

421-2525

Dinner

APPETIZERS

- Layered Portobello - with fresh mushrooms & roasted mushrooms \$9.50
- Section of Northern Valley Park Lake Oat with Potatoes, Turnovers & Pickled Black Beans \$12.50
- Fresh Artichoke & Portobello Gratin with Kale, Cheese, Tomato Cream & Parmesan Crust \$12.50
- Chai's Kibbitz - Our Server with House Made's Preparation "Market"
- Crisp Calamari & Popcorn Shrimp with Hot Cherry Peppers & House Tartar Sauce \$10.50
- Maryland Crab Cake with Apple, Cherry Remoulade & Pickled Green Peppers \$11.50

- Escargot served with Potatoes \$12.50
- Steak Nine Chow with Potatoes \$12.50
- Beef Tartare - Crispy Potatoes \$12.50
- Grilled Salmon \$12.50
- Grilled Beef Tenderloin \$12.50
- Grilled Oysters \$12.50
- Grilled Lamb \$12.50
- Grilled Pork \$12.50
- Grilled Chicken \$12.50
- Grilled Fish \$12.50
- Grilled Vegetables \$12.50
- Grilled Potatoes \$12.50
- Grilled Bread \$12.50
- Grilled Fruit \$12.50
- Grilled Cheese \$12.50
- Grilled Sandwich \$12.50
- Grilled Burger \$12.50
- Grilled Pizza \$12.50
- Grilled Pasta \$12.50
- Grilled Salad \$12.50
- Grilled Soup \$12.50
- Grilled Drink \$12.50
- Grilled Dessert \$12.50



ENTREES

- Cheese Salad - with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50
- Baby Spinach with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50
- Heave Chopped Salad - with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50
- Angels with Warm Goat Cheese - with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50
- Section 556 with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50
- Angels with Warm Goat Cheese - with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50
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- Angels with Warm Goat Cheese - with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50
- Section 556 with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50
- Angels with Warm Goat Cheese - with Grilled Potatoes, Grilled Peppers & Grilled Mushrooms \$12.50

Dinner

APPETIZERS

- Layered Portobello *with Fresh Mozzarella & Grilled Vegetables* \$9.50
- Torchon of Hudson Valley Duck Foie Gras *with Pistachio Panetone & Balsamic-Pickled Black Mission Figs*
Market
- Fresh Artichoke & Portobello Gratin *with Kaseri Cheese, Tomato Cream & Romaine Crisp* \$7.95
- Chef's Risotto *Your Server will Recite Today's Preparation* *Market*
- Crisp Calamari & Popcorn Shrimp *with Hot Cherry Peppers & Nuovo Tartar Sauce* \$9.25
- Maryland Crab Cake *with Spicy Sherry Rémoûlade & Pickled, Sweet Pepper-Mango Napa Cabbage Slaw*
\$11.50
- Escargot *served with Imported Brie & Hot Baguette* \$9.25
- Shrimp Nime Chow *with Kimchi Slaw, Cocktail Shrimp & Lemon Grass Dipping Sauce* \$10.50
- Tuna Tartare *Marinated with Ginger, Lime & Red Onions. Served with Cucumber Carpaccio & Japanese Seaweed Salad* \$10.95
- Cured Beef Tenderloin Carpaccio *with Caramelized Shallot-Porcini Relish, Parmigiano-Reggiano & Black Truffle Oil* \$11.95
- Grilled Oysters *served Warm with Japanese Caviars or Chilled with Wasabi Cocktail Sauce & Mignonette*
\$9.50
- Jumbo Lump Crab Sushi Roll *with Rice, Avocado & Lemon Soy Sauce* \$10.50
- Crisp Grilled Pizza *with Tomato Bene, Portobello Mushrooms, Sautéed Escarole, Fresh Mozzarella & Shaved Parma Prosciutto* \$10.50
- Nuovo Lobster Bisque *with Cayenne Chantilly and Fresh Maine Lobster* \$7.50

SALADS

- Caesar Salad *of Chopped Romaine, Shaved Parmigiano & Fennel Focaccia Croutons* \$6.50
- Baby Spinach *with Shiitake Mushrooms, Crisp Bacon, Bermuda Onion & Gorgonzola in Roasted Shallot Vinaigrette* \$6.75
- Nuovo Chopped Salad *Tomato, Cucumber, Asparagus, Snap Peas, Red Onion, Imported Feta with Aged Sherry Vinaigrette* \$6.50
- Arugula with Warm Goat Cheese *with Toasted Pecans & Aged Balsamic* \$7.50
- Boston Bibb with Delicious Apples *Gorgonzola & Black Walnuts* \$7.00
- Aegean Salad *Vine-Ripened Tomatoes, Cucumber, Vidalia Onion, Sweet Peppers, Kalamata Olives, Imported Feta Cheese & Dimitri's Dressing* \$7.50

PASTA

Lobster Ravioli *with Sweet Lobster Cream, Lobster Half Tail & Narragansett Succotash* \$22.95

Linguine with "Twenty Little Necks" *Pinot Grigio, Pepper Flakes, Toasted Garlic & Savory Herb Beurre Blanc* \$19.95

Lemon Risotto with Pan-Caramelized Sea Scallops *Lemon and Parsley* \$18.95

Roasted Garlic & Potato Gnocchi *with Seared Tenderloin Tips, Cremini Mushrooms, Pearl Onions & Bourguignonne Sauce* \$20.95

Vegetable Lasagna *with Zucchini, Sweet Peppers, Eggplant, Spinach, Sundried Tomatoes, Imported Cheeses & Tomato Sauce* \$17.95

Penne with Fire-Roasted Tomatoes *Fresh Herbs, Extra Virgin Olive Oil & Pecorino-Romano* \$15.95

Handcut Fettuccine with Chicken Breast *Fresh Summer Vegetables & Basil-Scented, Lemongrass-Tomato Cream* \$18.50

Penne with Shrimp & Chicken Breast *Marinated Artichoke Hearts, Fire-Roasted Peppers and Tomatoes, Preserved Lemon & San Marzano Tomato Sauce* \$21.95

Saltimbocca-Stuffed Rigatoni *Baked with Veal, Prosciutto, Portobello Mushroom, Mozzarella & Sage Filling, Porcini-Marsala Sauce & Tre Colore Sauté* \$20.95

NUOVO RANCH

Black Angus 14 oz. Sirloin \$25.50

16 oz. Pork Porterhouse Steak \$24.95

Black Angus 24 oz. Porterhouse \$31.50

12 oz. Provimi Veal Chop \$29.50

Twin 12 oz. Denver Lamb Chops \$33.50

★ ★ ★ ★ ★ All Above Include Your Choice of Two Sides ★ ★ ★ ★ ★

Steak Fries \$3.50

Rockefeller Creamed Spinach \$4.50

Sweet Potato Flan \$3.50

Asparagus \$5.95

Penne Marinara \$4.95

Collard Greens \$3.50

Parmesan-Stuffed Potato \$3.95

Onion Rings \$3.50

Jasmine Rice \$2.25

Broccoli \$3.50

Mashed Potatoes \$3.95

Sauteed Portobello & Onions \$4.50

MAIN COURSES

Hudson Valley Duck Breast with Pickled Washington Cherries, Polenta Cake, Glazed Summer Vegetables & Thyme Oil \$24.50

Statler Chicken Breast with Salmi Sauce, Honey-Glazed Carrots & Sweet Onion-Mashed Potatoes \$18.50

Grilled Filet Mignon Bordelaise with Potato Gratin, Sautéed Spinach, Boursin Cheese & Portobello Mushroom \$27.50

Six-Hour Lamb Shank with San Marzano Tomatoes and Orzo \$19.95

Broken Arrow Ranch Wild Antelope Filet with Gingered Seckle Pear, Poire William Sauce, Soft Pecan Polenta & Creamed Leeks \$32.50

Roast Rack of Lamb with Goat Cheese-Macadamia Nut Crust, Carrot-Mushroom Timbale, Asparagus and Thyme-Mashed Yukon Gold Potatoes \$29.95

Roast Veal Ribeye with Gingered Shiitake Gremoulada, Root Vegetables, Stir-Fried Pea Shoots and Japanese Plum Wine Sauce \$29.95

Chicken Scaloppine with Lemon-Fine Herb Reduction Sauce, Sugar Snap Peas & Parsleyed New Potatoes \$18.50

Bourbon-Marinated Pork Mignon with Maple Mustard Sauce, Green Peppercorns, Collard Greens and Sweet Potato Flan \$20.50

Ginger-Crusted Salmon with Key-Lime Beurre Blanc, Jasmine Rice, Carrots, Asparagus & Pinot Syrup \$21.95

Ahi Tuna Teryaki Pan-Seared "Rare" with Vegetable Sushi, Seaweed Salad & Japanese Condiments \$24.95

Bouillabaisse of Lobster, Shrimp, Littlenecks, Scallops, Calamari, Kiwi Mussels & Fish with Pesto Bruschetta \$23.95 Over Linguine \$25.95

Dover Sole Meunière with Rockefeller Creamed Spinach and Parsleyed Creamer Potatoes *Market*

Grilled Swordfish with Lemon Beurre Blanc, Tomato-Basil Compote, Yukon Gold Mashed Potatoes & Steamed Broccoli \$25.50

Timothy J. Kelly, Executive Chef & Michael S. Weber, Sous Chef

Food items raw or partially cooked can increase your risk of food born illness. Consumers who are especially vulnerable to food born illness should only eat thoroughly cooked seafood and other food from animals.

Dessert

Strawberry Pavlova

*Passion Fruit Meringue • Fresh Strawberries • Guava Chantilly
Kumquat Syrup • Tangerine Creamsicle Ice Cream*

\$8.25

WaterFire®

*Barnaby's Art Transcends into NUOVO Confection
with Truffles, Fruit Flavors & Fire*

\$10.50

Chiquita

*Fostered Bananas • Butterscotch Cream
Banana Cake • Vanilla Ice Cream*

\$7.50

Nuovo Sundae

*Vanilla, Dark & White Chocolate - Macadamia Ice Creams
Dark Chocolate Brownie • Hot Fudge • Chantilly Cream
Florentine Cone • Sugar Fancies*

\$7.50

Fruit Sushi For Two

*Coconut-Jasmine Rice Maki • Asian Pear-Mango Slaw
Ginger Ice Cream, Mango Sorbet & Citrus Semifredo
Candied Pink Ginger • Vanilla Balsamic Dipping Sauce*

\$15.95

Amaretto & Chocolate Cheesecake

*Chocolate Crust • Glazed Apricots • Chocolate Truffles
Apricot-Caramel Sauce • Almond Spikes*

\$8.95

Crème Brûlée

*Tahitian Vanilla-Scented Custard
Bittersweet Chocolate Ganache • Fresh Raspberries*

\$8.00

Pot O' Mousse

*Dark & White Chocolate Mousses in Chocolate "Pot"
Mango, Raspberry & Chocolate Sauces
Cappuccino Tartufo Ice Cream*

\$8.95

Brain Freeze

A Freshly Made Selection of Ice Creams & Sorbets

\$6.50

Crystal Bowl

Seasonal Fruit • Housemade Sorbet

\$8.00