



### **Seafood Bar**

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Oysters on the ½ Shell 3.25 each *gf*  
Baked Oysters (three) 12 *gf*  
Crab, Lobster, Spinach  
Colossal Grilled Shrimp 8 each *gf*  
Poached Cold Water Lobster Tail mp *gf*  
Colossal Lump Crab Cocktail (two ounces) 16 *gf*  
Seafood Sampler 48 *gf*  
Four Oysters, Two Ounces Crab, Two Grilled Shrimp, One-half Lobster Tail

### **Soups, Salads & Smaller**

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Lobster Bisque 10  
Golden Raisin Sherry Reduction, Tarragon Puff Pastry

Kabocha Soup 8  
Sage Yogurt, Cranberry

Warm Burrata 10  
Lavender Honey, Squash, Anjou Pear, Walnut, Pumpernickel, Truffle

Smoked Trout and Caviar 13  
Potato Fume, Crispy Fingerlings, Creme Fraiche, Pickled Apple

Sweet Potato Ravioli 13  
Braised Lamb Ragout, Smoked Mushrooms, Pomegranate Pips

Bone Marrow "Benedict" 14  
Sunny Side Quail Egg, Prosciutto, Hollandaise, Toasted Nooks and Crannies

Caesar Salad 8  
Tomato Chips, White Anchovy, Biscuit Croutons, Piave

1700 Wedge Salad 9  
Baby Iceberg, Applewood Smoked Bacon, Point Reyes, Six Minute Egg

Petite Greens Salad 10  
Toasted Pumpkin Seeds, Chioggia Beets, Mission Fig,  
Ricotta Salata, Mulled Cider Vinaigrette

House Salad 6

Risotto Du Jour mp

Crab and Lobster Flatbread 16  
Spinach Fondue, Roasted Tomatoes, Artichoke, Applewood Bacon



### **Sustainable Seafood, Lamb, Pork**

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Coho Salmon 34

Salmon Panisse, Grilled Chicory, Tomato, Black Truffle,  
Brown Butter Vinaigrette, Mache

Ahi Tuna Duo 35

Edamame, Cara Cara Orange, 5 Spice Aioli, Toasted Sesame Sponge, Micro Herb Salad

Red Snapper and Maine Lobster 34 *gf*

Grape Tomatoes, Chanterelle, Saffron, Parsnip, Cashew Gremolata

Grilled Bronzini 32

Lacinato Kale, Caramelized Mirepoix, Bacon, Littleneck Clams, Potato Fume'

Braised Lamb Shank 44

Romanesco, Toasted Pine Nut, Olive, Anchovy, Sauce Paloise

Prime Pork Chop 32

Crispy Belly, Celeriac and Pickled Apple Salad, Cauliflower Espuma

House Burger 25

Ground Prime Ribeye, Foie Gras Mousse, Candied Port Onions,  
Sea Salt Pretzel Roll, Lettuce, Tomato, Truffled Gaufrette Potatoes

### **Steaks**

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Chefs Grass Fed Steak of the Day mp

21 Day Dry Aged 14 oz NY Strip 46

Prime 16 oz Rib Eye 44

Prime 8 oz Flat Iron 32

Certified Angus 36 oz Tomahawk 79

Bone-in Certified Angus 14 oz Filet Mignon 49

Certified Angus 8 oz Filet Mignon 38

Grass Fed Veal Chop 39

*all steaks are gluten free*

## **Preparations**

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1700 *gf*

Whipped Potatoes, Seasonal Vegetables, House Worcestershire

Smoke House

Smoked Kennet Square Mushrooms, Petite Chard, Shallot and Scotch Soubise

Au Poivre *gf*

Mascarpone Sweet Potato Puree, Crispy Brussels Sprout Salad, Green Peppercorn Demi

Point Reyes *gf*

Point Reyes Blue Cheese, Grilled Asparagus, Fingerling Potatoes, Demi Glace

"Mane" Attraction 6

Horseradish Buttercrust, Maine Lobster Claw, Spinach Fondue

## **Sides**

Truffle Broccoli Macaroni and Cheese 7

Creamed Spinach 7

Salt Roasted Fingerlings, Rosemary, Thyme 7 *gf*

Seasonal Vegetable 7 *gf*

Roasted Sprouts, Lamb Pancetta, Stone Ground Mustard 7 *gf*

Smoked Kennett Square Mushrooms, Kabocha Squash, Kale 7

## **Additions**

Hudson Valley Foie Gras 12 *gf*

Butter Poached Lobster Tail 16 *gf*

Neuskies Black Pepper Bacon 4 *gf*