



## “TIME TO DINE” PRE-FIXE DINNER

### STARTERS

#### BISQUE

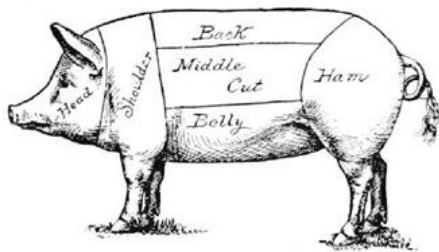
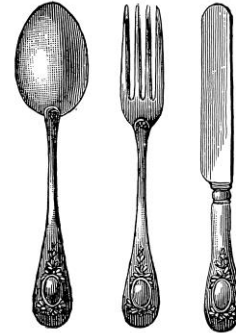
KABOCHA SQUASH (VEGAN)

#### HUDSON VALLEY BEET AND GOAT CHEESE SALAD

ARUGULA AND LOLA ROSSA, PICKLED STRAWBERRY  
WALNUTS, BALSAMIC VINAIGRETTE (V) (GF)

#### SHAVED BRUSSELS SPROUT SALAD

LEMON, EXTRA VIRGIN OLIVE OIL  
PROSCIUTTO DI PARMA, PECORINO, TOASTED PINE NUTS



### ENTREES

#### SEAFOOD CIOPPINO

CLAMS, MUSSELS, SHRIMP, LOBSTER AND  
SCALLOPS, ROASTED TOMATO FENNEL BROTH  
BUCATINI PASTA

#### “FREE BIRD” CHICKEN

HERB ROASTED HALF, MASHED POTATOES  
ASPARAGUS, DARK CHICKEN JUS

#### GRILLED HANGAR STEAK

MASHED POTATOES, CHARRED ASPARAGUS  
MUSHROOM AND BACON RAGOUT

#### OSCAR’S ADIRONDACK SMOKED PORK CHOP

GRILLED, MASHED POTATOES, ASPARAGUS  
MAPLE MUSTARD GLAZE (GF)

### DESSERTS

#### DRUNKEN MONKEY BREAD

BANANA, BOURBON, VANILLA ICE CREAM

#### FLOURLESS CHOCOLATE TORTE

VANILLA ICE CREAM (GF)

\$40 PER PERSON PLUS TAX AND GRATUITY

August 2020