

Small Plates

Wagyu Meatballs

Tomato Basil Pomodoro, Garlic Toast,
Pecorino Romano
\$22

Classic Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce,
Lemon Wedge
\$20

Baked Lobster Roll

Seasonal Lobster, Puff Pastry, Frisee,
Sherry Mustard Sauce
\$25

Crispy Rice Cake

Seasoned Sushi Rice Cake, Ahi Tartare,
Cucumber, Avocado, Furikake, Sriracha
\$24

Grilled Australian Lamb Lollipops

Honey & Mint Marinated,
Cucumber & Herb Salad
\$24

**Steamed Price Edward Island
Black Mussels**

Cannellini Beans, Tomatoes, Fennel,
Pernod Butter
\$18

Escargot Bourguignon

Helix Snails, Garlic, Pancetta, Cremini
Mushrooms, Red Wine,
Crostini, Gruyere Cheese
\$20

Crab Rangoon Deviled Eggs

Jumbo Lump Crab Meat, Cream Cheese
Yolk Filling, Crispy Won-Tons, Scallions
\$14

Pan Charred Brussels Sprouts

Thai Vinaigrette, Crispy Rice Noodles,
Avocado Puree
\$16

Hamachi Crudo

House Ponzu, Pickled Shallots, Serrano
Chilis, Micro Cilantro,
Toasted Sesame Seeds
\$24

From Our Pantry

Soup of the Day Cup \$8 | Bowl \$12

Wild Mushroom Bisque

Crispy Leeks, Parmesan, Chives

Morningside House

Organic Field Greens, Laura Chanel Goat Cheese, Dried Cranberries,
Slivered Almonds, Citrus Vinaigrette
\$15

Iceberg Wedge

Vine Ripened Tomatoes, Shaved Red Onion, Port Reyes Bleu Cheese Dressing,
Smoked Bacon, Chives
\$17

Classic Caesar

Baby Romaine Hearts, Focaccia Croutons, Parmigiano Reggiano, Spanish White Anchovy
\$16

Shaved Fennel & Citrus Salad

Baby Arugula, Red Onions, Citrus Vinaigrette
\$16

Curried Apple Spinach Salad

Golden Raisins, Toasted Almonds, Feta Cheese, Curry Vinaigrette
\$16

Entrées

Herb Crusted Branzino

Lemon Brown Butter, Romano Beans,
Caramelized Fennel, Fingerling Potatoes
\$38

Grilled Maine Lobster Tail

Garlic Herb Heirloom Potatoes, Steamed
Asparagus, Sautéed Spring Corn,
Drawn Butter & Lemon
\$58

Sautéed Australian Barramundi

Honey Ginger Scented Jasmine Rice,
Stir Fried Vegetables,
Mushroom Soy Glazed
\$42

Sautéed Salmon

Warm Pazeanella Vegetable Salad,
Roasted Tomato Vinaigrette
\$45

Classic Chicken Parmesan

Crispy Breaded Organic Chicken Breast,
Parmigiano Reggiano, Tomato Basil
Pomodoro, Buttered Angel Hair Pasta,
Garlic Broccolini
\$34

Veal Piccata

Baby Spinach, Mushrooms, Capellini,
Lemon Caper Butter Sauce
\$46

Linguini and White Clams

White Wine Garlic Broth,
Little Neck Clams
\$32

Pasta ala Vodka

Paccheri Pasta, Creamy Tomato Vodka
Sauce, Pecorino
\$25
add Chicken \$8

Grilled Australian Spring Lamb Chop

Parsnip Puree, Spring Pea Medley,
Roasted Carrots, Mint Relish
\$55

Grilled Beef Tenderloin

Roasted Garlic Whipped Potatoes,
Sautéed Asparagus, Caramelized Shallots,
Brandy Green Peppercorn Sauce
6oz - \$48 8oz - \$56

Grilled Prime New York Strip

Asiago Gratin Potatoes, Garlic Spinach,
Bourbon Honey Carrots,
Béarnaise Butter
\$49

Steak and Frites

Prime Hanger Steak, Truffle Pomme
Frites, Seasonal Vegetables,
Chimichurri Sauce
\$36

Slow Roasted Baby Back Ribs

Smokey BBQ Sauce, French Fries,
Cole Slaw
Full Rack .. \$32 Half Rack.. \$23

Classic Chopped Steak

Caramelized Onions & Roasted
Mushrooms, Garlic Whipped Yukon
Gold Potatoes, Dilled Baby Carrots,
Cabernet Demi Glace
\$27

Masami Ranch Wagyu Grass Fed Hamburger

Butter Lettuce, Roma Tomatoes,
Choice of Cheese, House Secret Sauce,
Pickle Chips on a Roasted Brioche Bun
\$20

Morningside