

MONTAUK LAKE CLUB

& Marina

211 East Lake Drive | Montauk, NY 11954 | p 631.668.5705 | f 631.668.1095

SOUPS & SALADS

POTATO AND CABBAGE SOUP

With braised pork belly, cranberry beans and farro

13

CURRIED SQUASH SOUP

Crème fraiche, local apples and walnuts

13

CLASSIC CAESAR SALAD

Baby romaine, torn croutons, anchovy dressing

14

FIG AND GORGONZOLA SALAD

With wild arugula, roasted squash, almonds, and aged balsamic

14

SMALL PLATES

WHOLE ROASTED MAITAKE MUSHROOM

Miso butter and petite braising greens

14

SPICY GRILLED CALAMARI

Served with lemon parsley gremolata

16

SAUTEED BAY SCALLOPS

Served with cauliflower puree, roasted brussels sprouts and organic mushrooms

22

FRESH ORECCHIETTE AND LAMB MEATBALLS

Served with escarole and white beans

16

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ENTRÉES

FRESH BUTTERNUT SQUASH RAVIOLI

With sage, hazelnuts, apples and balsamic

28

PAN ROASTED MONKFISH

Served with cauliflower puree, black lentils, and tender cauliflower leaves

36

OLIVE OIL POACHED HALIBUT

Tomato braised Tuscan kale, chorizo and sunchoke

38

ROASTED ORGANIC CHICKEN BREAST

Served with feta polenta, organic mushrooms and rosemary jus

32

PAN ROASTED LONG ISLAND DUCK BREAST

Served with roasted local apples, sweet potato puree and toasted walnuts

38

BRAISED BEEF SHORT RIBS

Served with roasted cabbage and potato turnip mash

38

PORK TENDERLOIN

With port braised red cabbage, chestnuts and local apples

25

LASAGNA BOLOGNESE

Layers of pasta, Bolognese and cheese

25

ACCOMPANIMENTS

8

POTATO and TURINIP MASH | SAUTEED MUSHROOMS

BRAISED RED CABBAGE | FETA POLENTA