

APPETIZERS

BUTTERNUT SQUASH SOUP	\$12
SPICY TUNA TARTARE	\$20
AVOCADO/ TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS	
GRILLED OCTOPUS	\$24
ROASTED SLICED NEW POTATOES/ ARUGULA LEMON/ OLIVE OIL	
GRILLED BABY LAMB CHOPS	\$24
NEW ZEALAND LAMB LEMON GARLIC GREMOLATA	
BURRATA MOZZARELLA	\$22
PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE	
STUFFED ARTICHOKE	\$20
HERB BREADCRUMBS LEMON GARLIC BROTH	
STUFFED MUSHROOMS	\$16
BREADCRUMBS/ GARLIC WHITE WINE	
CRISPY VEGETABLE SPRING ROLLS	\$18
JULIENNE FRIES/ SWEET CHILI SAUCE	
BAKED CLAMS OREGANATA (8)	\$18
EGGPLANT ROLLATINI	\$17
RICOTTA/ MOZZARELLA/ MARINARA	
FRIED CALAMARI	\$24
SPICY MARINARA	
MOZZARELLA EN CAROZZA	\$16
LEMON/ WHITE WINE/ CAPERS	

RAW BAR

COLD SEAFOOD PLATTER	\$90
JUMBO LUMP CRABMEAT/ LOBSTER COCKTAIL 2 JUMBO SHRIMP/ 4 OYSTERS OF THE DAY 4 LITTLE NECK CLAMS	
JUMBO SHRIMP COCKTAIL(U6)	\$8 EACH
JUMBO LUMP CRABMEAT COCKTAIL	\$26
LITTLE NECK CLAMS	\$1.75 EACH
OYSTERS OF THE DAY	\$3 EACH
LOBSTER COCKTAIL	\$28

SALADS

MESCLUN SALAD	\$16
CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE TOMATOES/ CREAMY BALSAMIC VINAIGRETTE	
CHOPPED ICEBERG	\$16
APPLEWOOD SMOKED BACON CRISPY SHALLOTS/ CHERRY TOMATOES BLUE CHEESE CRUMBLE VINAIGRETTE	
BABY ARUGULA	\$15
SHIITAKE MUSHROOMS ARTICHOKE HEARTS SUN-DRIED TOMATOES/ LEMON-LIME VINAIGRETTE	
TRADITIONAL CAESAR	\$14

PASTA

BAKED SPAGHETTI IN FOIL	\$36
SHRIMP/ RADICCHIO/ PANCETTA TOMATO CREAM	
FEDELINI BOLOGNESE	\$34
TOPPED WITH BURRATA	
PENNE VODKA	\$26
TOMATO/ VODKA/ SPLASH OF CREAM	

ENTRÉES

TRADITIONAL TURKEY DINNER	\$34
MASHED SWEET POTATOES STRING BEANS ALMONDINE SAUSAGE BREAD STUFFING CRANBERRY SAUCE/ GRAVY	
TRADITIONAL HAM DINNER	\$34
MASHED SWEET POTATOES STRING BEANS ALMONDINE SAUSAGE BREAD STUFFING CRANBERRY SAUCE/ GRAVY	
PAN ROASTED PRIME	\$175
TOMAHAWK RIBEYE FOR TWO 21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH	
BRAISED BONELESS SHORT RIBS .	\$38
INFUSED WITH BASIL/ LIME RISOTTO PRIMAVERA	
RACK OF LAMB	\$60
MUSTARD BREADCRUMBS/ MASHED POTATOES SAUTÉED STRING BEANS	
PAN ROASTED SALMON	\$36
SHRIMP/ ARUGULA/ CREAMY ORZO	
FILET MIGNON	\$56
FRESH HERB BUTTER MASHED POTATOES/ SAUTÉED SPINACH	
CHICKEN ROLLATINE	\$32
BREADED STUFFED CHICKEN BREAST SPINACH MOZZARELLA/ LEMON/ WHITE WINE MASHED POTATOES	
STUFFED JUMBO SHRIMP	\$40
CRABMEAT/ RISOTTO PRIMAVERA	
NY STRIP STEAK	\$44
MONTREAL CRUSTED MASHED POTATOES SAUTÉED STRING BEANS/ CHIPOTLE AIOLI	
CHICKEN PARMIGIANA	\$30
MARINARA/ MOZZARELLA/ LINGUINI	

HAPPY THANKSGIVING
FROM THE
ESCA FAMILY
TO YOURS