

DINNER



MENU

TAPAS

OYSTERS ON THE HALF SHELL |
..... half dozen 19 / dozen 35

POKE TUNA (GF) | Marinated Yellowfin Tuna,
Sliced Cucumber, Pickled Mango, Sesame Chili Mayo,
Toasted Macadamia Nuts 14

HAZELNUT GOAT CHEESE FRITTERS (GF) | Fresh
Goat Cheese, Baby Spinach, Spanish Sherry Emulsion,
Cranberry-Ginger Chutney 11

ASIAN SHORT RIB "NACHOS" | Tender Braised Beef
Short Rib, Smoked Cheddar, Roasted Corn, Scallion,
Red Onion, Thai Bird Chili, Napa Cabbage, Sesame,
Mushrooms, Homemade Crispy Wontons, Spicy Sour
Cream, Sweet Soy
TRY IT VEGETARIAN WITH CRISPY TOFU! 14

MINI FISH TACOS | Local Key Lime Blackened
Haddock, Cilantro Sour Cream, Crisp Romaine,
Avocado, Smokey Plum Tomato, Sriracha..... 12

VEGAN TACOS | Tempura Fried Avocado Tossed in
Buffalo or BBQ, Romaine Lettuce, Pickled Mango Pico
de Gallo..... 12

DAY BOAT SCALLOPS (GF) | Pan Seared Scallops
with Edamame Purée, Crispy Pork Belly, Orange Chili
Glaze, Tomato Confit, Lemon Garlic Aioli,
Golden Beet Chips 14

FRENCH ONION SOUP | Crouton, NH Baby Swiss,
Grana Padano 8

SWEET AND SPICY BEEF (GF) | Cauliflower Purée,
Marinated Beef Tenderloin, Fried Plantains..... 12

JUMBO CHESAPEAKE CRAB CAKE |
Cool Summer Gazpacho, Avocado, Sweet Corn,
Roasted Jalapeño Aioli 14

MEDITERRANEAN BBQ LAMB SKEWERS
(AVAILABLE GF) | Spicy Feta, Chopped Romaine,
Cherry Tomatoes, Creamy Cucumber Dressing,
Chili Oil, Homemade Pita..... 13

LOBSTER RANGOONS | Lobster Cream Cheese,
Scallion, Celery, Toasted Vanilla Dust, Red Cabbage-
Bacon Kimchi 14

OLD SCHOOL MEATBALLS | Four Mushroom
"Gravy", Charred Bread, Crispy Leeks, Grana Padano,
Warm Ricotta, Pesto Genovese 13

TRUFFLED PARMESAN FRENCH FRIES
(AVAILABLE GF) | Demi, Smoked Ketchup,
Chili Remoulade 11

VEGETARIAN SPRING ROLL (3) | Tempura
Battered, Spicy Napa Slaw, Hoisin Glaze 9

SALADS

ROASTED WILD MUSHROOMS (GF) | Shiitake,
Oyster, Crimini & Baby Bella Mushrooms, Seasonal
Greens, Heirloom Tomato, Sliced Apple, Toasted
Hazelnut, Truffle Vinaigrette..... 10

CLASSIC CAESAR | Crisp Reggiano, Cherry
Tomatoes, Olive Oil & Butter Croutons, Romaine,
Baked Kale 8

ASIAN HOUSE SALAD | Sliced Avocado,
Ginger Dressingsm 9 / lg 15

MEDITERRANEAN (AVAILABLE GF) | Field Greens,
Grilled Zucchini, Artichoke Hearts, Chickpeas, Valbreso
Feta, Red Onion, Cucumber, Tomato, Kalamata Olives,
Warm Couscous, Lemon-Oregano Vinaigrette
..... sm 10 / lg 15

ROASTED BEETS (GF) | Vanilla Infused Fresh Goat
Cheese, Naval Orange, Spinach, Walnuts, Pumpkin
Seeds, and Sherry Emulsion 9

SALAD ADDITIONS:

GRILLED CHICKEN 5 · STATLER CHICKEN 8 · SHORTRIB 10 · STEAK 10 ▪ SCALLOPS 12 · SALMON 14

MAIN

STEAK FRITES (AVAILABLE GF) | Bistro Sirloin, Shoestring Fries, Haricot Verts, Demi-Glacé,
Maitre d' Hotel Butter 29

FILET (GF) | 8oz Filet, Truffled Mashed Potatoes, Asparagus, Fried Shallots, Bearnaise Butter, Demi 38

DELMONICO (GF) | 14oz Pepperberry Rubbed Grilled Angus Ribeye, Roquefort Blue Cheese,
Roasted Garlic Mashed Potatoes, Brussel Sprouts and Bacon.....42

SALMON ENTRÉE (GF) | Blackened Salmon with Butter Herb Poached Potatoes, Grilled Broccolini,
Sun-dried Tomato Ginger Cream Sauce, Roasted Fennel 28

FREE RANGE STATLER CHICKEN BREAST (AVAILABLE GF) | 3 Cheese, Spinach & Basil Stuffing,
Truffles Mashed Potatos, Grilled Asparagus, Wild Mushroom Bordelaise 24

FRIED CHICKEN TENDERS | House-Breaded Fried Chicken Tenders, Buffalo Sauce, Barbecue Sauce,
Pickled Celery, Shoestring Fries 15

VEGAN PAD THAI (GF) | Crispy Shallot, Tofu, Garlic, Bean Sprouts, Baby Bok Choy, Lime Zest,
Tamarind Glaze, Toasted Peanuts, Cilantro, White Pear Kimchi, Rice Noodles
ADD STATLER CHICKEN \$8 / ADD BRAISED SHORT RIB \$10 18

THE 1105 BURGER (AVAILABLE GF) | Charbroiled ½ lb. House Blend Ground Beef, Bacon,
Butter Lettuce, Crispy Grana Padano, Emmentaler Cheese, Special Sauce, Homemade Bun,
Shoestring Fries, Spicy Pickle, Smoked Tomato Ketchup 16

FOREVER BRAISED BEEF SHORTRIB (GF) | Mushroom Bordelaise, Baby Carrots, Portobello and
Parmesan Risotto, Crispy Plantains..... 29

MAPLE GLAZED SEA SCALLOPS (AVAILABLE GF) | Pan Seared Day Boat Scallops, Truffled
Mashed Potato, Haricot Verts, Baby Carrots, Sweet Maple-Dutch Caramel Butter, Chili Oil 29

HERB BAKED HADDOCK FILET (GF) | Roasted Fingerling Potatoes, Grilled Truffle Asparagus,
Lemon-Caper Butter **ADD CHESAPEAKE BLUE CRAB STUFFING (GF) \$7** 24

RISOTTO VERDURE (GF) | Grilled Asparagus, Artichoke Hearts, Vine Ripe Tomatoes, Zucchini, Pesto,
Extra-Virgin Olive Oil, Aged Pecorino **ADD STATLER CHICKEN: \$8 / ADD BRAISED SHORT RIB: \$10** 19

BRAISED LAMB SHANK A'LA BOLOGNESE (GF) | Tender Shank, Sautéed Baby Spinach, Ragout of
Ground Lamb & Beef, Herbs, Mushroom Bordelaise, Portobello and Parmesan Risotto 32

VEGETABLE SIDES & SUBSTITUTIONS 6.

BROCCOLINI ▪ GREEN BEANS ▪ SAUTEED SPINACH ▪ ASPARAGUS ▪ BRUSSEL SPROUTS ▪ CARROTS

EATING RAW OR UNDERCOOKED EGGS, FISH, MEAT AND OTHER FOODS MAY CAUSE SERIOUS ILLNESS.

GF = INDICATES GLUTEN FREE SELECTIONS

... SUSHI A LA CARTE ...

NIGIRI SUSHI OR SASHIMI. 2 PIECES PER ORDER.

* INDICATES COOKED OR STEAMED SELECTIONS.

CRAB (KANI)*	3.5	SALMON (SAKE)	6
EEL (UNAGI)*	8	SHRIMP (EBI)*	5
EGG (TAMAGO)*	3.5	SNOW WHITE TUNA ...	7
FLYING FISH ROE (TOBIKO)	6	TUNA (MAGURO)	6.5
MASAGO	4	WHITE FISH (IZUMI DAI)	5
SCALLOPS (HOTATE)	6	YELLOW TAIL (HAMACHI)	7

..... SUSHI MAIN

SERVED WITH SOUP AND SALAD.

SORRY, NO SUBSTITUTIONS ON SUSHI OR SASHIMI.

SUSHI DELUXE 10 Pieces of Assorted Nigiri Sushi and 1 Tuna Maki Roll	24
SASHIMI DELUXE 18 Pieces of Assorted Sashimi (Thinly Sliced Raw Fish)	27
SUSHI AND SASHIMI COMBINATION 5 Pieces of Nigiri Sushi, 8 Pieces of Sashimi, 1 California Roll	32
CHIRASHI 15 Pieces of Assorted Sashimi, 1 Egg, 1 Ebi, 1 Crab	24
UNAGI DON Baked Eel with Cucumber Oshinko, Served over Rice	25
TEKKA DON Thinly Sliced Tuna over Seasoned Rice	24
SALMON DON Thinly Sliced Salmon and Avocado over Seasoned Rice	24
SUPER WHITE TUNA CARPACCIO Seared White Tuna, Avocado, Tobiko, Spicy Ponzu Sauce	16
LOVE BOAT FOR 2 12 Pieces of Nigiri Sushi, 10 Pieces of Sashimi, 1 California Roll, 1 Rainbow Roll. Served with 2 Soups and 2 Salads	55
SUSHI BOAT FOR 3 16 Pieces of Nigiri Sushi, 12 Pieces of Sashimi, 1 California Roll, 1 Rainbow Roll, 1 Spicy Tuna Roll, 1 Snow Mountain Roll. Served with 3 Soups and 3 Salads	80
SUSHI BOAT FOR 4 18 Pieces of Nigiri Sushi, 18 Pieces of Sashimi, 1 Tuna Roll, 1 California Roll, 1 Rainbow Roll, 1 Snow Mountain Roll, 1 Elm Street Maki Roll. Served with 4 Soups and 4 Salads	105

SUSHI



MENU



..... APPETIZERS

EDAMAME Lightly Salted and Steamed	5	SEAWEED SALAD	5.5
SQUID SALAD	7	TUNA TATAKI Seared Tataki Style Tuna, Topped with Scallions, Ponzu	12
TASTE OF SASHIMI (6 PIECES) Thinly Sliced Fish Assortment: 2 Tuna, 2 Salmon, 2 White Fish	10	WHITE TUNA TATAKI Seared Tataki Style White Tuna, Garlic, Ponzu	14
TASTE OF SUSHI (4 PIECES) Sliced Fish Assortment Over Sticky Rice: 1 Tuna, 1 Salmon, 1 White Fish, 1 Shrimp	8	SHRIMP TEMPURA Fresh Shrimp Lightly Battered and Tempura Fried	10
SUNOMONO (8 PIECES) Fish Selection in Rice Vinegar: Salmon, White Fish, Octopus, Crab, and Shrimp. Served with with Sliced Cucumber	12	FRESH ROLL (2) Shrimp, Lettuce, Cucumber, Carrots, Wrapped in Rice Paper	7

..... MAKI SUSHI

ROLL (MAKI) OR HAND ROLL (TEMAKI)

ALASKA Salmon, Cucumber, Avocado, Caviar	8	SHRIMP*	6
ASPARAGUS*	4.5	SHRIMP TEMPURA*	7.5
AVOCADO*	5	SPIDER* Avocado, Caviar, Soft Shell Crab	11
CALIFORNIA* Crab, Avocado, Cucumber, Sesame	5.5	SUPER WHITE TUNA	7
CRAB*	4	SWEET POTATO*	5
CUCUMBER*	4	TUNA	7
EEL	9	TUNA MANGO	7
PHILADELPHIA Salmon, Cucumber, Cream Cheese	7	SPICY TUNA	7
SALMON	7	VEGETABLE*	4.75
SMOKED SALMON	7	WHITE FISH	5.5
SALMON SKIN*	5.5	YELLOW TAIL	7
SCALLOP	7		

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*INDICATES COOKED OR STEAMED SELECTIONS.

.... SIGNATURE ROLLS

THE BOSS (ICHIBAN) Tempura Shrimp, Tuna, Spicy Tuna, Avocado, 3 Kinds of Caviar	16
ELM STREET MAKI Spicy Crab, Cream Cheese, Scallion, Tempura Fried, Topped with Wasabi Tobiko, Side of Seaweed Salad and Ponzu	15
RED SOX MAKI Jumbo Pacific Scallop Tempura, Spicy Mayo, Avocado, Topped with Tuna, Crispy Shredded Potato, Cilantro	16
MAUI MAKI Yellowtail, Jalapeño, Sriracha, Avocado, Topped with Yellowtail, dot of Sriracha, and Yuzu Tobiko, Side of Spicy Ponzu and Togarashi	16
SNOW MOUNTAIN Tempura Shrimp, Cucumber, Avocado, Topped with Crabmeat	16
MVP ROLL Cooked Shrimp, Salmon, Tuna, Yellowtail, Avocado, Tobiko, Spicy Mayo, Wrapped in Soybean Paper	16
LAVA MAKI Tuna, Avocado, Asparagus, Topped with Spicy Tuna, Eel Sauce, Sriracha, and Tempura Flakes	16
DEVIL'S BREATH Spicy Tuna, Jalapeño, Avocado, Sriracha, Topped with Salmon, Wasabi Tobiko, and Spicy Mayo	16
PATRIOTS MAKI Tempura Coconut Shrimp, Mango, Spicy Tuna, Cucumber, Avocado, Topped with Orange Thai Chili Sauce	16
SPICY CATERPILLAR Eel, Cucumber, Avocado, Spicy Mayo, Topped with Avocado, Tobiko, Eel Sauce	16
FUJI MAKI Sweet Potato, Apple, Tuna, Topped with Red & Black Tobiko, Wasabi Mayo	15
RAINBOW ROLL Crab, Avocado, Cucumber, Tuna, Salmon, White Fish, Shrimp	15
'O YA' ROLL Asparagus, Cilantro, Cucumber, Avocado, Steamed Shrimp, Topped with Seared Tuna, Tobiko, Spicy Ponzu	16
CHERRY BLOSSOM ROLL Salmon, Avocado, Tempura Flakes, Tuna on Top, Chef's Wasabi Sauce, Spicy Mayo, Seaweed Salad	16
QUEEN CITY MAKI Salmon, Cucumber, Avocado, and Mango with Tuna, Pineapple, Wasabi Mayo on Top	15
VEG OUT MAKI Sweet Potato, Apple, Tofu, Torched Avocado, Wasabi Mayo	14

● **COCKTAILS**  **LIBATIONS** ●

MOJITO ▪ 9.

a Cuban cocktail made of Bacardi limon rum, mint, lime, and simple syrup

Can be uber sized for \$4...**Try it flavored:** Ginger, Peach, Sake, Blackberry, Cucumber, Dragonberry

HOT & DIRTY ▪ 12.

Tito's Handmade vodka, olive brine, and pepperoncini juice

THE BISTRO MARG ▪ 11.

Mi Campo tequila, Cointreau, simple syrup, splash of OJ, fresh lemon and lime

ESPRESSO MARTINI ▪ 13.

Fresh espresso, 3 Olives triple shot vodka, Kahlua, Tia Maria

Change the flavor add \$1: Frangelico, Godiva white chocolate, Baileys, Chambord

AMERICAN MULE ▪ 10.

Tito's Handmade vodka, fresh lime, and ginger beer

MAPLE BACON OLD FASHIONED ▪ 13.

Woodford rye, maple syrup, bitters

GREY HOUNDED ▪ 11.

Tito's Handmade vodka, grapefruit juice, muddled jalapeño and cucumber, simple syrup, orange bitters, prosecco

CUCUMBER DREAMS ▪ 12.

muddled cucumber, lemon, fresh thyme, with Hendrick's gin, topped with soda water and a splash of Sprite

FANCY PANTS ▪ 12.

a sweet twist on tequila: Tres Agaves blanco, Domain de Canton ginger liqueur, orange juice, pineapple juice, with a prosecco floater

HUNTERS POISON ▪ 11.

muddled orange and blueberry, Old Forester bourbon whiskey, vanilla liqueur, blood orange liqueur

MINT MAI TAI ▪ 9.

Bacardi light rum, Myers's dark rum, amaretto, triple sec, pineapple juice, orange juice

Can be uber sized for \$4

ABOUT THYME ▪ 12.

Redemption high rye bourbon, lavender simple syrup, Domain de Canton ginger liqueur, thyme

BASIL BLUSH ▪ 11.

Martin Miller's gin, St. Germain, fresh basil, fresh lime, muddled blackberry, simple syrup

LAVENDER LEMON ▪ 12.

Tito's Handmade vodka, lavender simple syrup, Cointreau, fresh lemon

● FEATURED WHISKEYS ●

Pricing is for a 2 oz pour
Add \$2 to make a Manhattan
Ask your server about having your whiskey “smoked”

BOURBON

Woodford Reserve - 12.
Hudson Baby Bourbon - 12.
Bulleit - 11.
Basil Hayden - 14.
Knob Creek - 11.
Redemption High Rye - 10.
Bookers - 14.
Makers Mark - 10.
Russels Reserve - 11.
Elijah Craig - 11.
Bib & Tucker - 13.
Bully Boy - 12.
Jack Daniels No. 7 - 9.
High West American Prairie -

RYE

Bulleit Rye - 11.
Redemption Rye - 10.
Michter's - 13.
Hudson Manhattan Rye - 13.
WhistlePig - 15.
WhistlePig Farmstock - 15.
High West Double Rye - 13.
Old Overholt - 9.
Woodford Reserve Rye - 15.

IRISH

Jameson - 9.
Slane - 10.

JAPANESE

Suntory Toki - 13.
Nikka Coffey Grain - 15.
Nikka Coffee Grain Malt - 15.

SCOTCH

Laphroig 10 - 10.
Oban 14 - 16.
Lagavulin 16 - 18.

Johnnie Walker

Black - 11.
Blue - 45.

The Balvenie

12yo - 13.
14yo - 15.
15yo - 18.

The Macallan

12yo - 13.
15yo - 18.
18yo - 48.
Rare Cask - 52.

● BEER MENU ●

DRAFTS

Ask your server about our ever-changing rotation of
local & craft beers for your enjoyment & experimentation!

BOTTLES & CANS


603 Winni Ale ▪ Moat Mountain Czech Pilsner
Kirin Ichiban ▪ Bud Light
Henniker Brewing Damn Sure ▪ Sapporo
603 Tangerine Seltzer ▪ 603 Black Cherry-Pomegranate Seltzer

● WHITE WINE ●

BUBBLES

LUNETTA PROSECCO (Italy)	9.	30.
SANTA MARGHERITA BRUT ROSÉ (Italy)		50.
VEUVE CLICQUOT YELLOW LABEL BRUT (Champagne)	(½ bottle)	55. 95.
DOM PERIGNON (Epernay)		195.



LIGHT, CRISP WHITES

GABBIANO PROMESSA PINOT GRIGIO (Italy)	8.5	32.
Refreshing and clean, with aromas of pear and white melon.		
 MATUA SAUVIGNON BLANC (Marlborough)	9.	34.
Fruit driven with classic acidity and a passionfruit finish.		

FULLER BODIED WHITES

J. LOHR ESTATES RIVERSTONE CHARDONNAY (CA)	9.	34.
Vanilla toastiness, with silky acidity and weight.		
BERINGER LUMINUS CHARDONNAY (Oak Knoll, CA)	12.	46.
Bright citrus characteristics and a beautiful minerality.		

FRUIT DRIVEN WHITES

 A BY ACACIA ROSÉ (Carneros)	9.	34.
Hints of mineral and hibiscus flower tea, with ripe, juicy berries.		
 CHARLES & CHARLES RIESLING (Washington)	8.5	32.
Full-flavored with notes of stone fruits, minerals, citrus & floral.		

RESERVE WHITES

ROMBAUER CHARDONNAY (Carneros)		72.
Creamy vanilla integrates with honeysuckle, pineapple and apricot.		
CHATEAU MONTELENA CHARDONNAY (Napa Valley)		90.
Bursts with aromas of ripe peach, green apple, and honeydew.		



EASY DRINKING REDS

LYRIC BY ETUDE PINOT NOIR (CA) Fresh berry, backed by soft tannins and cedar spice notes.	9.	34.
RODNEY STRONG MERLOT (Sonoma) Notes of black cherry, dark berries and plum with dried herbs.	9.	34.
MEIOMI PINOT NOIR (CA) Toasty mocha oak flavors, wild berry, raspberry, cola and spice.		42.
CLINE CASHMERE (California) A blend of Mourvedre, Syrah, & Grenache.	10.	38.

REDS WITH CHARACTER

CANNONBALL CABERNET SAUVIGNON (CA) Black cherry, wild berry fruit and notes of chocolate and oak.	9.	34.
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BOLDER REDS

FREAKSHOW CABERNET SAUVIGNON (Lodi) Full bodied with black currant, blackberry, oak, vanilla and cassis.	12.	46.
JUGGERNAUT HILLSIDE CABERNET SAUVIGNON (California) Luxurious texture with black currants and vanilla.	16.	60.

RESERVE REDS

CRISTOM MT. JEFFERSON CUVÉE PINOT NOIR (Willamette Valley) Medium-weight with bright, red-fruit, balanced tannins and bright acidity.		70.
FLOWERS PINOT NOIR (Sonoma Coast) Raspberry, red licorice, cola and pomegranate flavors.		115.
FROG'S LEAP ZINFANDEL (Napa Valley) Rich and mellow with black cherry, raspberry jam and exotic spice flavors.		65.
BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON (Knights Valley) Black cherry, mocha, lavender and sweet spice.		72.
DUCKHORN VINEYARDS CABERNET SAUVIGNON (Napa Valley) Richly intense layers of dark berry & cassis supported by notes of fig, cardamom, clove & cracked black pepper.		135.
SILVER OAK CABERNET SAUVIGNON (Alexander Valley) Full-bodied with great tannic structure. Long and savory on the finish.		140.

● **DESSERT**  **MENU** ●

CRÉME BRÛLÉE ▪ 8.

Edible almond basket, fresh berries

WARM FLOURLESS CHOCOLATE CAKE (GF) ▪ 8.

Homemade toffee, vanilla bean ice cream, whipped cream, raspberries

BANANA CHEESECAKE SPRING ROLLS ▪ 10.

Ripe bananas & NY style cheesecake wrapped in spring roll paper & lightly fried. Served with cinnamon gelato, caramel sauce, berries & whipped cream

HOUSE MADE CARROT CAKE ▪ 8.

Maple-cream cheese frosting, toasted marshmallow, berries, vanilla anglaise

LEMON ICEBOX JAR ▪ 7.

Layers of graham cracker, lemon curd, and whipped cream, served in a mason jar with fresh berries

LOCAL SORBET ▪ 8.

Evolving trio of locally crafted sorbet and fresh fruit, mint, sorrel

COCONUT ICE CREAM ▪ 7.

Fresh berries

● **AFTER**  **DINNER** ●

ESPRESSO BAR

Espresso, Cappuccino, Latté or Fresh Brewed Coffee

POT OF TEA

African Nectar

Earl Grey

Green Dragon

Mint

Spring Jasmine