

# Dinner Mains

**Filet Mignon+ with Steak Diane Sauce 41** | add a lobster tail 16  
pan juices, mushrooms, parsley, shallots, mustard and cognac; fingerling potatoes; asparagus

**Grilled Black Angus New York Strip Steak+ 39** | add a lobster tail 16  
plain or marinated; mashed potatoes; haricots verts

**Grilled Skirt Steak+ with Charred Tomatoes 28**  
cauliflower gratinée, green beans; medium rare-ish

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**Pappardelle Pasta with Boneless Braised Short Rib and Horseradish Cream 29**  
pasta tossed with boneless braised short ribs, horseradish cream, dollop of orange gremolata – orange zest, minced garlic and parsley

**Parmesan, Panko and Herb Crusted Chicken with Lemon-Sage Sauce 28**  
creamy citrus sauce; brussels sprouts; fingerling potatoes

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**Pan-Seared and Roasted Salmon+ with a Light Coconut-Curry Sauce 30**  
basmati rice; green zucchini and cherry tomatoes; sprinkle of sesame seeds

**Cacciucco – Tuscan Seafood Stew 34** | add a lobster tail 16  
shrimp, mussels, clams, tuna, salmon, garlic crostini; spicy tomato sauce

**Seafood Vol-Au-Vent 32**  
shrimp, scallops, crawfish, tuna, puff pastry triangles, haricots verts; sherried lobster sauce

**Rigatoni con Gamberi 28**  
shrimp, spinach, roasted tomato, garlic, white wine, finished with extra virgin olive oil and parmigiano-reggiano

**Alaskan King Crab Legs 49**  
approximately 1.2 pounds; mashed potatoes, french fries, or rice; haricots verts

**Pad Thai with Shrimp 28** | without shrimp 17  
slightly spicy with rice noodles, vegetables, ginger, sesame, peanuts, egg, cilantro

**“North Fork Favorites”** Ask your server

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**Winter Curry: Mélange of Vegetables and Legumes (vegan; gf) 19**  
green squash, spinach, onions, roasted sweet potatoes, chickpeas, lentils; red curry infused with Moroccan spices

**Asian Vegetable Stir-Fry: 19** | add shrimp 10  
sweet red peppers, red onion, green beans, carrots, lotus root, rice; ginger-sesame-soy (gluten-free) and sprinkled with sesame seeds – we may add/substitute seasonal vegetables

## Sides

asparagus 9 | haricots verts 7 | cauliflower gratinée 10 | brussels sprouts 8  
pan-fried fingerling potatoes 8 | escarole 8 | spinach 9 | mixed veggies 7  
onion rings 8 | french fries 4 | sweet potato fries 5 | mashed potatoes 6 | rice 4

+ This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

please ask your server about vegetarian and gluten-free options

FALL

**Paccheri Pasta with Italian Sausage, Spinach, and White Beans 28**

large tubular pasta (slightly larger than rigatoni); crumbled, hot Italian sausage (Teitel Bros, Arthur Ave) sautéed spinach;  
cannellini beans; extra virgin olive oil; parmigiano-reggiano