A La Orange 29  
Sweet Potatoes/Oranges/Pecans
- Country Fried Quail 28  
Bacon & Chive Gravy/Mashed Potatoes
- Grilled Double Cut Lamb Chops 38  
Tomato Chutney/Mashed Potatoes/Natural Jus
- Cavatelli Pasta Primavera 26  
Asparagus/Mushrooms/Walnuts/Tomatoes/Sweet Peas/Parmesan

### Dessert

- Sticky Toffee Bread Pudding-Whiskey Caramel Sauce/Pecans/Cream 8
- Warm Chocolate Truffle Cake-Peanut Butter/Vanilla Ice Cream 8
- Key Lime Cheesecake-Passionfruit/Coconut/Whipped Cream 8
- Strawberry Shortcake Sundae-Vanilla Ice Cream/Toasted Almonds/Whipped Cream 8