



## FIRST COURSES

**PAN SEARED CRAB CAKE**  
SAUTÉED SPINACH AND SAFFRON AIOLI  
12.00

**CREAM OF CAULIFLOWER SOUP**  
CARAMELIZED FLEURETTES, TARRAGON AND VERMONT CHEDDAR  
9.00

**LAYERED WINTER TERRINE**  
LEEK, HUDSON VALLEY FOIE GRAS, SMOKED DUCK, WILD MUSHROOMS AND PANCETTA  
14.00

**YELLOW FIN TUNA TARTARE**  
SLICED CUCUMBER, DIJON GINGER SOY VINAIGRETTE, CHIVES AND SESAME SEEDS  
12.00

**ROASTED RED BEET CARPACCIO**  
FRESH HERBS, PINE NUTS, BALSAMIC VINAIGRETTE AND COACH FARMS GOAT CHEESE  
10.00

**COMPASS CHOPPED SALAD**  
CHEF'S SELECTION OF FRESH MARKET VEGETABLES, IMPORTED STILTON, SHERRY VINAIGRETTE  
11.00

**"FRUITS OF THE EAST & WEST SEAS"**  
SELECTION OF EAST & WEST COAST OYSTERS AND LITTLENECK CLAMS ON THE HALF SHELL  
16.00

**CHILLED JUMBO SHRIMP COCKTAIL**  
TRADITIONAL COCKTAIL SAUCE AND LEMON WEDGES  
15.00

**SAUTÉED SEA SCALLOPS**  
SPAGHETTI SQUASH, COCONUT GINGER SAUCE  
13.00

### THIS WEEK'S PRIX FIXE MENU

3-COURSES, 35.00 PER PERSON

#### APPETIZERS

**CREAM OF CAULIFLOWER SOUP**  
CARAMELIZED FLEURETTES, TARRAGON AND VERMONT CHEDDAR

**BABY SPINACH SALAD**  
AGED SHERRY DRESSING, DRIED CRANBERRIES AND CRUSHED TOASTED HAZELNUTS

**ORGANIC GREEN SALAD**  
CHERRY TOMATOES AND SHERRY VINAIGRETTE

#### ENTRÉES

**SAUTÉED SKATE WING**  
ARTICHOKES AND SPINACH, CREAMED FINGERLING POTATOES, MEUNIÈRE SAUCE

**BRAISED LAMB SHANK**  
PARMIGIANO CHEESE, POLENTA, CELERY ROOT AND CARROT BRUNOISE

**PAN SEARED CALF'S LIVER**  
TOMATO, SWISS CHARD GRATIN, BOURBON TARRAGON-MUSTARD SAUCE

#### DESSERTS

**PORT POACHED PEAR**  
LEMON CAKE AND CRÈME ANGLAISE

**DEATH BY CHOCOLATE**  
PEPPERMINT CHOCOLATE CRACKLE ICE CREAM

AVAILABLE EVERY NIGHT. FRIDAY AND SATURDAY TILL 6:30PM.

## MAIN COURSES

POACHED MAINE LOBSTER  
CITRUS RISOTTO AND FENNEL TRUFFLE SAUCE  
32.00

ROASTED FREE RANGE CHICKEN  
FINGERLING POTATOES, GARLIC AND THYME AU JUS  
22.00

SAUTÉED NEW ENGLAND COD  
POTATO PURÉE AND MEDITERRANEAN VEGETABLES CONFIT  
24.00

PAN-SEARED YELLOW FIN TUNA  
SHIITAKE MUSHROOMS, BOCK CHOY, POACHED EGG AND THAI BROTH  
29.00

WILD KING SALMON  
BRAISED SAVOY CABBAGE, CIPOLLINI ONIONS, FOIE GRAS AND PORT WINE REDUCTION  
27.00

BRAISED SHORT RIBS  
CELERY ROOT PURÉE AND HORSERADISH RELISH  
25.00

### FROM OUR 1600° BROILER

PETIT FILET MIGNON OF CERTIFIED ANGUS (90z.) 24.00

DOUBLE CHOPS OF COLORADO LAMB (120z.) 28.00

GRILLED VEAL CHOP (160z.) 38.00

**COMPASS SIGNATURE**  
DRY AGED PORTER HOUSE STEAK FOR TWO (40oz.)  
72.00

DRY AGED SIRLOIN STEAK (160z.) 35.00

DRY AGED RIB-EYE STEAK (160z.) 36.00

SNAKE RIVER FARMS KOBE STEAK (160z.) 58.00

### SAUCES

RED WINE, PEPPERCORN OR BÉARNAISE

### SIDES

CREAMED SPINACH 7.00

OLIVE OIL FRENCH FRIES 6.00

ROASTED FINGERLING POTATOES 7.00

STEAMED GREEN ASPARAGUS 7.00

GARLIC MASHED POTATO 6.00

SAUTÉED SPAETZLE WITH WILD MUSHROOMS 8.00

RISOTTO AND SCALLION HASH BROWN 8.00

LENNY'S BATTERED FRIED BROCCOLI 7.00

ONION RINGS WITH ANISE 6.00

SAUTÉED FRESH SPINACH 7.00

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

EXECUTIVE CHEF: VALDO FIGUEIREDO

COMPASS