

Dinner Menu

COLD BAR

Tuna Tartare

Jalapeño, Apple, *Sushi Grade* 14

Ceviche

Lime, Cilantro, Cherry Pepper, *Seasonal* 14

Oysters

“Cocktail” Mignonette, *Freshly Shucked* 3 each

U10 Shrimp

House Cocktail Sauce, Lemon Tarragon Aioli, *Wild Caught* 4 each

Nova Scotia Lobster Cocktail

House Cocktail Sauce, Lemon Tarragon Aioli, *Wild Caught* 15

SMALL PLATES

Crab Cake

Red Pepper Coulis, Lemon Caper Aioli 11

Tenderloin Wellingtons

Puff Pastry, Duxelles, Red Wine Demi 12

Confit Octopus

Butternut Squash Puree, Confit Potatoes, Frisee, Salsa Verde 14

Calamari Fritti

Caper Butter Sauce, Pickled Hot Peppers, Red Wine Reduction 12

Prince Edward Mussels

Dijon Mustard, Shallots, White Wine, Saffron 13

Fried Artichoke Hearts

Black Garlic Aioli, Fresh Herbs 10

Stuffed Portobello

Italian Sweet Sausage, House Breadcrumbs, Garlic, Peppers, Parmesan 10

ANYA Meatballs

Prime Beef, Pork, Pomodoro, House Whipped Ricotta, Grilled Romaine 14

Pan Seared Fresh Mozzarella

Sweet Tomato Marmalade, Fresh Basil 11

Pear & Pecorino Ravioli

Marscapone, Cracked Black Pepper 13

Baked Clams

Shallots, Garlic Butter, White Wine, Gremolata 14

CHARCUTERIE

Selection of Domestic & Imported Cured Meats and Cheeses

Accompanied with White Bean Puree, Olive Tapenade, Sun Dried Tomato Pesto

Three Cheese 16 Three Meat 16

Three Cheese and Meat 24

PIZZETTE

House Meatball Peppers, Onion 12

Tomato & Mozzarella Basil Oil 12

SALAD

ANYA House

Arugula, Artichoke, Oven Tomatoes, Grana Padano, House Vinaigrette 11

Heirloom Tomato

Burrata, Opal Basil, Extra Virgin Olive Oil, Olive Tapenade 12

Little Gem Caesar

Grana Padano, Breadcrumb Gremolata, Sun Dried Tomato Pesto, Classic House Dressing 11

Bibb Lettuce Wedge

Oven Roasted Tomatoes, Bacon, Brioche Croutons, Blue Cheese Herb Buttermilk Dressing 11

Gold & Ruby Beets

Goat Cheese Mousse, Frisee, Pickled Apple, Pistachios, Red Beet Vinaigrette 11

Warm Baby Spinach

Candied Mushrooms, Pine Nuts, Grana Padano, Creamy Basil Dressing 11

SOUP

Onion Gratinée

Torched Fontina Crostini 7

Seafood Chowder

Oyster Cracker 7

LARGE PLATES

Double Bone In Pork Chop

Whey Brined, Fennel Mushroom Rub, Maitake Mushroom, Caramelized Fennel, Strawberry Mustarda, *Antibiotic Free* 32

Grilled Lamb Porterhouse Chops

Herb & Citrus Brine, Scallop Braised Potato, Glazed Baby Vegetables, Mint Pesto, *Domestic* 32

Braised Organic Chicken

Breast & Leg Confit, Sweet Corn Polenta, Wild Mushrooms, Italian Peppers, Sherry Sauce, *Free Range* 24

Petite Moulard Duck Breast

Honey Lacquered, Coffee Roasted Beets, Parsnip Puree, Blackberry Gastrique, *Free Range* 32

Veal Sirloin Scaloppini

Wild Mushrooms, Garlic, Shallots, Blistered Tomatoes, Brocoli Rabe, Marsala Demi, *Free Range* 28

Faroe Island Salmon

Brussel Sprouts, Butternut Squash, Mustard Seed Beurre Blanc, *Sustainable Fishery* 26

North Atlantic Halibut

Parship Puree, Sautéed Rainbow Chard, Golden Raisin, Spring Onion, Verjuice, *Wild Caught* 32

Yellowfin Tuna

Sesame Crusted, Rice Cake, Julienned Vegetables, Sesame Seaweed Vinaigrette, *Sushi Grade* 30

Dry Sea Scallops

Potato Dauphin, Melted Leeks, Crispy Leeks, Beurre Blanc, *Wild Caught* 30

Oven Roasted Eggplant

Fontina, Provolone, Sweet Tomato Marmalade, *Organic* 20

FRESH PASTA

Ravioli

Butter Poached Lobster, Cognac, Tomato, Basil 28

Orecchiette

House Made Sausage, Broccoli Rabe, Spinach Alfredo 20

Linguini

Fresh Little Neck Clams, Chili Garlic Oil, White Wine, Parsley 24

Cavatelli

Braised Short Rib & Sweet Sausage Bolognese, Tomato, Burrata, Basil Oil 22

Tagliatelle

Maitake, King Trumpet and Oyster Mushrooms, Black Garlic Sauce 22

Capellini

Sauteed Vegetables, Parmigiana Reggiano Cream Sauce 20

Agnolotti

Purple Sweet Potato, Sage Butter Sauce, Prosciutto, Julienned Vegetables 20

Fettuccini

Wild Shrimp, Shallots, Garlic, White Wine, Tomato, Spinach, Artichoke, Lemon Zest 26

STEAKS

Broiled at 1200 degrees and finished with clarified butter. ANYA's steaks are presented with your choice of set and one complimentary sauce.

Filet Mignon 8oz. 35

New York Strip 12oz. 32

Ribeye 16oz. 43

Set One

Potato Puree, Lemon Scented Asparagus

Set Two

Fresh Cut Fries, Crispy Brussel Sprouts

Sauces 2 each

Béarnaise

ANYA Steak Sauce

Cognac Mustard

Mushroom Demi

Salsa Verde

Blue Cheese Butter

Horseradish Cream

Red Wine Reduction

Mushroom Shallot Butter

ANYA's Surf & Turf

8 oz. Filet Mignon, Butter Poached Lobster Tail, Cognac Mustard, Potato Purée, Pearl Onion & Glazed Baby Vegetables 50

Slow Roasted Prime Rib

Potato Purée, Glazed Carrots, Mushroom Au Jus, Horseradish Cream 38

House Ground Steak Burger

Half Pound, 16 Month Aged Cheddar Cheese, Fresh Cut French Fries 18

Nova Scotia Lobster 3 Pounds

Weekends Only Served with Two Side Offerings Mkt

SIDE OFFERINGS

7 each

Roasted Asparagus

Glazed Carrots

Sweet Corn Polenta

Crispy Brussel Sprouts

Parmesan Spinach

Sautéed Swiss Chard

Creamed Corn Pudding

Confit Fingerling Potatoes

Braised Scallop Potatoes

Fresh Cut Fries

Buttermilk Onion Rings

Sautéed Mushrooms

Mac & Cheese

Chef Albert Colon Chef Steven Giguere