



## SMALL PLATES

### BAKED OYSTERS

Spinach, onions, breadcrumbs, butter, cream  
18

### ROCK SHRIMP TEMPURA

Spicy Japanese mayo, scallions  
18

### GRILLED SHRIMP & ZUCCHINI (GF)

Marinated grape tomatoes, tre colore slaw, white balsamic vinaigrette, basil oil  
18

### LOBSTER BISCUIT

Lobster 'gravy', house made biscuit, scallions  
18

### COLOSSAL COCONUT SHRIMP

Grilled pineapple, fresh orange sauce  
18

### SEAFOOD CIOPPINO

Manilla clams, mussels, cioppino broth, & garlic crostini  
18

### MINI LUMP CRAB CAKES

Dijonnaise, greens  
19

### BAKED PORTOBELLO MUSHROOM

Topped with roasted pepper, smoked mozzarella & balsamic vinaigrette  
16

### HOUSEMADE PORK ROPE SAUSAGE

Parmesan, broccoli rabe, parsley, roasted garlic, cherry peppers, Evoo  
16

### BUTTERNUT SQUASH DUMPLINGS

Pearl Ponzu, pumpkin seed togarash, scallions  
15

### BRAISED SHORT RIBS

Creamy polenta, red wine au jus  
21

### BAKED ARTICHOKE HEARTS (GF)

Gorgonzola, Evoo, petite arugula salad  
16

### LOCAL BURRATA (GF)

House roasted red peppers, compari tomatoes & basil. Evoo, cracked black pepper.  
16

## RAW BAR

### OYSTERS (GF)

Local / East Coast / East Coast  
( 6 or more )  
2.75 ea.

### JUMBO SHRIMP COCKTAIL (GF)

Cocktail Sauce  
4.00 ea.

### TUNA TARTARE (GF)

Sushi grade tuna, scallions, chives, sesame seeds, lemon truffle dressing, homemade chips  
18

### LITTLE NECK CLAMS (GF)

Local ( 6 or more )  
2.00 ea.

### YELLOWTAIL SASHIMI (GF)

Pearl ponzu, jalapeno, pear, pickled veg salad  
21

## SALADS

Add Burrata + 10 | Salmon +18 | Grilled Shrimp + 16 | Chicken + 14 | Chickpea Cutlet + 16

### ROASTED BEET (GF)

Mixed greens, pistachio, goat cheese, citrus vinaigrette  
15

### BURRATA & FARRO SALAD (GF)

Radicchio, mixed greens, fresh orange, tomatoes, with a white balsamic dressing & balsamic reduction  
16

### CAESAR SALAD

Organic romaine, roasted garlic croutons, grana padano, white anchovies  
15

### ROMAINE HEART & QUINOA SALAD (GF)

Toasted pumpkin seeds, white cheddar, cherry tomatoes, pickled red onion, bacon, roasted pepper dressing  
16

### SHAVED BRUSSEL SPROUT SALAD (GF)

Poached pears, red cabbage, red quinoa, golden raisins, with a champagne vinaigrette  
14

\*\*WE IMPOSE A SURCHARGE OF 3.5% ON THE TRANSACTION AMOUNT OF CREDIT CARDS\*\*

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POLTURY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE RISK OF FOODBORNE ILLNESS.\*\*

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# F A R M F O R W A R D

## CHICKPEA CUTLET

Roasted vegetables, charred scallion salsa verde

26

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## F I S H

### POTATO CRUSTED HALIBUT

Roasted brussel sprouts, charred baby carrots, sweet & sour bermuda onion jus

39

### GRILLED STRIPED BASS (GF)

Warm escarole salad, olives, tomatoes, smashed potatoes, lemon emulsion & a jumbo shrimp

38

### TUSCAN GRILLED SWORDFISH

Pesto parmesan breadcrumbs. Smashed potatoes, baby green salad, watermelon radish & cherry tomatoes with a champagne vinaigrette

38

### CRAB CRUSTED SALMON

Smashed potatoes and broccolini with a dijonnaise

38

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## M E A T

### GRILLED PORK CHOP (GF)

Hot cherry peppers, caramelized onions, roasted sweet potatoes, balsamic glaze

35

### GRILLED CHICKEN PAILLARD (GF)

Roasted vegetables, olive oil & herbs

29

### CHICKEN LIMONE (GF)

Egg batter, white wine, lemon, capers, & grilled artichokes. Mashed potatoes. Herbs

32

### PRIME N.Y STRIP STEAK

Smashed potatoes, creamed spinach, crispy onions

65

### GRILLED BABY RACK OF LAMB (GF)

Mashed potatoes, roasted exotic mushrooms, & broccolini

54

### GRILLED MARINATED SKIRT STEAK (GF)

Vegetable of the day, smashed potatoes, sweet soy reduction

38

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## P A S T A

### RICOTTA CAVATELLI

Dino's housemade bolognese sauce, tomato, parmesan & herbs

29

### PENNE

Mushroom Truffle "Carbonara", roasted garlic, cream, pecorino

27

### GNOCCHI ALLA VODKA

Housemade potato gnocchi, with a chunky plum tomato cream sauce, parmesan cheese & herbs

28

### SPAGHETTI PESCATORE

Manilla clams, mussels, shrimp, garlic, white wine, marinara

32

### ORRECHIETTE AL FRESCO

Roasted garlic, basil, fresh tomato, EVOO, ricotta salata

26

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## V E G G I E S

### ROASTED WILD MUSHROOMS (GF)

Fresh herbs, EVOO

11

### FRENCH FRIES

With sea salt  
Add truffle, herbs, cheese + 4

8

### SMASHED POTATOES

9

### BROCCOLINI (GF)

Garlic, EVOO

11

### ROASTED VEGETABLES (GF)

12

### TUSCAN CREAM SPINACH

Spinach, onions, breadcrumbs, butter, cream

12

### BRUSSEL SPROUTS

Apples, shallots, cranberries, pumpkin seeds, maple- cider

12

### SAFFRON BASMATI RICE (GF)

8

### MASHED POTATOES (GF)

10



## COCKTAILS

<b>THE BREEZE</b>	18
Cucumber Crop Vodka, St. Germain, lime juice, pineapple juice	
<b>RICKEY'S GOT A' KICK</b>	18
Watermelon Basil Grey Goose, St Germain, lime juice, fresh basil, fresh jalapeno	
<b>ITS PERFECT</b>	18
Bourbon Whiskey, Dolan's Blanc Vermouth, sweet vermouth, dash of orange & angostura bitters, smoked orange	
<b>Cool Spiced Margherita</b>	18
Rancho Gloria Jalapeno-Lime Tequila, fresh cucumber, fresh lime, agave	

<b>FAMILY VACATION</b>	18
Aviation Gin, Pama Pomegranate liqueur, rosemary syrup, fresh lemon	
<b>NAKED GHOST</b>	18
Ghost Tequila, Aperol, Yellow Chartreuse, fresh lemon	
<b>GRANNY'S MYTH SANGRIA</b>	15
Granny's witches brew "secret" ingredients, fresh apple and orange	
<b>FIG-GET ABOUT IT</b>	18
Fig Infused Vodka, red cranberry, St. Germain, fresh lime	
<b>"Ain't Your Mammias Lemonade"</b>	18
Rancho Glorias Lemonade Tequila, fresh lemon, fresh lime, fresh mint	

## DOMESTIC

Bud Lite	7   Bottle
Miller Lite	7   Bottle

## IMPORTED

Corona	8   Bottle
Heineken	8   Bottle
Heineken Non-alcoholic	7   Bottle
Peroni Nastro Azzuro Lager	9   Bottle

## LOCAL SELECTIONS

Ommegang	9   Bottle
Barrier Money IPA	9   Draft
Bright Eyes	9   Draft
Barrier King Lager	11   Can
Greenport Leaf Pile Ale	9   Can
Grimm Wavetable IPA	13   Can
Sixpoint The Crisp	9   Draft
Talea Peach Berry Punch Sour Ale	12   Can
Milk Stout	9   Bottle
Lagunitas IPA	9   Bottle

## tasting notes

*crisp, toasty nose, citrus, apple floral, ripe lemon, apple floral, honey, chamomile, lime strawberry, tropical fruits, cherry blossom almonds, pears, brioche bright, lightly toasted, crisp white flowers, tangerines, minerality*

## SPARKLING

Glass | Bottle

Jaume Serra Rose Cava NV .187 ml. <i>Spain</i>	13
Prosecco La Marca .187 ml. <i>Italy</i>	13
Tre Monti Doppio Bianco Pignoletto Frizzante 2019, <i>Italy</i>	41
Sparkling Pointe Cuvee Carnaval 2018, <i>Southold, New York</i>	48
1818 Charles Le Bel Inspiration, <i>Champagne, France</i>	65
Veuve Clicquot Brut, <i>Champagne, France</i>	90
Valentin Le Flaive <i>Champagne, France</i>	96

## WHITE

Glass | Bottle

*dry, apple, pear, delicate herbs, tropical fruit sweet, floral, fruity, peach, apricot apple, pear, almond, fresh herbs white peach, apple, butter, straw ripe pear, citrus, creamy, oak crisp, citrus, grapefruit, guava tangerine, white peach, mango plush, citrus, soft floral, peach floral, apple, white flower white fruit, aromatic, perky, acidity crisp, citrus, melon, dried apple subtle oak, lime, juicy peach vanilla, caramel, oak, green apple, citrus lemon, honeydew, butterscotch floral, white peach, minerality, pear aged in oak barrels, complex, well balanced citrus notes, minerality, toasted, creamy*

Fritsch Riesling, Wagram, <i>Austria</i>	12/42
Manage e Trois Moscato, <i>California</i>	12/42
Suavia Soave Classico Garganega, <i>Italy</i>	12/42
Insieme Chardonnay Oceanside, <i>New York</i>	13/45
Chardonnay Clos Du Bois, <i>Russian River Valley, California</i>	13/45
Sauvignon Blanc, White Haven Marlborough, <i>New Zealand</i>	13/45
San Angelo Pinot Grigio, <i>Toscana, Italy</i>	13/45
Pine Ridge Chenin/Viognier Blend 2021, <i>California</i>	45
Barone Cornacchia Casanova Pecorino 2020, <i>Italy</i>	46
Kettmeir Muller Thurgau 2020, <i>Austria</i>	48
Jermann Pinot Grigio 2021, <i>Farra D'isonoz, Italy</i>	49
Groth Vineyards Chardonnay 2019, <i>Napa Valley, California</i>	64
Stags Leap Chardonnay 2020, <i>Napa Valley, California</i>	64
Orin Swift Mannequin Chardonnay 2018, <i>Napa Valley, California</i>	68
Cakebread Cellars Chardonnay 2020, <i>Napa Valley, California</i>	82
Fuisse Tete De Cuvee Chateau-Fuisse 2018, <i>Bourgogne, France</i>	96
Oliver LaFlaive Puligny- Montrachet 2019, <i>Burgundy Bourgogne, France</i>	160

## tasting notes

## ROSE

Glass | Bottle

*tangerine, citrus, peach, floral*

*dry, aromas watermelon, raspberry, lemon*

*red currant, citrus, peach, pear*

Summer in a Bottle, Wolffer Estate, Long Island

14 | 48

Chateau St. Michele Rose, Columbia Valley Washington

13/45

Chateau Minuty Rose et OR 2021, *Cotes De Provence, France*

74

## RED

Glass | Bottle

*silky, dark fruit, touch of oak*

*silky, black cherry, blueberry, lavender, earthy*

*black cherry, currants, toasted oak*

*cherry, red fruit, strawberry*

*blueberry, raspberry, milk chocolate, vanilla*

*oak, cherry, vanilla, chocolate*

Nero D'Avola Tenuta Rapitala 2020, *Sicily, Italy*

12 | 42

J Vineyards, Pinot Noir *California*

13 | 45

*Twenty Acres, Cabernet, California*

13 | 45

*Castello Di Albola, Chianti Classico, Italy*

13 | 45

Josh Vineyards Merlot, *California*

13 | 45

Baby Amarone Rosso Amicone, *Italy*

14 | 48

*cherry, raspberry, earthy*

*tart cherry, tobacco, cedar*

*red cherry, mocha, five spice*

*huckleberry, cherry, chocolate*

*blackberry, blackcurrant, plum*

*dry, medium sweet, oaky, smooth*

*red & black fruit, french vanilla, toasted oak*

*plum, blackberry, vanilla, tobacco*

*blackberry, plum, blueberry*

*aromatic, blueberry, fig, black cherry*

*ripe raspberry, dark plum, black pepper*

*strawberry, raspberry, black currant*

*expressive hints, classic palate, aromatic*

Underwood Pinot Noir 2020 *Oregon*

40

Castellare di Castellina Chianti Classico 2020, *Toscana, Italy*

48

Argyle Pinot Noir 2020 *Williamette Valley, Oregon*

49

Gehricke Petite Syrah 2019 *Sonoma Valley, California*

49

Odfjell Orzada Carignan 2019, *Valle Del Maule, Chile*

49

Marques De Riscal Rioja Reserva, *Spain*

55

Decoy Zinfandel, *California*

60

Tre Monti Petrignone Sangiovese Superiore Riserve 2018, *Italy*

58

Banfi Aska Bolgheri Rosso "Super Tuscan" 2017, *Tuscany, Italy*

64

Orin Swift "Abstract" 2019, Red Blend, *California*

68

Orin Swift 8 Years In The Desert 2020 *Napa Valley, California*

84

Etude Carneros Pinot Noir 2019 *Napa Valley, California*

87

Gianni Gagliardo Barolo 2016, *Italy*

90

Bolla Amarone Della Valpolicella 2017, *Italy*

95

The Prisoner Red Blend 2019 *Napa Valley, California*

98

Frogs Leap Cabernet Sauvignon 2018 *Napa Valley, California*

98

Orin Swift Papillon Red Blend 2019 *Napa Valley, California*

119

Cakebread Cellars Cabernet Sauvignon 2019, *Napa Valley, California*

130

Banfi Brunello Di Montalcino 2017, *Tuscany, Italy*

130

Jordan Cabernet Sauvignon 2018 *Alexander Valley, California*

140

Stags Leap Artemis Cabernet Sauvignon 2019 *Napa Valley, California*

150

Groth Reserve Cabernet Sauvignon 2017, *Oakville, Napa Valley, CA*

190

*full bodied, cherry, raisins, plum, tobacco spice*

*dried blackberry, pomegranate, vanilla*

*classic, dark, fruit, sweet oak, herbal spice*

*cherry, dark chocolate, clove, roasted figs*

*classic, dark, fruit, sweet oak, herbal spice*

*velvety, spice, soft, violet, vanilla, licorice*

*blackberry, fig, cedar, dark chocolate, oak*

*cherry, sweet vanilla, cassis, dark plum*

*rich, lingering, plum, ripe berry*

# DESSERT MENU

## DIGESTIFS

Averna Amaro  
Baileys Irish Cream  
B & B  
Disaronno  
Fabrizia Limoncello  
Frangelico  
Grand Marnier  
Marie Brizard Anisette  
Romano Sambuca Black  
Romano Sambuca  
Rumchata

## PORT WINE

Fonsecca Bin No. 27  
Fonseca Tawny

## AMARI

Fernet- Branca

## GRAPPA

Nonino Merlot

## SINGLE MALT SCOTCH

Glenlivet 12 Yr.  
Glenmorangie 10 Yr.  
Glenmorangie 18 Yr.  
Macallan 12 Yr.  
Macallan 18 Yr.  
Oban Little Bay  
Oban 14 Yr.  
Springbank 10 Yr.  
Springbank 15 Yr.  
Talisker 10 Yr.  
Johnny Walker Black  
Johnny Walker Blue

**TIRAMISU** 13  
Shaved chocolate, mascarpone  
pastry cream, espresso, lady fingers

**BLUEBERRY WHITE** 12

**CHOCOLATE BREAD**

**PUDDING**

With Mascarpone Gelato

**WARM CHOCOLATE** 12

**BROWNIE**

Served Warm with Chocolate  
Gelato, Caramel Sauce,  
Chocolate Sauce

**APPLE CINNAMON** 12

**TART**

Caramel Sauce, Crumble, Vanilla  
Bean Gelato

**VEGAN VANILLA** 13

**CAKE**

Coconut based custard, coconut dulce  
de leche, basil oil, fresh strawberries

**BANAGE A TROIS** 12  
Banana Cake, Banana Custard,  
Banana Brulee

**PEARL SUNDAE** 12

Vanilla Bean Gelato, Salted  
Caramel Gelato, Chocolate  
Sauce, Caramel Sauce, Almonds,  
Whipped Cream

**TARTUFO BOMBA** 12

Chocolate and Vanilla Gelato,  
Cherry Almond Center,  
Chocolate Coating, Whipped  
Cream, Amarena Cherry

**POACHED PEAR** 13

Coconut cream, red wine syrup,  
mint, gelato

**GELATO or SORBET (GF)** 8

2 Scoops, Ask your server for the  
daily selection

## DESSERT COCKTAILS

**VANILLA SNOW** 18  
Stoli Vanilla Vodka, White Chocolate  
Godiva Liqueur, Disaronno Amaretto

**COOKIE MONSTER** 18  
Cookie Dough Whiskey, Licor 43,  
Rumchata, Cream, Cinnamon

**SAYONARA** 18  
Frangelico, Grand Marnier, Baileys,  
Coffee

**GINGER SNAP** 18  
Crop Pumpkin Spice Vodka, Baileys,  
Coffee, Cinnamon - Sugar Rim,  
Homemade Bourbon Whipped  
Cream (Served Hot or Cold)

## COFFEE & ESPRESSO

Locally Roasted in Island Park by East Coast Roast

**PAPUA NEW GUINEA** 5

**COFFEE**

Nutty, chocolatey, volcanic soils add  
hints of apricot & peach

**SWEET DREAMS** 5

**DECAFFINATED COFFEE**

Brazilian beans decaffeinated with a  
chemical free Swiss Water System

## GOURMET OR DECAFFINATED ESPRESSO

Single 4  
Double 6  
Cappuccino 6