

Happy Valentine's Day!

APPETIZERS

Hudson Valley A+ Foie Gras

*pan seared, red currant California figs
aged balsamic reduction* | 22

Baked Oysters Rockefeller | 18

Truffled Lobster Mac & Cheese | 17

SALADS

Fork and Knife Grilled Caesar Salad

*baby Artisan romaine, Caesar dressing balsamic
reduction, imported shaved Italian
parmesan cheese* | 10

Cuizine Wedge Salad

*Butter Bibb Organic Lettuce, slice of
blue cheese, sliced eggs, cherry tomato,
crumbled bacon, caramelized walnuts,
house made blue cheese dressing* | 12

SOUPS

Baked Onion Soup | 8

Lobster Bisque | 10

ENTREES

Halibut en Papillote

*baked Halibut and vegetables
wrapped in parchment paper* | 42

Baked Chilean Sea Bass

*baked Chilean sea bass, asparagus risotto,
champagne saffron reduction* | 40

Spicy Lobster Ravioli

*sweet and black pepper spicy Sherry
brandy sauce, rock shrimps topping* | 29

Chicken Oscar

*lightly breaded stuffed chicken breast with lump
crab meat and asparagus, supreme sauce* | 29

14oz. Tomahawk Pork Chop Milanese Style

*crispy fried crusted pork chop, arugula, buffalo
mozzarella and heirloom tomato salad* | 34

Grilled Double-Cut Lamb Chop

*grilled Australian lamb chop, Italian red wine
infused chive risotto, mint gremolata* | 38

Prime Grade Bone-in 12oz. Fillet Mignon | 65

Wagyu Chateaubriand

*domestic Wagyu beef, absolutely delicious
(side of Gorgonzolla or Bernaise sauce)* | 65

CUIZINE

— RESTAURANT & LOUNGE —