



Dinner Served from 5:00 PM to 11:00 PM

## Small Bites / Shared Plates

<b>Tuna Tartare</b>	26	<b>Cheese and Charcuterie</b>	25
Avocado, Wakame, Tomato, Crispy Wonton		Cheese and Meat Selection with Grilled Bread	
<b>Flat Breads</b>	16	<b>Truffle Potato Fries</b> (GF)	10
- Margherita, Tomato, Mozzarella, Basil		Tossed with Gremolata	
- Pepperoni, Tomato Sauce, Mozzarella		<b>Mini Cheeseburgers</b>	18
- Hawaiian, Ham, Pineapple		Brioche Bun, Lettuce, Tomato, French Fries	
<b>Chicken Quesadilla</b>	18	<b>Crispy Calamari</b>	18
Pepper Jack Cheese, Scallions, Tomatoes, Onions, Peppers, Sour Cream, Guacamole, Pico de Gallo		Spicy Smoked Tomato Sauce	
<b>Baby Lamb Chops and Merguez</b>	26	<b>Chicken Wings</b>	18
Yogurt, Cumin, Cilantro, Crumbled Goat Cheese, Pomegranate Vinaigrette		Buffalo or Asian style	

## Soups and Salads

<b>Soup of the Day</b>	10	<b>Classic French Onion Soup</b>	13
		Caramelized Onions, Aged Gruyère Cheese, Brioche Crouton	
<b>Randolph's Salad</b> (GF)	16	<b>Tuna Niçoise Salad</b> (GF)	25
Mixed Greens, Toasted Pecans, Raisins, Crumbled Goat Cheese, Raspberry Vinaigrette		Rare Ahi Tuna, Haricot Verts, Free-Range Egg, Fingerling Potatoes, Niçoise Olives, Radish, Bibb Lettuce, Lemon Vinaigrette	
Add Chicken 5    Add Salmon 8		<b>Chopped Cobb Salad</b> (GF)	22
<b>Skirt Steak Salad</b> (GF)	25	Arugula, Grilled Chicken, Avocado, Smoked Bacon, Free-Range Eggs, Tomatoes, Roquefort Blue Cheese, House Blue Cheese Dressing	
Petite Greens, Golden Beets, Baby Turnips, Asparagus, Fava Beans, Radishes, Shaved Fennel, Lemon Balsamic Dressing		<b>Grilled Chicken Paillard</b> (GF)	21
<b>Caesar Salad</b>	15	Baby Arugula, Tomatoes, Cucumber, Radishes, Lemon Poppy Vinaigrette	
Romaine Lettuce, Shaved Parmesan, Garlic Croutons			
Add Chicken 5    Add Salmon 8			

## Entrées

<b>Warwick Burger</b>	21	<b>Atlantic Salmon</b> (GF)	27
Black Angus, Aged NY Cheddar, Lettuce, Tomato, Brioche Bun and French Fries		Steamed Vegetables, Fragrant Basmati Rice, Light Curry Cream Sauce	
Add Bacon 2    Add Mushrooms or Onions 2		<b>Lobster Roll</b>	30
<b>Greek Style Spiced Lamb Burger</b>	23	Beefsteak Tomato, Bibb Lettuce, Avocado, Smoked Black Pepper Bacon, Tarragon Truffle Aioli on Toasted Brioche	
Feta Cheese, Tomato, Red Onion, Tzatziki Sauce, French Fries		<b>Pan Seared Diver Sea Scallops</b>	30
<b>Roasted Amish Chicken Breast</b> (GF)	29	Sautéed Parmesan Gnocchi, Prosciutto, Peas, Parmesan Coulis	
Roasted Heirloom Potatoes, Broccoli Rapini, Peppers, Garlic, Chicken Jus		<b>Pappardelle Bolognese</b>	25
<b>12oz New York Strip</b> (GF)	39	Shaved Parmesan, Basil	
Peppercress, Bordelaise Sauce, French Fries		<b>Carnaroli Risotto</b>	32
<b>Softshell Crab Tempura Sandwich</b>	25	Rock Shrimp, Peas, Leek, Tomato, Crustacean Coulis	
On Brioche, Spicy Roasted Garlic Aioli, Butter Pickles Celery Root and Cabbage Slaw, Matchstick Fries			

(GF) = Gluten Free

Gratuities and applicable N.Y. State taxes are not included in menu pricing  
15% gratuity charge will be added to parties of 6 or more guests

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