

LUNCH  
TIME AT

*The*

# DUTCH

## FROM THE OYSTER BAR

DUTCH ISLAND, RI.....	4
SHIGOKU, WA.....	4
WELLFLEET, MA.....	4
WIDOW'S HOLE, NY.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
SCALLOP CARPACCIO, KIWI, PEAR WATER, AMAGANSETT SEA SALT.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
MAINE LOBSTER, PLANTAIN CHIP, BELL PEPPER & CITRUS.....	24
AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....	95

## THE PRINCE PLATTER

*oysters, littlenecks,  
lobster, jumbo shrimp,  
scallop, alaskan king crab*

130

## FRESH JUICE BLENDS

House-Pressed

### GREEN CLEAN

KALE, SPINACH, CUCUMBER, LIME, APPLE,  
PINEAPPLE, MINT

11

### TWENTY/TWENTY

CARROT, ORANGE, GRAPEFRUIT,  
APPLE, GINGER

10

## LUNCH TASTING 34

*Choice of Two*

ISLAND CREEK OYSTERS, TRADITIONAL ACCOUTREMENT  
CATSKILLS WHITE BEAN SOUP, CHICKEN MEATBALL, PARMESAN  
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI  
.....  
FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION  
HANDMADE PUMPKIN AGNOLOTTI, GRAPE, SAGE, BROWN BUTTER  
ROASTED CHICKEN & KALE CAESAR, RADISH, RYE CRUMBLE

## APPETIZERS

LITTLE OYSTER SANDWICH.....	8 ea.
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
CATSKILLS WHITE BEAN SOUP, CHICKEN MEATBALL, PARMESAN.....	18
AMERICAN BURRATA, ORGANIC KOGINUT SQUASH, NUTELLA TOAST.....	24
TUNA CEVICHE, AVOCADO, RED GRAPEFRUIT, JALAPEÑO.....	21
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22

## SALADS

FARMER'S SALAD, APPLE, SALTED CARAMEL PECAN, AGED CHEDDAR....	18
CRISPY SHRIMP, CITRUS, BADGER FLAME BEET, AVOCADO, CHICORY.....	27
ROASTED CHICKEN, KALE CAESAR, RYE CRUMBLE, PARMESAN.....	26

## MAINS

FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....	18
HANDMADE PUMPKIN AGNOLOTTI, GRAPE, SAGE, BROWN BUTTER.....	27
WILD HALIBUT CHA CÁ, TURMERIC, DILL, RICE NOODLE, PEANUT.....	44
LOBSTER ROLL, TOBIKO, YUZU PICKLE, FRIES.....	32
GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, FRIES.....	25
HOUSE-SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32
HANGER STEAK, KIMCHI FRIED RICE, FARM EGG.....	38
PRIME T-BONE STEAK, STEAK SAUCE & DRESSED SALAD.....	68

## SIDES

HOUSEMADE FRENCH FRIES.....	10
BRUSSELS SPROUTS, CRISPY PIG EAR, BUTTERMILK, CIPOLLINI.....	12

Thank you for coming to our Restaurant - AC, Luke & Josh

Chef of the Kitchen: Jason Hua