

# Tweeds Restaurant and Buffalo Bar

## Dinner Menu



### Soup

Long Island Clam Chowder	8/12
Bison Cabbage Soup	12/16
Soup of the Day*	8/12
French Onion	12
Bayman's Chowder	12/16

### Seafood Appetizers\*

Steamed Mussels* in Garlic White Wine	22
Blue Claw Crabmeat Cocktail*	22
Shrimp and Guacamole*	22
Crispy Calamari*	22
Fried Oysters*	20
Crab Cakes* Citrus & Thai Sauces	20
Jumbo Lump Crab Dip*	24
served with seasoned Pita chips	
Shrimp Cocktail 6/12	12/18
Sea Scallops	22
Bacon Wrapped served with a Sweet Bourbon Glaze	

### Shellfish Bar\*

Little Neck Clams on the Half Shell	14/24
Local Oysters on the Half Shell	16/26
Baked Little Neck Clams	18/24
Bacon, Bell peppers and Japanese Breadcrumbs	
Oysters Rockefeller (6)	26

### Appetizers\*

<b>Bison Meatballs</b>	24
Tweed's Label Merlot Glaze, Buffalo Mozzarella Pearls, served with a Crustini	
<b>Creamy Burrata</b>	22
Baby Heirloom Tomatoes, Basil with a Balsamic Reduction	
<b>Roasted Stuffed Quail</b>	22
Wild Rice, Wrapped with Bacon, Truffle oil on a Bed of Spinach	
<b>Grilled Bison Kebobs*(2)</b>	24
Grilled Veggies, Barbeque Sauce	
<b>Buffalo Mozzarella</b>	20
Basil puree with Fresh Tomatoes and Peppers	
<b>Goose and Duck Liver Pate</b>	18
Dijon, Cornichon and Crostini accompaniments	
<b>Carpaccio of Bison Tenderloin*</b>	16
White Truffle Oil and Shaved Parmesan	

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### Salads

<b>Baby Spinach</b>	18
<i>Crispy Confit Duck Leg, Strawberry Vinaigrette, Roasted Hazelnuts and McAdams Cheddar</i>	
<b>Harry's Salad</b>	20
<i>Mixed Greens, Green Beans, Bacon, Shrimp, Bleu Cheese</i>	
<b>Mediterranean Salad</b>	18
<i>Lettuce, Tomato, Feta Cheese, Olives, Pepperoncini, Anchovies, Red Onions</i>	
<b>Classic Caesar Salad</b>	14
<b>Mixed Leaves</b>	12
<i>Organic greens, Chopped Tomatoes, Balsamic Vinaigrette</i>	
<b>Tweeds Salad</b>	20
<i>Raspberry Vinaigrette, Spring Mix, Granny Smith Apples, Bleu Cheese, Raspberries, Dried Cranberries and Walnuts</i>	
<b>Add: Grilled Chicken +10, Shrimp +12, Salmon +14, Confit Duck Leg +16, Wagyu Strip + , Elk Hanger +16, Bison Hanger +18</b>	

### Tweed's Burger\*

<i>Farm Raised Local Grass Fed Bison</i>
<i>or</i>
<i>Kobe Beef 22</i>
<i>Toasted Brioche Roll, Crispy Steak Fries, Lettuce, Tomato, Raw Onion and Pickles</i>
<i>Add on Toppings 2.00 each</i>
<i>Cheddar, American, Swiss, Sautéed Onions, Mushrooms, Bacon</i>

### Bison Chili\*

<i>Cup 16: Bowl 26</i>
<i>Melted Cheddar, Tomatoes, Onions, Sour Cream, Fresh Guacamole served with Warm tortilla chips.</i>

### Tweed's Penne\* 16

<i>Penne, Tomato Cream Sauce, Spinach</i>
<b>Add Salmon +16 Chicken +10</b>

### Seafood Entrees\*

<i>Served with Wild Rice and Veggies</i>	
<b>Seafood of the Day</b>	38
<b>Baked Salmon*</b> Peppercorn glaze	32
<b>Lobster Ravioli</b>	20/36
<b>Sesame Seared Sashimi Tuna*</b>	38
<i>Served Rare with Seaweed Salad and Asian Sauces</i>	
<b>Shrimp Scampi*</b>	32

### Dinner Entrees\*

*Served with Mashed Potatoes and Local Veggies*

### Tweeds Bison

<b>Bison Cowboy*</b>	56
<b>Bison Filet *</b>	54
<b>Bison Short Ribs*</b> Port Wine Demi.	50
<b>Bison Hanger Steak*</b>	38

### Steaks

<b>Bone-in Beef Rib Eye 22oz*</b>	
<i>Painted Hills Farm raised, Grass Fed, Organic</i>	
<b>Porterhouse*</b>	58
<b>Wagyu Strip Steak* 16oz</b>	54
<b>Filet Mignon*</b>	64
<b>Grilled New York Strip*</b>	52
<b>Prime Rib* Au Jus</b>	44
<b>Elk Hanger Steak*</b>	44
	36

### Steak Enhancements:

<i>Mushroom Cognac Cam Sauce,</i>
<i>Au jus, Compound Butter, Horseradish Cream</i>
<i>Demi-Glace, Port Wine Demi</i>
<i>3.00 each Sautéed Onions, Sautéed Mushrooms</i>
<i>Crispy Onions, Crispy Leeks</i>

<b>Veal Chop*</b>	40
<b>Roasted Rack of Lamb*</b>	46
<i>Panko Breadcrumbs, Dijon Mustard and Herb Crust</i>	
<b>Aquebogue Duck 2 ways*</b>	40
<i>Leg Confit and Pan Seared Breast, Blackberry Reduction</i>	

### For the Little Ones

<i>Chicken Fingers</i>	14	<i>Kids Burger</i>	16
<i>Mozzarella Sticks</i>	10	<i>Pasta</i>	12
<i>Grilled Cheese</i>	12	<i>(butter or marinara sauce)</i>	