

Dinner Menu

COLD BAR

Tuna Tartare

Avocado, Wasabi Aioli, Soy Glaze, Crispy Wontons 12

Oysters on the Half Shell

Champagne Mignonette, Orange Habanero Granita, Horseradish Cocktail Sauce 3 each

Wild Shrimp U-10

Tomato Horseradish Granita, Preserved Lemon 4 each

Lobster Tail

Persimmon, Honey, Mint Emulsion, Lotus Chip, Micro Celery 18

Smoked Salmon

Fried Capers, Pickled Red Onion, Dark Toast, Mustard Aioli 13

SMALL PLATES

Lump Crab Cake

Red Pepper Coulis, Lemon Caper Aioli 11

Confit Spanish Octopus

White Bean Puree, Chickpea, Frisee, Celery Emulsion, Olive Oil, Saba 14

Tempura Calamari

Caper Butter Sauce, Pickled Hot Peppers, Balsamic Reduction 12

Prince Edward Mussels

White Wine, Garlic, Fennel Fronds, Fennel Pollen 13

Grilled Artichoke Hearts

Lemon, Garlic Crumbs, Parmigiano Reggiano 10

Pan Seared Fresh Mozzarella

Breadcrumbs, Sweet Tomato Marmalade, Basil Oil 10

ANYA Meatballs

Focaccia Crostini, San Marzano Tomato, Petite Basil, Whipped Ricotta 14

Pear Ravioli

Marscapone Crème, Pecorino Romano, Cracked Black Pepper 13

PIZZETTE

Chef's Seasonal 12

CHARCUTERIE

Selection of Domestic & Imported Cured Meats and Cheeses
Seasonal Accompaniments

Three Cheese 16 Three Meat 16

Three Cheese and Meat 24

SOUP

Seasonal Inspirations 7

SALAD

ANYA Winter House

Winter Greens, Kumquat, Pomegranate, Ricotta Salada, House Vinaigrette 11

Little Gem Caesar

Grana Padano, Focaccia Croutons, Sun Dried Tomato, House Dressing 11

Bibb Lettuce Wedge

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

Gold & Ruby Beets

Frisee, Goat Cheese Mouse, Apples, Pistachio Dust, Red Beet Vinaigrette 11

Warm Baby Spinach

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

Burrata & Tomato

Extra Virgin Olive Oil, Fleur D Sel, Petite Basil 12

LARGE PLATES

Braised Organic Chicken

Half Chicken, Sweet Corn Polenta, Wild Mushrooms,
Italian Peppers, Sherry Sauce 24

Grilled Lamb Porterhouse Chops

Herb & Citrus Marinade, Confit Fingerling Potatoes,
Roasted Baby Vegetables, Mint Pesto 32

Moullard Duck Breast

Honey Lacquered, Roasted Beets, Parsnip Puree,
Blackberry Gastrique 32

Veal Filet Mignon

Wild Mushrooms, Potato Puree, Blistered Tomatoes,
Broccolini, Marsala Demi 28

Scottish Salmon

Brussel Sprouts, Bacon Lardon, Butternut Squash, Mustard
Seed Beurre Blanc 26

Oven Roasted Eggplant

San Marzano, Fresh Mozzarella, Basil Oil,
Bucatini 20

CATCH OF THE DAY

Chef d Cuisine's Presentation 30

FRESH PASTA

Ravioli

Butter Poached Lobster, Cognac Cream Sauce,
Tomato, Basil 28

Bucatini

Scallops, Shrimp, Mussels, Garlic, Tomato,
Fresno Pepper 26

Orecchiette

Broccolini, Sausage, Garlic, Cream, Parmigiano Reggiano,
Grana Padano 20

Cavatelli

Braised Short Rib & Sweet Sausage Bolognese,
Whipped Ricotta, Basil Oil 22

Tagliatelle

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

Linguine

Shrimp, Garlic, White Wine, Tomato, Spinach, Fine Herbs,
Lemon Zest 26

STEAKS

*Broiled at 1200 degrees and finished with clarified butter
Presented with your choice of set and one complimentary sauce*

Filet Mignon 8oz. 35

New York Strip 12oz. 32

Ribeye 16oz. 43

Double Bone In Pork Chop 32

Set One

Golden Potato Puree, Roast Baby Vegetables

Set Two

Hand Cut French Fries, Crispy Brussel Sprouts

Sauces

2

Béarnaise

ANYA Steak Sauce

Cognac Mustard

Mushroom Au Jus

Salse Verde

Blue Cheese Butter

Horseradish Cream

Red Wine Demi

Mushroom Shallot Butter

ANYA's Surf & Turf

8 oz. Filet Mignon, Butter Poached Lobster Tail, Cognac
Mustard, Golden Potato Puree, Glazed Baby Vegetables 50

Prime Rib Roast

Golden Potato Puree, Glazed Baby Carrots, Mushroom Au Jus,
Horseradish Cream 38

The BAR at ANYA Burger

Half Pound House Ground Blend, Aged Cheddar, Bibb Lettuce,
Tomato, Hand Cut French Fries, Pickles, Steak Sauce 18

SIDE OFFERINGS

7 each

Roast Asparagus

Glazed Baby Carrots

Roast Baby Vegetables

Crispy Brussel Sprouts

Sautéed Broccolini

Golden Potato Puree

Confit Fingerling Potatoes

Fresh Cut French Fries

Hand Battered Onion Rings

XO Anya