

I. STARTERS

Rosemary Calamari <i>chipotle aioli, marinara</i>	15
Littleneck Steamers <i>garlic, shallots, cherry tomatoes, fresh herbs, white wine</i>	14
Fried Lobster Lollipops <i>secret sweet and spicy sauce</i>	16
Spinach & Artichoke Dip <i>parmesan, toasted naan chips</i>	12
Au Gratin Onion Stack <i>baked caramelized onions, parmesan cheese, roasted garlic aioli</i>	12
Fire Roasted Meatballs (GLUTEN FREE) <i>ricotta, pomodoro, toasted pine nuts</i>	14
Seafood Bisque <i>lobster, shrimp, scallops, garlic herb crostini</i>	10
French Onion Soup <i>caramelized onions, swiss, asiago, garlic herb crostini</i>	9

II. SALADS

add chicken +4, shrimp +5, salmon or steak +6

Burrata & Grilled Peach Salad <i>arugula, caramelized shallots, lemon zest, balsamic</i>	15
Strawberry Baby Spinach Salad <i>goat cheese, candied walnuts, sliced strawberries, vinaigrette</i>	14
Kale Caesar Salad <i>asiago, brown butter croutons, house caesar dressing</i>	12
Red Quinoa & Arugula Salad <i>beets, toasted almonds, goat cheese, vinaigrette</i>	10

III. FLATBREADS

Margherita <i>fresh mozzarella, asiago, san marzano, basil, extra virgin olive oil</i>	14
Port Wine, Fig, & Prosciutto <i>baby spinach, goat cheese</i>	16
Three - Mushroom <i>porcini, cremini, button, asiago, fresh mozzarella, truffle oil drizzle</i>	15
Shrimp and Pesto <i>arugula, cherry tomatoes, fresh mozzarella</i>	16

IV. FRESH PASTA

Seafood Mac & Cheese <i>lobster, shrimp, scallops, cheddar, smoked ghouda, cavatelli pasta</i>	25
Hand-Cut Rigatoni Bolognese <i>bolognese, parmigiano</i>	22
Tagliatelle Verdure <i>market vegetables, aglio e olio</i>	21

V. MAINS

All served with seasonal market vegetable.

Add house or kale caesar salad +6

Creekstone Farms NY Strip Steak <i>chimicurri compound butter</i>	32
Rotisserie Chicken <i>lemon thyme broth, corn & tomato relish</i>	25
Pan Seared Salmon <i>artichoke & pesto gastrique</i>	26
Seared Ahi Tuna Tostada Stack <i>pico de gallo</i>	25
Day Boat Scallops <i>crispy pancetta, parsnip puree</i>	26
Fish N Chips <i>mothers milk battered, lemon zest fries</i>	22
Bridge Music Burger <i>bacon, cheddar, lettuce, tomato, onion, garlic herb aioli, french fries</i>	15
Truffle Fries	10
Spinach & Corn Risotto	9
Sauteed Spinach	8
Scalloped Potatoes	10

SIDES

Portioned to share

CHEFS 5-COURSE CULINARY TASTING MENU

\$70 PER PERSON (EXCLUDES BEVERAGES, TAX AND GRATUITIES)

**Choose one salad, one flatbread, one pasta,
one main entree and one dessert to share.**

**This a great way to enjoy a sampling of chef's
menu offerings.**

**Minimum 2 people participation. Steak Entree additional \$5 per
person. Add a Starter Course for additional \$5 per person.**

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**Special Thanks to all the City Of Poughkeepsie staff, board members, council members, administrators and executives for their dedicated hard work and service in guiding our city to forever be buzzin.
To Our City Of Poughkeepsie Mayor Rob Rolison, his wife Lori and his family - thank you for your leadership and support! - Your friend, Michael Lund**