

# CRYSTAL TAVERN

## DINNER MENU

### Raw Bar

#### Oysters

½ dozen 16.      dozen 29.

wellfleet, [MA]

kumamoto, [WA]

blue point, [NY]

*\*all oysters are served with cocktail sauce and classic mignonette\**

½ dozen littleneck clams on the half shell 12.  
cocktail sauce, horseradish

#### plat de mer

3 oysters, 2 clams, 1 shrimp, 1 snow crab claw 19.

for two 6 oysters, 4 littlenecks, 2 shrimp, 6 mussels, snow crab claws 37.

poached colossal shrimp cocktail 14.  
ancho chili sauce, fresh horseradish

mussel mariniere 14.

Prince Edwards island mussels, white wine and garlic jus, toasted ciabatta

### Soup - Salad

soup of the day 8.

french onion soup 9.

local pine-Island onions with gruyere cheese

artisanal greens 10.

roasted butternut squash, toasted pumpkin seeds, aged sherry maple vinaigrette

red and golden heirloom beet salad 12.

candied walnuts, grassland blue cheese  
sherry and argan oil vinaigrette

caesar salad 9.

romaine hearts, parmesan tuile, tavern caesar dressing

crisp squid salad 14.

frisee greens, tomato vinaigrette, fennel, shaved pecorino sheep's cheese

### Appetizer

grilled chicken satay 12.

indonesian spicy peanut sauce, asian slaw

tuna tartar 14.

hand chopped Ahi Tuna, tamari sauce and wasabi cream,  
wakame seaweed salad

jumbo lump crab cake 14.

apple and fennel slaw, dijon mustard and lemon sauce

## ENTREES

### Seafood

**seared jumbo sea scallops 31.**

butternut squash purée, brussel sprouts,  
young carrots, soy maple glaze

**pan seared wild chilean sea bass 34.**

pine island potato and jordan's leek ragout, chives oil

**cedar plank-grilled king salmon 31.**

red kuri squash gnocchi, wilted rainbow chard, king oyster mushrooms,  
gala apple pecan chutney

**sesame crusted yellow fin tuna 33.**

soba noodles, pea shoots, cashew nuts

### Meat

**roasted ridge farm chicken 26.**

½ organic chicken, pommes purée, pencil asparagus, roasted garlic chicken jus

**roasted pork tenderloin 27.**

thyme mustard basted, spätzle, applewood smoked bacon, brussel sprouts  
cider reduction

**cumin scented rifle ranch lamb skewers 33.**

ratatouille vegetables, grilled polenta, black garlic demi-glace

**12 oz. grilled sterling silver strip steak 32.**

truffled peanut potatoes, crispy vidalia onions, port wine sauce

**10 oz. filet mignon 35.**

sweet potato purée, spinach, cognac peppercorn cream

**14 oz. sterling silver ribeye 31.**

porcini-crusted, potato hash, cipollini onions, balsamic reduction

**crystal tavern signature duet 34.**

grilled sterling silver strip loin and braised organic beef short rib  
celery root purée, baby carrots, snow peas

**wagyu burger 19.**

10 oz. american wagyu beef, blue cheese, pancetta-onion relish, crispy fries  
add fried country egg 4.

seared hudson valley foie gras 8.

### Pasta

**risotto 19.**

wild mushrooms, truffle oil drizzle, fines herbs

**whole wheat fusilli (vegetarian) 19.**

cherry tomatoes, baby arugula, corn,  
feta cheese

### Sides

**potato purée 5.**

**idaho baked potato 7.**

pancetta-onion relish, chive sour cream

**truffled peanut potatoes 6.**

**sautéed swiss chard 4.**

**leek fondue 5.**