

Honig Grill

Artichoke & Spinach Dip Warm potato chips 15	Tuna Tartare Ahi tuna, avocado & wonton chips 17
Crispy Calamari Spicy tomato 15	Grilled Octopus Frisee, fennel & orange 16
Baked Clams Herb bread crumbs 12	Burrata & Basil Mesclun greens & beefsteak tomatoes 16
Branzino Carpaccio 19	Chicken Parmesan Sliders 16

Raw Bar

L.I. Little Neck Clams	each 1.60	East Coast Oysters	each 2.50
L.I. Cherrystones	each 1.60	West Coast Oysters	each 3.25
Jumbo Shrimp Cocktail		22	

Sauces: cocktail, horseradish, mignonette

Sushi

California Heaven	Crab, avocado & cucumber topped with kani salad, potato crunch, eel sauce & spicy mayo	21
Fairmont Tuna	Spicy tuna & cucumber roll, topped with spicy tuna, crunch & eel sauce	22
Mango Roll	Spicy tuna, salmon & avocado roll topped with tuna, mango & thai chili sauce	23
Napa Roll	Shrimp tempura & avocado roll topped with lobster meat, crunch, eel sauce & spicy mayo	22
Tuna Trio Tartare	Spicy tuna roll wrapped with soy bean paper topped with tuna, tuna tartare & chili sauce	23

Salads

A Little Caesar	Chopped romaine, shaved parmesan cheese & house croutons	11
BLT Wedge	Iceberg lettuce, cherry tomatoes, bacon, blue cheese & scallions	12
Kale & Avocado	Feta cheese, lemonette dressing & candied walnuts	12
Rutherford 850	Field greens, goat cheese, tomatoes, bacon, chopped egg & honey mustard	14

Add to any salad: Chicken 7, Flat Iron 13, Salmon 11, Shrimp (3) 15

Entrées

Rigatoni	Slow Cooked Beef Ragout, Shallot Reduction	23
Braised Short Ribs	Boneless ribs, pan roasted, au jus & mashed potato	31
Branzino	Sautéed lightly, Honig sauvignon blanc & Napa capers	36
Chicken Paillard	Marinated grilled chicken breast, arugula parmesan salad, tomato & onion	24
Chicken Parmesan	House made marinara & muenster cheese	26
Grilled Swordfish	Line caught, sweet chili glaze & grilled asparagus	36
Honig Burger	Brioche bun, American cheese, bacon, lettuce, tomato, onion & pickle	19
Grilled Pork Chop	Caramelized onions & cherry peppers, mashed potato	29
Organic Chicken	Oven roasted half chicken, fingerling potatoes, rosemary lemon sauce	27
Pan Seared Salmon	Broccoli rabe, sautéed mushrooms	30
Seared Tuna Steak	Ahi tuna, thai glaze & sautéed baby bok choy	35

USDA Steaks & Chops

Flat Iron Steak 12 oz	31	New York Strip 12 oz	41
Filet Mignon 8 oz	42	Rib Eye Bone Out	46

Sauce choices: herb butter, au poivre, béarnaise, house made steak sauce "All steaks are served with a baked potato"

Side Dishes

French Fries	8	Mashed Potato	9	Creamed Spinach	10
Truffle Fries	10	Roasted Brussel Sprouts	10	Roasted Wild Mushroom	10
Grilled Asparagus	10	Sauteed Broccoli Rabe in Garlic	10		

"consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

08/26/17