



Happy Mother's Day

APPETIZERS

COLD

- 23 **BURRATA**
roasted heirloom tomatoes, arugula, prosciutto di parma, balsamic pearls
- 18 **ROASTED RED BEETS**
scallion & red onion marinade, mediterranean garlic & almond dip
- 19 **JOE'S ITALIAN HOT PEPPERS**
secret marinade, provolone, peasant bread
- 28 **HV CHEESE BOARD**
selection of 5 cheeses, local honeycomb, fig jam, nuts, grilled ciabatta
- 12 **BLU POINTE EGGPLANT CAPONATA**
grilled eggplant, roasted peppers, golden raisins, olive oil, ciabatta bread
- 25 **AHI TUNA TARTARE***
wasabi aioli, avocado, soy ginger sauce, furikake, crispy wonton
- 29 **HUDSON VALLEY FOIE GRAS TORCHON**
cherry mostarda, fig preserve, grain mustard, brioche

HOT

- 21 **ROASTED WINTER SQUASH**
hv goat cheese, pomegranate, pecans, rocket, maple cider vinaigrette
- 25 **MUSSELS POT***
spanish chorizo, shallots, roast garlic cream, grilled ciabatta
- 23 **CRISPY CALAMARI** —
cherry peppers, spicy aioli, san marzano tomato sauce
- 42 **ALASKAN KING CRAB TEMPURA** —
miso napa slaw, sriracha aioli, ponzu
- 39 **'ANGRY' LOBSTER LOLLIPOPS**
maine lobster tail, garlic chili crunch butter, citrus
- 36 **MARYLAND CRAB CAKE**
chesapeake bay spices, napa slaw, lemon-garlic aioli
- 21 **OYSTER BARBACOA***
open fire grilled blue points, cowboy butter, pecorino bread crumb
- 22 **PIGS ON A WIRE**
hickory slab bacon, bourbon barrel-aged maple glaze, rosemary "smoke"
- 22 **POPCORN SHRIMP**
sweet & spicy thai chili, napa slaw, cilantro

SOUP & SALAD

- 16 **FRENCH ONION SOUP**
gruyère crostini
- 19 **ICEBERG WEDGE**
tomatoes, bacon lardons, gorgonzola, crumbled egg, crispy onion, buttermilk bleu cheese dressing
- 18 **CAESAR SALAD**
romaine hearts, caesar dressing, croutons, shaved parmigiana

PRIME STEAKS

SIRLOIN 42	NEW YORK STRIP 12oz 54	RIBEYE 16oz 64
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CERTIFIED BLACK ANGUS

FILET MIGNON 8oz 59	TOMAHAWK 55oz for two 169	BONE-IN STRIP 18oz 65
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ENHANCEMENTS

bp steak sauce 5	5oz africa lobster tail 30	gognac peppercorn 5
bordelaise 5	italian long hot peppers 15	horseradish cream 5

all steaks are finished with garlic-herb butter & sea salt and served with a choice of one side

Rare Bar

- 38 **WHOLE MAINE LOBSTER COCKTAIL***
bloody mary sauce, lemon aioli
- 38 **COLOSSAL CRAB COCKTAIL***
lump crab meat, bloody mary cocktail sauce, lemon aioli
- 32 **COLOSSAL SHRIMP COCKTAIL***
horseradish, bloody mary sauce
- LITTLENECK CLAMS ON THE HALF SHELL***
riesling mignonette, bloody mary sauce - ½ dozen 10 | dozen 16
- OYSTERS ON THE HALF SHELL***
riesling mignonette, bloody mary sauce - blue point 3 | kumamoto 5

SHELLFISH PLATTERS

accompanied by bloody mary sauce, riesling mignonette, lemon-garlic aioli

- 65 **HUDSON***
four colossal shrimp, four littleneck clams, four blue point oysters
- 159 **TOWER OF SHELLS***
one whole maine lobster, four colossal shrimp, eight littleneck clams, eight blue point oysters, marinated mussels
- 259 **SIGNATURE TOWER***
colossal crab cocktail, one whole maine lobster, eight colossal shrimp, dozen blue point oysters, dozen littleneck clams, marinated mussels, tuna tartare

SUSHI

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| 22 CRISPY TUNA*
crispy rice, dynamite sauce, ginger-soy | 42 BLU POINTE ROLL*
maine lobster, tempura crunch, a5 wagyu, tobiko black truffle mayo, ponzu |
| 21 HIROSHI ROLL*
shrimp tempura, avocado, spicy tuna, dynamite sauce | 25 TUNA CRUDO*
blood orange yuzu vinaigrette, jalepeños, cilantro |
| 25 HUDSON ROLL*
lump crab, yellowtail, avocado, jalapeño, dynamite sauce, tobiko, ponzu | 25 HAMACHI CRUDO*
green apple, serrano chiles, citrus & cilantro |



LAND

- 36 **PAN ROASTED CHICKEN**
frenched breast, roasted garlic mashed potatoes, roasted heirloom carrots, pan jus
- 36 **CHICKEN PARMIGIANA**
parmigiana-herb crusted breast, fresh mozzarella, pesto, linguine
- 29 **ORECCHIETTE**
roasted eggplant, fresh mozzarella, san marzano tomatoes, basil pesto
- 49 **BISTRO STEAK AU POIVRE**
crushed yukon gold potatoes, grilled asparagus, cognac peppercorn cream
- 69 **COLORADO LAMB CHOPS**
roasted cauliflower, balsamic marinated cipollini onions, garlic mint pesto
- 36 **GNOCCHI**
short rib ragu, stracciatella

SEA

- 89 **ALASKAN KING CRAB LEGS**
crispy yukon gold potatoes, grilled asparagus, garlic-herb butter
- 46 **BLACKENED SWORDFISH**
oven roasted tomatoes, cauliflower hash, spinach, lemon
- 38 **SOLE FRANCESE**
battered fillet of sole, lemon-white wine butter sauce, capellini
- 46 **SEARED SCALLOPS***
whipped parsnip puree, roasted mushrooms, black truffle vinaigrette
- 39 **HIDDENFJORD SALMON**
crab fried rice, sesame spinach, sweet & spicy gogujang, pickled cucumber
- 39 **CHARCOAL GRILLED WHOLE BRANZINO**
charred lemon vinaigrette, haricot verts & crispy potatoes
- 89 **SOUTH AFRICAN LOBSTER TAILS**
crushed yukon gold potato, spinach, garlic-herb butter
- 38 **SQUID INK PASTA**
squid ink spaghetti, seared shrimp, caramelized fennel, calabrian chili, blistered grape tomatoes
- 52 **LOBSTER MAC & CHEESE**
imported gobetti pasta, fresh picked whole maine lobster, creamy fontina cheese sauce, buttery ciabatta crumbs

SIDES

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| ROASTED MUSHROOMS & ONIONS 12 | ROASTED GARLIC MASHED POTATOES 12 |
| BAKED POTATO 12 | CREAMED SPINACH 12 |
| MAC & CHEESE 14 | HEIRLOOM CARROTS 12 |
| ASPARAGUS 12 | TRUFFLE PARMESAN FRIES 12 |

COCKTAILS

SIGNATURE

- 16 **WINTER SPICE**
spiced rum, sweet potato, vt maple syrup lemonade, cinnamon essence
- 19 **TOFFEE OLD FASHIONED**
brown butter washed bourbon, vanilla bean, black walnut & angostura bitters
- 18 **UNION MANDATED BREAK**
mezcal union, cointreau, pomegranate, lime lava sea salt
- 18 **UPSTATE 'HAY-RYED'**
sagamore rye whiskey, warwick ny apple liqueur, pimento allspice, fresh lemon, pineapple
- 16 **SANGRIA SPRITZ**
aperol, cointreau, lemon, rosemary, lambrusco sparkling red
- 16 **FALL AND OATES**
vodka, coffee liqueur, brown sugar simple, table side oat milk float
- 18 **ESPRESSO MARTINI**
espresso vodka, coffee liqueur, brewed espresso, irish crema
- 16 **ALL MY JOY**
coconut rum, dark chocolate liqueur, frangelico, coconut water, cream
- 14 **LEMON MERINGUE**
liquor 43, fresh lemon, butterscotch, frangelico, sweetened crema

PRE-PROHIBITION

- 16 **OLD FASHIONED**
bourbon, demarrara syrup, orange & angostura bitters
- 16 **MANHATTAN**
whiskey, dolin sweet vermouth, angostura bitters
- 16 **AVIATION**
gin, creme de violette, simple syrup, fresh lemon juice
- 17 **HEMMINGWAY DAQUIRI**
bacardi rum, maraschino, simple syrup, fresh pink grapefruit & lime juice
- 16 **NEGRONI**
gin, campari, dolin sweet vermouth

DRAFT BEER

- 9 **BLU POINTE LOCAVORE LAGER** red lager, chatham, ny
MILLHOUSE BREWING CO "ROTATING SERIES" ask your server, poughkeepsie, ny
- 10 **NEWBURGH BREWING CO. MEGA BOSS** american ipa, newburgh, ny
- 10 **OMMEGANG WITTE** belgian-style white ale, cooperstown, ny
- 9 **SLOOP JUICE BOMB** norther eastern ipa, elizaville, ny
- 9 **OMMEGANG RARE VOS** amber ale, cooperstown, ny
- 9 **SIX POINT "THE CRISP"** pilsner, brooklyn, ny
EQUILIBRIUM "ROTATING SERIES" ask your server, middletown, ny
- 10 **INDUSTRIAL ARTS BREWING CO. THE WRENCH** hazy northeast ipa, garnerville, ny

Wine by the Glass

SPARKLING & ROSÉ

- 12 **CÔTÉ MAS** cremant limoux, rosé, nv, france
- 12 **MIRAMARE** prosecco, nv, veneto, italy
- 14 **J.J. VINCENT ST. FILS** cremant de burgogne, nv, burgundy, france
- 12 **PEYRASSOL 'LA CROIX'** rosé, france

WHITE

- 12 **LES VIGNERONS DE FLORENSAC** picpoul de pinet, 2021, languedoc, france
- 13 **CHATEAU LES REUILLES** sauvignon blanc, 2021, bordeaux, france
- 12 **DR. LOOSEN** riesling 2021, mosel, germany
- 12 **JORGE ORDÓÑEZ** xarel-lo, ot de vins el cep, 2021, penedes, spain
- 13 **ROUTESTOCK** chardonnay, 2021, california

RED

- 12 **DUSOIL** pinot noir, lodi, california
- 13 **CASTELLO VOLPAIA** rosso, 2020, tuscany, italy
- 13 **EL COTO** rioja, crianza, 2019, rioja, spain
- 12 **LA FORGE** merlot, 2015, languedoc, france
- 15 **MATTHEW FRITZ** cabernet sauvignon, 2019, california

Reserve Wine by the Glass

- 14 **PELOPONNESE** assyrtiko, zacharias, 2022, macedonia, greece
- 28 **GRAN MORAINE** chardonnay, 2019, willamette valley, oregon
- 35 **BODEGAS AVANCIA** godello, 2021, valdeorras, spain
- 23 **DOMAINE REVERDY** sancerre, 2022, loire valley, france
- 17 **MAISON L'ENVOYE** pinot noir, two messengers, 2019, willamette valley, oregon
- 24 **CHÂTEAU GIGOGNAN** châteauneuf-du-pape, clos du roil, 2016, rhône, france
- 28 **BODEGAS BRECA** garnacha, brega, 2018, aragon, spain
- 34 **ROBERT CRAIG** cabernet sauvignon, howell mnt cuvee, 2019, napa valley, california

