



## TABLE SNACKS

**Truffle Tots | 9**

*shaved parmesan (v)*

**Deviled Eggs | 9**

*smoked salt, pickled onion*

**Pretzel Bites | 10**

*ale cheese (v)*

## SOUPS AND SHARES

**French Onion Soup | 11**

*swiss cheese gratin*

**Loaded Potato Soup | 9**

*bacon, scallion, cheddar*

**Lobster Bisque | 13**

**Burrata | 17**

*olive tapenade, roasted tomato  
micro basil (v) (gf)*

**Spinach Dip | 12**

*smoked gouda, waffle fries (v)*

**Crab Cake | MP**

*jicama slaw, classic remoulade*

**Beet Carpaccio | 13**

*thin-sliced golden beets, local goat cheese  
pickled onion, beet vinaigrette  
pistachio (v) (gf)*

**Shrimp Margarita | 16**

*tequila lime-marinated shrimp  
cucumber, corn, tomato, jalapeno, cilantro*

## SALADS

**House | 9**

*local mixed greens, cherry tomato, red  
onion, english cucumber, balsamic  
vinaigrette (vegan/gf)*

**Caesar | 14**

*baby kale, croutons, shaved reggiano  
cheese, lemon, anchovy, and garlic  
emulsion*

**Wedge | 12**

*iceberg, bacon lardons, grape tomatoes  
bleu cheese, chives, buttermilk ranch  
dressing (gf)*

**Shaved Brussel Sprouts | 13**

*sun-dried cranberries, toasted walnuts  
hudson valley apple, shaved parmesan  
maple dijon vinaigrette (gf)*

## FROM THE SEA

**Sea Scallops | 49**

*pan-seared, red quinoa, king trumpet  
mushrooms, spaghetti squash  
lemon brown butter*

**Faroe Island Salmon | 35**

*pan-seared or blackened  
fingerling potatoes, bacon-studded  
brussels sprouts, citrus herb butter (gf)*

**Shrimp and Grits | 36**

*andouille sausage*

U.S. Army General Douglas MacArthur, who graduated from West Point in 1903, was one of the few individuals to achieve a five-star rank. General MacArthur graduated top of his class and by 1925, he was the Army's youngest general. He notably served in World War I, World War II, and the Korean War. Fun Fact: While MacArthur was a cadet at West Point, his mother stayed at The Thayer Hotel the entire time to make sure he stayed focused.



## MAIN COURSES

### **Roasted Chicken | 29**

*garlic and herb-marinated  
yukon gold mashed potatoes  
asparagus, dark chicken jus*

### **Chicken Paillard | 28**

*yukon gold mashed potatoes  
sautéed spinach, wild mushrooms*

### **Roasted Half Duck | 49**

*red quinoa, bok choy  
sour cherry hoisin glaze*

### **Boneless Beef Short Rib | 38**

*yukon gold mashed potatoes, asparagus  
onion, mushroom and bacon ragout*

### **Butternut Squash Ravioli | 24**

*brown butter, sage cream, spinach  
candied hazelnut (v)*

### **Three Cheese Macaroni Bake | 18**

*semolina shell-shaped pasta, aged  
cheddar, boursin and mozzarella panko  
crust (v)*

## PLANT BASED

### **Bulgogi | 24**

*plant based teriyaki marinated beef, yellow  
jasmine rice, stir-fried broccoli, peppers  
and onions (vegan)*

### **Roasted Cauliflower "Steak" | 18**

*warm gigante white bean salad  
chermoula sauce (vegan/gf)*

### **Lentil Bolognese | 23**

*organic brown rice penne rigate  
black lentil "bolognese"  
plant based parmesan (vegan/gf)*

(v) vegetarian friendly selection

(gf) gluten-free friendly selection

*Dietary Restrictions? Please inform your server  
and we will be happy to accommodate any  
request you may have.*

## SIGNATURE CUTS

### **8 oz. Filet Mignon | 49**

### **16 oz. Cowboy Rib Eye | 65**

### **12 oz. USDA Prime NY Strip | 58**

### **16 oz. Cowboy Pork Chop | 41**

### **12 oz. Lamb Chops | 64**

### **15 oz. Veal Chop | 54**

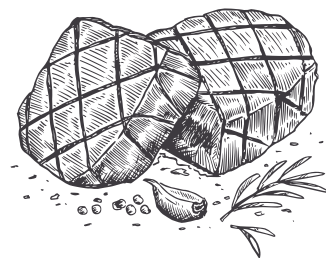
### **Tomahawk Rib Eye For Two | MP**

*Please allow up to 40 minutes cooking time for  
the Tomahawk Steak  
Tomahawk comes with a choice of 2 sides*

## ADDITIONS TO SIGNATURE CUTS

### **Lobster Tail | MP**

### **Three Grilled Shrimp | 12**



## SIDES AND SAUCES

### **Red Quinoa (gf) | 8**

### **Charred Asparagus (v) (gf) | 9**

### **Mac and Cheese | 10**

### **Fingerling Potatoes | 9**

### **Mashed Potatoes (gf) | 8**

### **Au Gratin Potato (gf) | 11**

### **Bacon Studded Brussels Sprouts | 9**

### **Baked Potato (vegan/gf) | 6**

### **Beer Battered Onion Rings | 10**

### **Sautéed Spinach | 6**

### **Yellow Jasmine Rice | 4**

### **Bordelaise | 7**

### **Au Poivre | 7**

### **Bearnaise | 5**

### **Mushroom and Onion Demi Glace | 8**

## WEEKLY SPECIALS

*In addition to our mouth-watering menu offerings,  
our culinary team features weekly specials using  
seasonal and local ingredients to tempt your palate  
and excite your senses.*

*Kindly ask your server about this week's creations.*