

ASTOR COURT MENU

APPETIZERS

SOUP OF THE DAY	16.
SLOW ROASTED LOCAL BEETS MACHE LETTUCE AND COACH FARMS TRIPLE CRÈME GOAT CHEESE, WALNUT VINAIGRETTE	19.
CEASAR SALAD ANCHOVY DRESSING, PARMESAN CROSTINI	22.
ORGANIC FIELD GREENS BEEF STEAK TOMATOES, CUCUMBERS, BABY CARROTS HOUSE DRESSING	22.
4-CHEESE RAVIOLI CHERRY TOMATO 'DI MONTAGNA' WITH TUSCAN OLIVE OIL AND CHILIES	18/22.
SCOTTISH SMOKED SALMON SLICED ONIONS, CAPERS, FRESH TOMATOES, BRIOCHE TOAST POINTS	28.
GRILLED MAYAN PRAWNS FRISÉE SALAD, PRESERVED LEMON, TUSCAN OLIVE OIL	26.
CHILLED MAINE LOBSTER WHOLE MAINE LOBSTER, CRUNCHY BLACK RADISH, PICKLED MANGO, AVOCADO WITH YUZU VINAIGRETTE	38.

ENTREES

SPECIAL OF THE DAY	32.
SEARED BARNEGAT BAY SCALLOPS WATERMELON WITH PERSIAN CUCUMBERS AND LIME SALSA	32.
PAN ROASTED WILD HALIBUT FILET YOUNG BOK CHOY WITH MOREL MUSHROOMS AND PARSNIP SAUCE	32.
COBB SALAD LUMP CRABMEAT OR GRILLED CHICKEN EGG, AVOCADO, RED ONION, CORN, TOMATO, BACON AND BLUE CHEESE DRESSING	25.
PAN ROASTED ORGANIC CHICKEN ROSEMARY POTATOES WITH RAPINI AND PRESERVED LEMON	30.
VEAL MILANESE WILD ARUGULA SALAD/25 YEAR OLD BALSAMIC VINEGAR	34.
CRISP MARGHERITA PIZZA MOZZARELLA, TOMATO, BASIL	23.
'KING COLE BURGER' HOUSE CURED PICKLES, FRIES AND CREAMY SLAW	28.
GRILLED SIRLOIN STEAK HERB PESTO, SHALLOT CONFIT & FRITES	45.

KING COLE BAR MENU

TUNA TARTAR CROSTINI WITH PRESERVED LEMON AND ESPELETTE PEPPER	22.
ARTISANAL CHEESE PLATE MONTGOMERY'S CHEDDAR, GREAT BRITAIN; FOUR YEAR AGED GOUDA, NETHERLANDS; SBRINZ, SWITZERLAND; CHIMAY, BELGIUM; NEVAT, SPAIN	28.
'KING COLE' SLIDERS CARAMELIZED ONIONS AND AMERICAN CHEESE	27.
CHICKEN SATÉ THAI PEANUT SAUCE	21.
CALAMARI FRITO SPICY TOMATO AND ROSEMARY AIOLI	21.
SHRIMP COCKTAIL HORSERADISH SAUCE	23.
SLICED STEAK ON BRIOCHE CRISPY ONION RINGS	27.
MEDITERRANEAN 'MEZZE' HUMMUS, BABA GANOUSH, TZATZIKI, OLIVES, SPANAKOPITA, FETA AND GRILLED PITA	27.
OYSTER BAR (1/2 DOZ.) BRINEY EAST COAST OYSTERS AND BLACK PEPPER MIGNONETTE	20.

THE KING OF CLUBS

GRILLED CHICKEN BACON, LETTUCE, TOMATO, MAYO	27.
LOBSTER AVOCADO, TOMATO, LETTUCE, MANGO MAYO	32.
BUFULA MOZZARELLA HEIRLOOM TOMATOES, YOUNG BASIL, THYME VINAIGRETTE	24.