

Wines by the Glass

Mionetto	Prosecco Brut, Italy	12
Beringer	White Zinfandel, California	7
Chateau St. Michele	Reisling, Washington	8
Mezzacorona	Pinot Grigio, Trentino Italy	7
Maso Canali	Pinot Grigio, Trentino Italy	10
Trimbach	Pinot Gris, Alsace France	15
Mauritson	Sauvignon Blanc	9
Kendall Jackson	Chardonnay, California	9
Toasted Head	Chardonnay, California	9
Villa Fiorita	Chardonnay, Piedmont Italy	10
Mark West	Pinot Noir, California	9
Carmel Road	Pinot Noir, Monterey California	12
Rock Rabbitt	Syrah, California	7
Red Rock	Merlot, California	7
Avalon	Cabernet Sauvignon, California	7
Cousino Macul	Cabernet Sauvignon, Chile	9

Draft Beer

Sam Adams Lager
 Sam Adams Seasonal
 Guinness Stout
 Stella Artois

Coors Light
 Blue Moon
 Bass Ale
 Wachusett Country Ale

Bottled Beer

Budweiser
 Bud Light
 Bud Light Lime
 Michelob Light
 Michelob Ultra

Clausthaler
 Heineken
 Heineken Light
 Corona
 Sam Adams Light
 Miller Lite

Amstel Light
 Sam Smith India Ale
 Sam Smith Nut Brown
 Erdinger
 Chimay

Tribeca features private rooms ideally suited for your special occasion parties and corporate functions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

Savory Bistro Plates (available late-night)

- beef & chicken satay**, apple-saffron chutney 9.
- seafood trilogy** (Shrimp Scallop Lobster), Thai curry, Soba noodles 14.
- crab cake**, Maryland lump crab, celery remolade, bacon corn, chipotle coulis 9.
- red curry duck pot-stickers**, plums & scallions 9.
- Bloody Mary shrimp cocktail**, vodka horseradish cocktail sauce, baby celery 11.
- grilled Mahi & pineapple**, almost-burnt tortilla, lime aioli, and miso Pico di Gallo 11.
- tenderloin crostini**, Manchago cheese, caramelized onion, shaved horseradish 10.
- land, air & sea**, Neiman Ranch lamb chop, foie gras, diver scallop, fruit sauces 18.
- duck breast**, shaved fennel citrus salad, Pomegranate jus 13.
- roasted Chioggia beets**, Fourme d'ambert, walnuts, assorted lettuce 7.
- artesian cheese plate**, assorted cheeses, Membrillo, berries, crusty Bread 9.
- coconut shrimp**, Mango-Harissa puree, peanut-cucumber-mint salad 12.
- crudo yellowfin tuna**, sesame oil, pickled ginger, real wasabi, Kim chi 12.
- grilled Kobe beef steak**, grilled vegetables, Jasmine rice, and Mirin soy 18.
- heirloom tomato caprese**, olive tapenade, buffalo mozzarella, basil, crusty bread 9.
- beef sliders**, pomegranate barbeque, smoked Gouda, Porcini mushrooms 9.
- lobster mac & cheese**, Herbs de Provence, Boursin, Katafi 14.
- lump crab and artichoke soufflé**, Gouda, caramelized leeks, red peppers 11.
- chicken florentine**, spinach, sun-dried tomato, herbed Boursin 9.
- mussels Bombay**, sweet curry, bacon, mango, rum, fresh coconut milk 12.
- Margherita pizza**, tomato, buffalo mozzarella, fresh basil 11.

Appetizers

cheese plate

Italian buffalo provolone, French Brie, aged Vermont cheddar, drunken goat cheese, rustic bread, quince fruit pate (Membrillo) 9.

shrimp and duck ravioli

hand-made shredded duck and ricotta ravioli tossed with a tarragon pesto, and finished with shaved Parmagiano and spiced almonds 12.

beef crostini

shaved raw tenderloin, fried capers, onion marmalade, smoked Gouda, rustic bread 10.

lobster timbale

Maine lobster and greens tossed with ripe persimmon-basil aioli and topped with assorted microgreens 14.

crab cake

Maryland lump crab mixed with celery Remolade and lightly seared, set on top of a bacon cooked sweet corn, and garnished with chipotle coulis 9.

beef and chicken satay

lemon, peanut and herb-marinated chicken and beef tenderloins, grilled and served with apple saffron chutney 9.

Bloody Mary shrimp cocktail

lemon and wine poached jumbo Tiger shrimp paired with a spicy 'bloody mary' cocktail vodka sauce with celery 11.

soup du jour

made daily with fresh ingredients 6.

combo platter, beef & chicken satay, coconut shrimp, beef crostini (serves 4) 27.

Salads

smoked duck

tea-smoked organic duck breast on top of sliced romaine with orange supremes, with pomegranate and cilantro vinaigrette 12.

deconstructed Caesar

fresh romaine leaves layered with Chopped Anchovies, Shredded Parmesan, homemade croûtons, roasted garlic, and dressing 8.

tuscan

baby arugula, basil leaves, toasted almond, shaved Parmesan, roasted tomatoes and lemon herb vinaigrette 8.

garden

mesclun greens, pear tomatoes, cucumbers, red onion, carrots, and provolone, chianti vinaigrette 6.

heirloom tomato caprese

olive tapenade, buffalo mozzarella, basil, crusty bread 9.

chopped

chopped Iceberg and Romaine lettuce tossed with chopped bacon, red onion, cherry tomatoes, shredded carrots, and blue cheese dressing 8.

lobster timbale

Maine lobster and greens tossed with ripe persimmon-basil aioli and topped with assorted microgreens 14.

Weekly Specials

Monday	Steak House Pork Ribs Chipotle Barbeque sauce, fall-off-the-bone tender, with mashed 19.
Tuesday	Lobster Savannah 1 1/4 lobster served with Nantua shellfish sauce, tarragon, parmesan and scallops 32.
Wednesday	Coq Au Vin red wine braised chicken with pancetta and mushrooms served with roasted potatoes and carrots 24.
Thursday	Veal Osso Bucco classic Italian braised veal shank set over mashed potatoes with celery, carrots, onions, and parsley 26.
Friday	swordfish tenderloin thick-cut Swordfish steak, grilled, and paired with a lemon, caper, butter, gremoulata, and sautéed spinach, mashed potatoes 26.
Saturday	veal chop frenched 15oz Veal Chop stuffed with caramelized onions and boursin cheese, accompanied with roasted potatoes and glazed carrots 32.

Entrees [suggested wine pairing]

rack of lamb [Carmel Road Pinot Noir]

niman ranch rack of lamb dijon mustard and basil infused breadcrumb, served with orange and fennel Israeli couscous 38.

filet mignon [Hayman & Hill Napa Cabernet Sauvignon]

grilled center-cut aged angus tenderloin served with bacon potatoes au gratin and sautéed spinach 27.

New York strip sirloin [Cousino Macoul Cabernet Sauvignon]

niman ranch choice sirloin topped with fourme d'ambert bleu cheese, served with truffle infused mashed potato 26.

tri-beef [Red Rock Merlot]

three medallions of tenderloin, grilled, and paired with three sauces: horseradish demi-glaze, raspberry demi-glaze, and roasted onion and garlic, mashed potatoes and asparagus 29.

surf and turf [Trimbach Pinot Gris]

center-cut aged angus tenderloin with shrimp tempura served with pineapple miso sauce and fried lotus root 30.

grilled Mahi Mahi [Villa Fiorita Chardonnay]

grilled hawaiian mahi served on a bed of pineapple with broccoli raab and hand-made truffle ravioli tossed with roasted tomatoes and spaghetti squash 25.

pork tenderloin [Chateau St. Michele Reisling]

cajun blackened pork tenderloin served over spicy chorizo sausage rice with steamed asparagus and cider reduction 22.

haddock roulade [Maso Canali Pinot Grigio]

fresh gloucester haddock wrapped with prosciutto de parma and stuffed with shrimp duxelles, and topped sweet onion compote 19.

seafood trilogy [Kendall Jackson Chardonnay]

yuzu marinated jumbo shrimp, garlic lobster, and sweet sea scallops simmered in red curry coconut broth with julienne vegetables and soba noodles 26.

duck breast [Mark West Pinot Noir]

brined and pan seared liberty farms duck, served over a warmed shaved fennel and citrus salad, with pomegranate jus reduction 24.

chicken Florentine [Mauritson Sauvignon Blanc]

rosy organic chicken breast rolled with stuffed herb boursin cheese, harvest spinach, and sun-dried tomato, served over garlic mashed potatoes with beurre blanc 22.

chef's tasting menu

a five-course 'tasting' menu that allows you to experience a variety of menu options for a set price. This menu is changed and priced daily.

Desserts

Your server will present our complete dessert tray; however, our special chocolate soufflé requires extra time to prepare. Please let your server know you are interested.

Noir Chocolate Soufflé, molten-center soufflé served with pistachio ice cream 10.