



RESTAURANT WEEK DINNER

APPETIZER

Choice Of

TOMATO GAZPACHO

Marcona Almond, Strawberry, Basil Oil, Crème Fraîche *GF VG*

CARLYLE SUMMER SALAD

Arugula, Watermelon, Peach, Goat Cheese, Sunflower Seeds, Lime Chili Vinaigrette *VG*

JONAH CRAB CAKE

Lemon Beurre Blanc, Spring Garlic Aioli *NF*

HALF DOZEN NY OYSTERS +12

Ginger-Sake Mignonette, Brandy Cocktail Sauce *DF GF NF*

ENTRÉE

Choice Of

SMOKED SHORT RIB

Truffle White Grits, Crispy Onion Strings *NF*

THREE CHEESE RAVIOLI

Fresh Heirloom Tomato Sauce, Basil Oil *NF VG*

STEAK DIANE +50

Cognac Flambé, Morel Mushrooms *GF NF*

DESSERT

Choice Of

NEW YORK CHEESECAKE

Mixed Berries, Sour Cream *NF*

PROFITEROLES

Ricotta Cannoli Gelato, Chocolate Sauce

FLOURLESS CHOCOLATE CAKE

Macerated Raspberries, Crème Chantilly *GF NF*

BANANAS FOSTER +24

Diplomático Rum Flambé, Orange Caramel, Rum Raisin Ice Cream *NF*

60 PER PERSON

GF: Gluten Free, DF: Dairy Free, NF: Nut Free, V: Vegan, VG: Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

All our meats are sourced from sustainable farms & all fish and seafood products are either sustainable, line or wild caught.



RESTAURANT WEEK LUNCH

APPETIZER

Choice Of

TOMATO GAZPACHO

Marcona Almond, Strawberry, Basil Oil, Crème Fraîche *GF VG*

CARLYLE SUMMER SALAD

Arugula, Watermelon, Peach, Goat Cheese, Sunflower Seeds, Lime Chili Vinaigrette *VG*

ENTRÉE

Choice Of

BUTTERMILK FRIED CHICKEN SANDWICH

Potato Kaiser, Coleslaw, Spicy Aioli *NF*

THREE CHEESE RAVIOLI

Fresh Heirloom Tomato Sauce *NF VG*

45 PER PERSON

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