

STARTERS

JUMBO SHRIMP COCKTAIL

HOUSE MADE COCKTAIL SAUCE, LOUIS SAUCE
(2 PIECE MINIMUM) \$M/P

SWEET CORN BISQUE

BUTTER POACHED KING CRAB, CURRY CARAMEL
POPCORN, BABY CILANTRO \$14

BURRATA

COMPRESSED PINK LADY APPLE, APPLE JAM, YUZU,
WALNUT NOUGAT, CORIANDER HONEY \$16

RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF PARMIGIANO \$16

TUNA TARTARE TACOS

AVOCADO, CILANTRO, SESAME, SCALLIONS,
SPICY SAUCE \$16

BUTTERMILK CRISPY OYSTERS

CREAMED LEEKS, PONZU, FOIE GRAS BUTTER, CAVIAR,
BABY MUSTARD GREENS \$21

SHRIMP CALABRESE

SAMBAL, ROASTED SHOSHITO PEPPERS, SPICY
POMODORO, FRESH BASIL, GRILLED BREAD \$19

“CARPETBAGGER”

BEEF CARPACCIO, CRISPY OYSTERS, FRIED CAPERS,
SCAMORZA, TRUFFLE EMULSION \$21

GRILLED OCTOPUS

PORK BELLY, CRISPY POTATOES, SERRANO CHILIES,
CILANTRO, PEANUTS, KOREAN VINAIGRETTE \$19

SALADS

ICEBERG WEDGE

BACON, CHERRY TOMATOES, PICKLED SHALLOTS,
GORGONZOLA DRESSING, CRISPY ONIONS \$14

BUTTER LETTUCE

HAZELNUTS, VIDALIA ONIONS, FARM EGG, AGED GOAT
CHEESE, CREAMY HERB DRESSING, TOASTED BREAD
CRUMBS \$14

SIDES

HAND CUT FRIES WITH SPICY RUSSIAN DRESSING \$8

BOK CHOY, SESAME, CHILI FLAKES \$8

BROCCOLI RABE, CHERRY PEPPERS, GARLIC,
PARMESAN \$9

TATER TOTS, JALAPEÑO RANCH DRESSING \$8

GRILLED ASPARAGUS, BREAD CRUMBS, PARMESAN \$9

ROASTED BRUSSELS SPROUTS, BACON LARDONS,
PINK LADY APPLES, ONION PETALS \$9



EXECUTIVE CHEF
MICHAEL MASTRANTUONO

ENTREES

WILD STEELHEAD SALMON

LOBSTER COCONUT CURRY, WHITE SWEET POTATO,
ARTICHOKE, SUNFLOWER OIL \$38

SESAME CRUSTED No. 1 TUNA

ROASTED KALE, CUCUMBER, YUZU PICKLED CARROT,
POKE AND WASABI SAUCE, TOASTED SESAME \$38

CHILEAN SEA BASS

MISO GLAZED, BABY BOK CHOY, TOASTED SESAME,
HON SHIMEJI MUSHROOMS, WASABI CRUMBLE \$44

CHICKEN UNDER A BRICK

YUKON GOLD PURÉE, ROASTED BRUSSELS SPROUTS,
BACON LARDON, VIDALIA ONION, PINK LADY APPLES,
NATURAL REDUCTION \$28

PORK CHOP “BRONX STYLE”

PEPPERONATA, CHERRY PEPPERS, GARLIC DEMI,
CRISPY ROSEMARY POTATOES \$36

SPAGHETTI POMODORO

ROASTED TOMATOES, BURRATA, GRANA PADANO,
FRESH BASIL \$26

MIKE’S RABBIT PASTA

BRAISED RABBIT, PENNE PASTA, LOCAL MUSHROOMS,
CONFIT GARLIC, PANCETTA, SPINACH \$32

VEGETARIAN LO MEIN

FRESH LO MEIN NOODLES, GINGER PONZU,
SEASONAL VEGETABLES \$24

CHURCH BURGER

CAVE AGED GRUYÈRE, BACON, CARAMELIZED ONIONS,
HAND CUT FRIES, HOUSE PICKLES \$17
ADD FARM EGG \$2
ADD CRISPY OYSTERS \$6

HANDCUT USDA PRIME FILET MIGNON (10oz)

GORGONZOLA BUTTER, SPINACH, RED ONION
MARMALADE, CRISPY ONIONS, ROASTED GARLIC
DEMI \$49

PLEASE INFORM YOUR SERVER OF ALLERGIES AND DIETARY
RESTRICTIONS PRIOR TO ORDERING

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT
INCREASES THE RISK OF FOODBORNE ILLNESS