

DINNER MENU



THINGS WE SHARE

Hamachi \$12

Avocado, Toasted Cumin, Jalapeno, Orange Oil

Sustainable Cape May Salt Oysters \$12

Chipotle Cocktail Sauce

Chilled "Grand" Shellfish Cocktail \$49

Maine Lobster Louis, Shrimp, Oysters, Crab, Mussel Salad and King Crab

Ahi Tuna Pizza \$14

Tomato, Spicy Aioli, Paddle Fish Caviar

APPETIZERS

Yukon Gold Potato Soup \$10

Smoked Fish Croustade, Chives

Yellow Fin Tuna Tartare \$12

Cucumber, Tobiko Caviar, Crisp Wonton

Chilled Jumbo Shrimp Cocktail, Chipotle Cocktail Sauce* \$16

Three Bean Chili \$10

Shrimp, Chorizo, Scallions

Grilled Spanish Octopus \$14

Smoked Paprika, Fingerling Potato, Cured Lemon, Black Olives, Goat Cheese

Pancetta Crusted Jersey Sea Scallop \$12

Late Harvest Corn, Lobster, Chanterelle Mushrooms

Blue Crab Linguini \$13

Hot Chilies, Roasted Shallots and Tomatoes

FROM THE GARDEN

Chopped Caesar Salad, Focaccia Croutons* \$10

Roasted Organic Blue Moon Farms Squash \$12

Goat Cheese, Cranberries, Hazelnut Vinaigrette

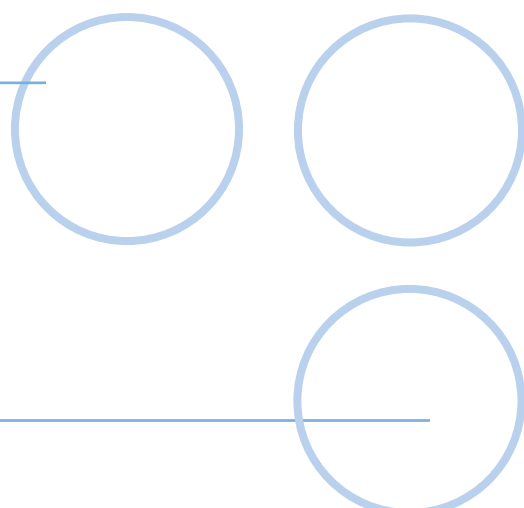
Baby Field Greens Salad \$12

Oven Roasted Red and Yellow Tomatoes, Sherry Vinaigrette

*Loews American Classic

Other Loews American Classics available upon request

Please inform us of any dietary restrictions so we may do our best to accommodate your needs



THE MAIN COURSE

Seared Ahi Tuna \$28

Mustard and Fennel Crusted, Eggplant Caponata, Aged Balsamic

Roasted Cod Fillet \$26

Caramelized Salsify, Apples, Beechwood Mushrooms, Salsa Verde

Chilean Sea Bass \$30

Blue Crab Gratin, Tomatoes, Swiss Chard, Shellfish Reduction

Scottish Salmon \$26

Pumpkin Pierogi, Red Onion Marmalade, Aged Balsamic Butter

Philly Pretzel Crusted Swordfish \$28

Pine Nuts, Herbs, Turnips, Golden Raisins, Spiced Butter Sauce

Barramundi Fillet \$28

Butter Linguini, Truffles, Crab, Trumpet Mushrooms, Arugula Salad

Roasted Eggplant with Israeli Couscous and Tofu (Vegan)* \$22

Ten Herb Roasted Lancaster Chicken Breast \$22

Herb Spaetzle, Bacon, Butternut Gratin, Cranberry Puree

Oven Seared Natural Half Chicken, Creamy Potatoes, Roasted Tomato* \$24

Thyme Roasted Filet Mignon \$38

Lobster Potato Hash, Tempura Onion Rings, Cabernet Sauce

Grilled Dry Aged NY Steak, Creamy Potatoes* \$36

Slow Braised Beef Short Rib \$28

Broccoli Puree, Carrots, Brussel Sprouts, Horseradish, Natural Jus

SIDES \$6

Crispy Fingerling Potato Skins

Smoked Paprika, Parmesan Cream

Pan Roasted Brussel Sprouts

Apples and Pancetta

Macaroni and Cheese

Vermont Sharp White Cheddar

Wild Mushroom Risotto

Chanterelle, White Trumpet and Beechwood

DESSERTS \$7

*Spiced Carrot Cake, Almond Florentine, Brown Butter, Philly Cream Cheese Icing
Chocolate Custard Brownie, Roasted Cinnamon Cream, Espresso Granite
Grand Marnier Citrus Cheesecake, White Chocolate Dome, Pistachios, Supremes
Steamed Pumpkin Bread Pudding, Fall Fruit Compote, Vanilla Bean Mascarpone
Warm Pear and Cranberry Cobbler, Maple Crème Anglaise, Cinnamon Ice Cream
Belgian Chocolate Hazelnut Cake, Pomegranate Sorbet, Cognac Chocolate Ganache
Local Artisanal Cheese plate \$12*

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