

GLUTEN FREE LUNCH AND DINNER MENU

RAW BAR (AVAILABLE FROM 5-10:30 PM)

OYSTERS	3EA
selection of east coast oysters, cilantro mignonette	
JUMBO SHRIMP	5EA
jalapeno cocktail sauce	
SNOW CRAB CLAWS	4EA
mustard emulsion	
LOBSTER COCKTAIL	33
steamed, cracked and split, "old bay" aioli	
LITTLE NECK CLAMS	18 DZ
asian spiced with garlic, cilantro, roasted, chilled	
GRILLED CALAMARI	16
lime, bird's eye peppers, virgin olive oil	
SEAFOOD SAMPLER TO SHARE	72
chilled selection of shrimp, maine lobster, snow crab claws, oysters, clams	

TO START

CORTLAND MANOR GREENS	15
heirloom carrots, walnuts, aged sherry vinaigrette	
ROASTED BERKSHIRE BEET SALAD	17
broken feta vinaigrette, curly spinach, beet chips	

TO ADD

Grilled Asparagus/Shallot Butter	9
Marble Potatoes/Garlic Aioli	9
Roasted Root Cellar Vegetables/Herb Butter	9
Cheddar Stacked Potatoes	9
Baked Truffle French Fries	9

EXECUTIVE CHEF BROOKE VOSIKA

© Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

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TO FOLLOW

LOBSTER COBB	34
boston bibb, avocado, sharp cheddar, bacon, tiny tomatoes, crumbled eggs, buttermilk chive dressing	
PANTRY SALAD WITH FREE RANGE CHICKEN	26
chopped, tossed, herb grilled chicken breast curly endive, watercress, tomato, bacon, avocado scallions, sunflower seeds	
GRILLED CHICKEN MILANESE	27
marinated tomatoes, house pulled mozzarella, aged balsamic	
©THE BRISTOL BUNLESS BURGER	21
grilled, aged Vermont cheddar organic greens, sherry vinaigrette	
SEARED DIVER SCALLOPS	36
sweet corn, clam 'chowder', marble potatoes, prosciutto crisps	
ROASTED CHICKEN	29
celery root & horseradish puree, wild mushrooms, smoked bacon	

FROM THE GRILL

©16 oz Grass Fed Prime Bristol Cut	49
<i>Dry aged for a minimum 45 days</i>	
©Colorado Lamb Chops	39
©10 oz Prime New York Strip	42
©8 oz Prime Filet Mignon	38
©8 oz Atlantic Salmon Filet	36

ALL STEAKS SERVED WITH RED WINE SAUCE