

# SEASONAL DINNER MENU

## RAW BAR

**½ Lobster Cocktail**

Market Price

**Shrimp Cocktail**

\$14

**Oysters on the Half Shell**

\$2.25 per piece (minimum of 6)

**Little Neck Clams on the Half Shell**

\$1.50 per piece (minimum of 6)

**Vertigo House Platter**

for two \$49

## STARTERS

**Roast Tomato and Red Pepper Soup**

Mozzarella, Basil & Olive Croutons \$8

**Crab Cocktail**

Jumbo Lump Crab, Scallions, Fines Herbs, Capers,

Red Onion & Lemon Aioli \$18

**Salad Nicoise with Potato and Egg**

Olives, Tomatoes, Green Beans & Shallot Vinaigrette \$11

with Tuna \$21

**Ducktrap River Smoked Salmon**

Wasabi, Red Onion, Cucumber Flavored Cous Cous

& Avocado and Crème Fraiche \$14

**Caesar Salad**

Black Olives & Rosemary Croutons \$8

**Salad of Grilled Figs, Parma Ham & Honey**

with a Lavender & Goat Cheese Dressing \$12

**Salad of Pancetta, Avocado & Arugula**

Crumbled Roquefort & Walnut Vinaigrette \$10

**Penne Pasta with Gorgonzola**

Toasted Walnuts & Sweet Pear and Port Essence \$12

**Vertigo Mixed Leaf Salad**

Pine Nuts, Parmesan & Oven Dried Tomato Vinaigrette \$7

**Char Grilled Spring Lamb**

Haricot-Vert, Arugula, Crispy Shallots & Honey Mustard Aioli \$14

# **MAIN COURSES**

## **Grilled Filet of Beef**

**Horseradish Crust, Etupee of Spring Vegetables  
& a Cepe Veloute \$35**

## **Steamed Filet of Hake**

**New Spring Potatoes, Asparagus, Morels & Crispy Leeks  
with a Truffle and Lemon Vinaigrette \$26**

## **Rack of Spring Lamb**

**Potato, Olive Oil and Parmesan Puree, Haricot-Vert, Red  
Onion  
& a Rosemary Jus \$36**

## **Pan Seared Salmon**

**Spinach, Leek, Shitake & Chanterelle Puff  
with a Chive Beurre Blanc \$22**

## **New York Strip Steak**

**Spinach, Truffle Potato, Creamed Morels  
& a Port Wine Reduction \$28**

## **Breast of Barbary Duck**

**Spiced Noodle Cake & Chinese Greens  
with a Mango, Ginger and Basil Salsa & a 5-Spice Jus \$26**

## **Herb Crusted Monk Fish**

**Fragrant Rice, Roast Sweet Peppers, Baby Broccoli & Green  
Beans  
with a Saffron Basil & Champagne Sauce \$24**

## **Tenderloin of Pork**

**Potato Gratin, Savoy Cabbage, Wild Mushrooms  
& a Madeira Jus \$24**

## **Vertigo Breast of Chicken**

**Sautéed Potatoes, Smoked Bacon & Leeks  
in a Sherry Vinegar Cream \$19**

## **Vertigo Black Angus Burger**

**Gorgonzola, Crisp Shallots  
& Fries \$14**