

# Dinner Menu

## Cold Appetizers & Salads

*Spicy Tuna Tartare with Avocado Wasabi & Sesame Crisps 17*

*Ahi Tuna Marinated with Avocado Wasabi Cream & Sesame Crisps*

*Fillet Mignon Carpaccio with a Cognac Infused Foie Gras 22*

*Mediterranean Filet Mignon Beef Tartare 21*

*Beet Infused Salmon Gravlox 16*

*Holland Baby Herring 15*

*Vis-à-Vis Lardon Salad 19*

*Frisee, Crispy Smoked Bacon, Poached Egg served with Chef's Special Dressing*

*Spanish Grilled Octopus Salad 18*

*Chargrilled Octopus served with Mediterranean Salad, Goat Cheese and Passion Fruit Pearls*

*Confit Duck Salad 17*

*Pulled Confit Duck, Arcadian Greens, Pistachios, Dried Cherries, Mandarins and Apple Vinaigrette*

*Italian Burrata & Farm Stand Tomato Salad 16*

*Red and Yellow Beef Steak Tomatoes, Pink Sea salt and Balsamic Glaze*

*Vis-à-vis Seafood Salad 24*

*Tiger Shrimp, Calamari, Scallops, New Zealand Mussels, Crawfish and Octopus served in Citrus Berry Blend Sauce*

*Skirt Steak Salad 20*

*Black Angus Skirt Steak, Papaya, Thai Basil, Mango, Peanuts*

*Classic Caesar Salad 12*

*With Shrimp Additional \$6 or Chicken Additional \$4*

*Fresh Garden or Greek Salad 14 / 16*

*Mixed Greens, Cucumber, Tomatoes, Red Onions*



**VIS À VIS**  
RESTAURANT & LOUNGE

*Salo with "Borodinsky" Bread, Horseradish and Garlic 19*

*Assortment of Pickles 13*

*Charcuterie Platter "Chef's Selection of Cold Cuts" 29*

*Assorted Fish Platter 24*

*Cheese Board "Chef's Selection of Cheese" 26*

*Gourmet Foie Gras Pate 24*

*Trio Pate Board "Pheasant, Pate de Champagne and Homemade Chicken" 19*

## *Raw Bar*

*Vis-à-Vis Seafood Tower 125*

*Lobster, Oysters, Shrimp Cocktail, Tuna Tartar, Seafood Ceviche, Oyster Shots*

*Blue Point Oysters 32*

*Shrimp Cocktail 16*

*Trio of Oysters Shots 14*

*Choice of Classic or Bloody Mary Mix with Quail Eggs*

## *Soups*

*Porcini Mushroom & Barley Soup 11*

*Lobster Bisque 14*

*Maine Lobster & Lobster simmered all day, served with fresh Lobster*

*Classic French Onion 13*

*Solyanka 12*

*Soup du Jour m/p*



## *Hot Appetizers*

*Foie Gras with Caramelized Apples & Calvados 33*

*Pan Seared Foie Gras on a Himalayan Pink Hot Stone with Caramelized Apples*

*Wild Mushroom Ravioli 16*

*Porcini Mushroom & Truffle Cream Sauce*

*Escargot Seared in Champagne Herb Butter, Stuffed in French Crepes 16*

*Russian Style Home Fries with Wild Mushrooms 19*

*Polpo a la Brasa 19*

*Chargrilled Octopus served with Marcona Almond Romesco and Celery Salsa Verde*

*Peking Duck & Scallion Rolls 17*

*Homemade Veal Dumplings 14*

*Pelmeni Served with sour cream and White Vinegar*

*Japanese Robotayaki*

*Filet Mignon \$17*

*Shrimps \$17*

*Chicken \$13*



**VIS À VIS**  
RESTAURANT & LOUNGE

## Entrées

### Chilean Seabass 38

Lemon & Dill Cream Sauce, Chive Mashed Potatoes, Farm Stand Vegetables

### Branzino a la Vis-à-Vis 29

Options of Whole Grilled / Pan Seared or Filet Grilled / Pan Seared

### Filet of Salmon 27

Served with Mashed Potato, Vegetables and Lemon Sauce

### Risotto of the Day m/p

### Seafood Bouillabaisse 38

Lobster, Shrimp, Mussels, Clams and Seabass served with Lemon Garlic Aioli

### Duck Two Ways 29

Duck Confit & Duck Breast Seared in Spiced Sage Brown Butter

### Organic Chicken Tabaka 23

Chive Mashed Potatoes & House-Made Sauce

### Rosemary Lamb Chops 37

Rosemary Infused Grilled Lamb Chops with Red Wine Sauce & Pan Seared Asparagus

### Prime Short Ribs 30

Slow Braised Short Rib served with Truffle Polenta

### Filet Mignon Beef Stroganoff 26

### Prime Filet Mignon 8 Oz 38

### Black Angus Skirt Steak 30

Served with wild mushroom Cous Cous

### Steak of the Day m/p

\* Ask Your waiter about our delightful daily Specials...



VIS À VIS  
RESTAURANT & LOUNGE