

TIVOLI VILLAGE **HAMPTONS** DINNER MENU

STARTERS & SHARED PLATES

OVERSTUFFED BACON & EGGS

deviled eggs, shaved celery, applewood smoked bacon, chives, sweet smoked paprika 6

BUFFALO ONION RINGS

beer battered onions, bleu cheese crumbles, buttered hot sauce, chive & buttermilk ranch, smoked tomato ketchup 8

PRESERVED LEMON HUMMUS

grilled pita, cucumber, tomato, olives, house-pickled vegetables, olive oil, smoked paprika 11

AVOCADO FRIES

green goddess dressing, smoked tomato ketchup 9

SMOKED SALMON CREPES*

arugula, heirloom cherry tomatoes, cucumber, chives, fried capers, lemon vinaigrette, caraway & black pepper creme fraiche 14

GREEN CHILI PORK STEW

oaxaca cheese, cornbread, whipped honey butter, charred jalapeño, cilantro leaf, shaved scallion 10

MARYLAND LUMP CRAB CAKES*

fennel, tomato & mushroom salad, arugula, green goddess dressing, lemon vinaigrette 14

HAMPTONS WINE BOARD

assorted meats & cheeses served with honeycomb, nuts, pickled vegetable, grain mustard, dried fruit 23

BRUSCHETTAS

APPLE & RICOTTA

granny smith apple, lemon ricotta, toasted pecans, brandy apple syrup, basil 12

MUSHROOM & BRIE

triple cream brie, caramelized mushrooms, balsamic glaze, chives 12

SPECIALTIES

WILD ISLES SALMON MIGNON*

roasted cauliflower, honey & garlic-braised carrots, rosemary cauliflower sauce, caper & raisin emulsion 22

MARKET VEGETABLES & FORBIDDEN RICE

five seasonal vegetables, cherry tomato, avocado, cilantro, chives, sweet & spicy coconut sauce 17

MARY'S FREE RANGE CHICKEN

pitman family farms breast, garlic spinach, beech mushrooms, preserved lemon risotto, shaved parmesan, olive chicken jus 22

GRILLED SWORDFISH*

deconstructed tacos, cabbage, shaved onions, pico de gallo, cilantro lime salt, guacamole, radish, chipotle crema, corn tortillas 25

PAN BASTED IDAHO TROUT*

butter beans, applewood smoked bacon, celery, lemon, butter, tomato & fennel salad, sherry vinaigrette 21

DUROC HERITAGE PORK PRIME RIB

brussels sprouts, applewood smoked bacon, poached apples, cinnamon butter, cranberries, scallion, honey mustard glaze 34

BRAISED ANGUS SHORT RIB

new york cheddar potato gratin, honey & garlic braised carrots, over easy egg, bordelaise sauce 27

FILET MIGNON*

8 oz creekstone farms black angus beef, bleu cheese risotto, garlic mushrooms, onion relish, red wine sauce 39

AGED NEW YORK STRIP*

12 oz center cut black angus beef, chive whipped potatoes, asparagus, caramelized shallots, au poivre sauce, béarnaise sauce 39

34-DAY AGED TOMAHAWK RIBEYE

40 oz creekstone farms black angus beef, caramelized shallots, garlic & rosemary salt, béarnaise sauce, au poivre sauce, crispy herb yukon gold potatoes, lemon aioli 120

GARDEN GREENS *add organic chicken breast +5*

GREEN APPLE & BLEU CHEESE

arugula, dried cranberries, walnuts, pickled onion, cider vinaigrette 9

CAESAR

romaine, rustic croutons, parmesan reggiano, lemon caesar 11

BRUSSELS SPROUTS & BACON

dried cranberries, almonds, dried blueberries, aged new york cheddar, mint leaf, honey mustard vinaigrette 12

HAMPTONS WEDGE

heirloom cherry tomatoes, crispy onions, applewood smoked bacon, bleu cheese, buttermilk ranch 11

SEARED AHI TUNA*

toasted sesame seeds, cucumber, apple, carrot, cabbage, cilantro leaf, shaved scallion, ponzu sauce, chipotle lime crema 16

ADDITIONS

garlic spinach 5

bbq spiral fries and smoked tomato ketchup 6

apple cabbage slaw and cider vinaigrette 4

crispy herb yukon gold potatoes and lemon aioli 6

fresh seasonal fruit & berries 5

farmers market vegetables 6

SANDWICHES *served with bbq spiral fries*

LITTLE HAVANA CUBANO

duroc pork loin, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyère cheese, grain mustard aioli, pickle, cuban roll 13

HAMPTONS BURGER*

freshly ground creekstone farms short rib and chuck, gruyère cheese, arugula, tomato, dill pickle, roasted garlic aioli, smoked tomato ketchup, brioche bun (add a fried egg at no charge) 15

SWORDFISH BURGER*

grilled fresh san diego swordfish, fennel cabbage slaw, garlic aioli, pickled jalapeño, guacamole, brioche bun 18

COUNTRY CHICKEN

buttered hot sauce, brioche bun 13

SAVORY SOUPS

BAKED TOMATO

blistered heirloom cherry tomatoes, garden basil, wisconsin cheddar finger sandwich 9

FRENCH ONION

caramelized onions, beef broth, garlic, sherry vinegar, thyme, sourdough crouton, chives, bubbling gruyère cheese 10

TIVOLI VILLAGE **HAMPTONS** SIPPING MENU

WINE

SPARKLING

- DA LUCA** prosecco, italy 9 / 35
- MOET** imperial, reims, france 90
- VEUVE CLICQUOT** brut, reserve cuvee 105
- DOM PERIGNON** champagne, brut, france 265

WHITE

- BEX** riesling, mosel saar ruwer, germany 10 / 36
- JOVINO** pinot gris, willamette valley 11 / 41
- AVAILABLE** pinot grigio, puglia, italy 12 / 45
- KRIS** pinot grigio, delle venezie, italy 11 / 42
- THE NED** sauvignon blanc, waihopai river, new zealand 11 / 38
- KIM CRAWFORD** sauvignon blanc, new zealand 13 / 46
- SABLES D'AZUR** cotes de provence rose 12 / 42
- BOUCHARD AINE & FILS** bourgogne, chardonnay, burgundy 13 / 49
- QUILT** chardonnay, napa valley 58
- DOMAINE BILLAUD-SIMON** chablis, les vaillons, premier cru, burgundy, france, 2014 75
- GRGICH HILLS** chardonnay, napa valley 69
- FAR NIENTE** chardonnay, napa valley 129

RED

- HANDCRAFT** pinot noir, california 12 / 42
- OXFORD LANDING** merlot, south australia 11 / 38
- TRIG POINT** merlot, diamond dust vineyard, alexander valley 56
- TRIM** cabernet sauvignon, california 13 / 49
- JOSE MARIA DA FONSECA** dour domini, portugal 44
- FERRARI CARANO** cabernet sauvignon, sonoma county 68
- CHATEAU TIMBERLAY** bordeaux superieur, france 16 / 51
- DAOU** cabernet sauvignon, paso robles 18 / 62
- LOUIS LATOUR** chassagne-montrachet rouge, burgundy, france, 2011 85
- CHATEAU LOUVIE** saint emilion grand cru france 70
- NICKEL & NICKEL** cabernet, tench vineyard oakville, napa 145
- CAYMUS** cabernet, napa 120
- HEITZ CELLAR** cabernet sauvignon, napa valley 95
- OPUS ONE** cabernet sauvignon, napa valley 385

BEER

BOTTLED

- ESTELLA DAMM INEDIT** (750ml) 22
- CHIMAY** 8
- BLUE MOON** 5
- SCULPIN IPA** 6
- NEWCASTLE BROWN ALE** 6
- SIERRA NEVADA PALE ALE** 6
- CORONA** 6
- PACIFICO** 6
- MICHELOB ULTRA** 5
- BUDWEISER** 5

DRAFT

- UNIBROU** la fin du monde 8
- STELLA ARTOIS** 7
- GOOSE ISLAND IPA** 7
- SAINT ARCHER BLONDE** 7
- HEINEKEN** 7
- SHOCK TOP BELGIAN WHITE** 6
- BROOKLYN BROWN** 7

NON-ALCOHOLIC

- S. PELLEGRINO SPARKLING WATER** bottled 7
- ACQUA PANNA STILL WATER** bottled 7
- PEPSI** bottled 3
- DIET PEPSI** bottled 3
- 7 UP** bottled 3
- ICED TEA** 3
- HIBISCUS TEA** 3

COCKTAILS

MEADOW LANE

gin, green chartreuse, fresh lime juice, cucumber water 12

SOUTH HAMPTON

mescal, luxardo maraschino liqueur, green chartreuse, fresh lime juice, aqua faba 14

HIBISCUS COSMO

citrus vodka, cointreau, fresh lime juice, hibiscus syrup 13

OLD FASHIONED

bourbon, angostura aromatic bitters, citrus 12

CANARY DIAMOND

vodka, domaine de canton ginger liqueur, pineapple syrup, fresh lime juice, aqua faba, figgy pudding bitters 12

SCRATCH MARGARITA

silver tequila, fresh lemon juice, fresh lime juice, orange juice, agave nectar (served up or on the rocks) 12

HEMINGWAY

bourbon, honey, lemon, yellow chartreuse, bitters 12

SANGRIA red or white, house made 12

KOMBUCHA CONCOCTIONS

GUAVA

mandarin vodka, fresh pineapple syrup, cointreau, ginger liqueur, angostura bitters, guava kombucha 11

MULE

vodka, fresh lime juice, ginger kombucha 11

STRAWBERRY

mandarin vodka, fresh lime juice, contratto apertif, fresh pineapple syrup, angostura bitters, strawberry kombucha 11

WHISKEY / BOURBON / RYE

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|------------------------------|--------------------------|
| BOOKER'S 14 | CROWN ROYAL 9 |
| BLANTON'S 13 | BULLEIT BOURBON 9 |
| BASIL HAYDEN 12 | BULLEIT 95 RYE 9 |
| J.D. SINGLE BARREL 12 | JACK DANIELS 8 |
| KNOB CREEK 9 | HUDSON BABY 13 |

SCOTCH

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|-------------------------------|-----------------------|
| JOHNNY WALKER black 12 | BALVENIE 12 16 |
| JOHNNY WALKER blue 30 | LAPHROAIG 12 |
| GLENLIVET 12yr 12 | MACALLAN 12 13 |
| GLENLIVET 18yr 20 | MACALLAN 18 27 |
| OBAN 14 YR 16 | |

New Year's Eve 2018

Bring in the new year with dancing, live entertainment and delicious food! 4 course dinner seating is from 9 pm to 11 pm. Oldies dance party starts at 11 PM!

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| FIRST
Oyster Rockefeller
Braised Veal Cheeks | SECOND
Brandied Lobster Bisque
Golden Beet Carpaccio Salad |
| THIRD (choice of one)
Salmon Mignon
Tenderloin Oscar
Garlic & Morel Stuffed
Airline Chicken | DESSERT
NYE Trio |

\$95/person + tax and gratuity

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.