



appetizers

wild mushroom soup black trumpet dust, light truffle cream	7
pumpkin curry crab bisque red curry, green onions, shiitake mushrooms, star anise cream, coriander oil	7.5
fig and prosciutto flat bread caramelized onions, gorgonzola, circus frisee, mascarpone cheese, port-balsamic glaze	9.5
shrimp jumbo lump crab cakes baradei crab ragoon, celery root slaw, green apple, mango-ginger vinaigrette	12
asian calamari fresh spinach, asian vegetable, toasted peanuts, caramel soy glaze, cilantro aioli	11.9
yukon gold flat bread yukon gold potatoes, bacon, cheddar, sour cream, scallions, white truffle oil	12
ahi tuna tartar chopped tuna, avocado salad, carrot crunch, watermelon radish, spicy thai sauce	12.9
foie gras "A" brioche, poached pear, spanish almonds, amarena cherry reduction	17.9
artisanal cheeses chef selection of cheese and accoutrements	12
carpacio tart filet mignon, roasted shallots, horseradish-mascarpone cream sauce, fried capers, frisee, truffle oil	13.9
maine lobster salad heart of palm, mango, ginger, cilantro, serrano pepper, green onions, avocado, coconut foam	17.9
steakhouse salad iceberg lettuce, heirloom tomatoes, apple wood smoked bacon, maytag blue, red onions, our house herb ranch	11.9
beet salad roasted beets, candy striped beets, goat cheese mousse, pistachio, blood orange, citrus coulis	11.9
mixed greens bosc pear, dolce gorgonzola, endive, candied walnuts, honey-poppy seed vinaigrette	7.9
chopped tuscan salad arugula, mozzarella, salami, peppers, green beans, garbanzo, olives, sherry shallot vinaigrette	8.9

*Kindly note that a 20% gratuity will be added to parties of 6 or more
Ponte Catering is now available for your entire off premise catering needs*

main course

butternut squash ravioli tart apple, goat cheese, sage, ginger, mascarpone, hazelnut brown butter sauce	19.9
moroccan chicken pan roasted free range chicken breast, heirloom potatoes, green olive, cilantro, spanish almonds preserve lemon-saffron sauce	25
chilean sea bass yukon potato crusted, braised leeks, sugar snap peas, red wine sauce	34
diver scallops applewood smoked bacon, green apple-celery root puree, brunoise of carrot, calvados sauce, cider drizzle	29
salmon confit of beech mushrooms, organic potato-bacon salad, herb béarnaise	28
pork porterhouse smoked bacon, pecan dusted dates, mustard pomme puree, compressed apple cheddar cobbler, rosemary butter	29
margret duck breast nine spice, braised thigh, seared foie gras, ginger sweet potato pancake, candied orange zest, orange szechwan peppercorn sauce	32
filet mignon with duo of sauce stuffed with roasted garlic, wild mushrooms, fresh peas, onion confit, yukon gold mash, barolo-gorgonzola sauce	36
"bouillabaisse" south of france style shrimp, fresh fish, scallops, calamari, garlic aioli, gruyere cheese, toasted croustini	28
osso bucco milanese slow braised veal shank, creamy saffron risotto, glazed baby carrots, cipollini onions, porcini mushroom broth	39
16 oz sterling silver rib-eye espresso rubbed rib-eye, roasted garlic, yukon potato and leeks pave, a ragu of wild mushroom, sherry shallot sauce	36

prefix menu \$36 per person

5:30–6:30pm

your choice of appetizer, entrée and dessert

foie gras, lobster, filet mignon, sea bass, and rib eye add \$6

Proprietor
Chef Christopher Ponte

Chef Partner
Chef Tony Bonanno