

Open daily at 4:00pm
Serving dinner from 4:30pm
Sunday brunch 11:30 - 3:00

Menu

APPETIZERS

FRENCH ONION SOUP

crock of onion soup, crouton and melted Gruyere cheese 7.95

YORK MIXED GREEN SALAD

with sundried cranberries, sunflower seeds and radishes tossed in a champagne vinaigrette 8.95

Topped with your choice of gorgonzola, mild goat cheese or shaved pecorino romano cheese 9.95

WARM ROMAINE SALAD TOPPED WITH SHAVED PECORINO ROMANO

with sun dried tomatoes, pignoli nuts and a parmesan reggiano dressing 9.95

CRISPY VIRGINIA TIDEWATER CRAB CAKES

served with a traditional cole slaw, preserved lemons and a whole grain mustard remoulade 10.95

CRISPY SPRING ROLLS

shrimp and vegetable spring rolls with a sesame seaweed salad and three dipping sauces

(soy, sweet chili and Chinese mustard) 10.95

HOUSE MADE SWEET POTATO GNOCCHI

tossed with *Hudson Valley* goat cheese, blistered grape tomatoes and baby arugula in a lite cardonnay broth 11.95

JUMBO WHITE SOUTH AFRICAN SHRIMP COCKTAIL

served with York cocktail sauce 11.95

YORK ARTISANAL CHEESE BOARD

an assortment of five imported and domestic artisanal cheese selections

served with seasonal fruit 12.95

NOLA CALAMARI

cajun spiced calamari served with York remoulade 9.95

GORGONZOLA BREAD

baked with lite garlic, bechamel sauce and gorgonzola cheese 6.95

MAIN COURSE

LINGUINI PASTA "FRUTTI Di MARE"

with Jumbo Gulf Shrimp, Callico Bay Scallops, Prince Edward Island Mussels

and Manilla Clams tossed in a spicy tomato sauce 21.95

GRILLED ATLANTIC SALMON

served over a crispy Idaho potato-bacon-arugula cake topped with a

shaved carrot salad with a drizzle of arugula emulsion 22.95

PAN ROASTED "DIVER" SEA SCALLOPS

served with a sautee of oyster mushrooms, roasted cauliflower, braised shallots and

diced Yukon gold potatoes finished with a drizzle of Black truffle sauce 24.95

ROSEMARY CRUSTED RACK OF LAMB

served with a ragout of slow oven roasted tomatoes, cannellini beans and kalamata olives

over a bed of roasted garlic whipped Yukon gold potatoes 32.95

GRILLED FILET MIGNON OVER AN IDAHO POTATO AND BUTTERNUT SQUASH GRATIN

served on a bed of sauteed baby spinach finished with a drizzle of bordelaise reduction 33.95

GRILLED MARINATED SKIRT STEAK

our house specialty, served with caramelized onions, baby carrots and mashed potatoes 26.95

GRILLED MAPLE GLAZED PORTERHOUSE CUT OF PORK

served with a melange of butternut and acorn squash, rutabaga and celery root

finished with a drizzle of Madeira wine reduction 23.95

PAN ROASTED BONELESS CRISPY HALF "MURRAY'S" FREE RANGE CHICKEN

served over a sautee of Spanish chorizo and onion with red and yellow peppers

served with an avocado-tequila dipping sauce 18.95