

LUNCH  
TIME AT

*The*

# DUTCH

## FROM THE OYSTER BAR

MONTAUK PEARL, NY.....	4
PEBBLE BEACH, WA.....	4
ROW 34, MA.....	4
SNOW ISLAND, ME.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
DIVER SCALLOP, PINEAPPLE BEER, AMAGANSETT SEA SALT.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
LOBSTER, MELTED BUTTER, SEAWEEED, KUMQUAT KOSHO.....	24
AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....	95

## THE PRINCE PLATTER

*oysters, littlenecks,  
lobster, jumbo shrimp,  
diver 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  
MATZO BALL SOUP, SHIITAKE, CARROT, PARMESAN, DILL  
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI  
.....  
FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION  
RICOTTA RAVIOLI, ENGLISH PEA, PISTACHIO, BACON  
CHICKEN SALAD, ARUGULA, ARTICHOKE, LEMON, CHEESE

## APPETIZERS

LITTLE OYSTER SANDWICH.....	8 ea.
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
AMERICAN BURRATA, ROSEMARY POPOVER.....	23
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
MATZO BALL SOUP, SHIITAKE, CARROT, PARMESAN, DILL.....	16

## SALADS

BEET, GREEN CHICKPEA, HUMMUS SAUCE, SPICY HERBS.....	18
CITRUS & AVOCADO, FARMERS MARKET GREENS, SUNFLOWER.....	18
CALAMARI, AVOCADO, CARROT, GINGER-LIME DRESSING.....	23
ASPARAGUS, DUCK SAUSAGE, WATERCRESS, MAPLE SOY NUT.....	20
ORGANIC CHICKEN, ARUGULA, ARTICHOKE, LEMON, CHEESE.....	26

## MAINS

FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....	18
RICOTTA RAVIOLI, ENGLISH PEA, PISTACHIO, BACON.....	27
WILD HALIBUT CHA CÁ, TURMERIC, DILL, RICE NOODLE, PEANUT.....	42
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.....	66

## SIDES

HOUSEMADE FRENCH FRIES.....	10
WOOD FIRED BROCCOLI, GOLDEN RAISIN, TAHINI, LEMON.....	12

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

Chef of the Kitchen: Jason Hua