





THE GALLEY ON CLIFFSIDE BEACH



WARM APPETIZERS

JUMBO LUMP MARYLAND CRAB CAKE	19-
<i>with Rock Shrimp & a Lemon Grass Beurre Blanc</i>	
GOAT CHEESE STUFFED SQUASH BLOSSOM	12-
<i>with Grilled Focaccia, Roasted Onion & Heirloom Tomato Vinaigrette</i>	
SEARED VEAL SWEETBREADS	14-
<i>with Braised Leeks, Swiss Chard & a Sweet Apple Port Wine Reduction</i>	
LOBSTER SPRING ROLLS <i>with Wakame & Sweet Chili Sauce</i>	18-
CRISP CALAMARI <i>with Cucumber Slaw & Soy Wasabi Sauce</i>	14-
HUDSON VALLEY FOIE GRAS	29-
<i>with Sweet Cherry Relish, Roasted Shallot Confit, Mache & Pernod Scented Veal Stock Reduction</i>	

COLD APPETIZERS

OSETRA CAVIAR <i>One Ounce, Traditional Garni</i>	52-
ORGANIC BABY LETTUCES <i>with Fine Herbs & Sherry Vinaigrette.</i>	9-
MALPEQUE OYSTERS <i>with Balsamic Champagne Mignonette</i>	16-
CAESAR SALAD <i>Crisp Hearts of Romaine, Parmesan Croutons & Creamy Garlic Dressing</i>	10-
YOUNG SPINACH SALAD <i>Spiced Pecans, Belgium Endive, Stilton Blue Cheese & Sweet Pears</i>	13-
ROASTED HOT HOUSE TOMATO TERRINE	14-
<i>with Petite Asparagus, Garden Zucchini, Tomato Aspic & Goat Cheese Cream</i>	
COMPOSED CHEESE PLATE <i>A Daily Preparation of an Artisinal Fine Cheese</i>	14-

ENTREES

PAN ROASTED HALIBUT	35-
<i>with Balsamic-infused French Green Lentils & Caviar Beurre Blanc</i>	
BLACK ANGUS FILET	36-
<i>with Cabralas-Marjoram Crust, Tomato Pepper Corn Glace & Roasted Portobello Whipped Potatoes</i>	
GRILLED ATLANTIC SALMON	29-
<i>with a Flageolet & Young Vegetable Ragout, Leek Truffle Sauce</i>	
PAN SEARED LONG ISLAND DUCK BREAST	33-
<i>with Leg Confit, Sun-dried Cranberry Citrus Preserve, a Brioche & Foie Gras Stuffing, Wine Reduction</i>	
WILD MUSHROOM RISOTTO	29-
<i>with Tarragon-scented Porcini Sauce & Shaved Parmesan Reggiano</i>	
COLORADO RACK OF LAMB	46-
<i>with Creamy Herb Polenta & Horseradish Herb Lamb Jus</i>	
GRILLED SEA SCALLOPS	31-
<i>Around Pancetta Quinoa, Creamed Haricot Vert & Truffled Hazelnut Brown Butter</i>	
LOBSTER POACHED IN BUTTER	46-
<i>Local Mussels, Lobster Whipped Potatoes & a Sweet Corn Nage</i>	

CHEF: JAMES GEE

Selected artwork available for sale. Inquire with management.