

# REIKART HOUSE

EST. | OF AMHERST, NY | 2017



## DAILY SUPPER



## SMALL PLATES

### SOUP OF THE DAY

CHEF'S DAILY SELECTION 6

### FRENCH ONION SOUP

CARAMELIZED ONION, GRUYÈRE, CROUTON 7

### GREEK OYSTER MAROUSALATA

SPINACH, ARTICHOKE AND FETA STUFFED EAST COAST OYSTERS, SHAVED ROMAINE, SPRING ONIONS, FRESH DILL, MINTED LEMON VINAIGRETTE 16

### BURRATA

HONEY ROASTED ROOT VEGETABLES, GRILLED FIG, POMEGRANATE, BALSAMIC 14

### TRADITIONAL CAESAR

ROMAINE, GARLIC, LEMON JUICE, MUSTARD, WORCESTERSHIRE, EXTRA VIRGIN OLIVE OIL 8

### FARRO & QUINOA

MIXED GREENS, FARRO, PULLED CHICKEN, QUINOA 11

### GRILLED RADICCHIO

WESTERN NEW YORK APPLES, SMOKED BACON, POINT REYES BLEU CHEESE CRUMBLES, PICKLED BERRIES, HAZELNUTS 11

### 'BEEF ON WECK' SLIDERS

HOUSE ROAST BEEF, MINI KIMMELWECK ROLLS, ROSEMARY AU JUS, HORSERADISH 13

## SNACKS

SPICED MARCONA ALMONDS 6

WARM OLIVE MEDLEY 4

DEVILED EGGS 4

## HANDHELDS

### BURGER ON WECK

HAND PATTIED GROUND BEEF, THICK CUT BACON, FRIED EGG, HORSERADISH AIOLI, CHEDDAR, KIMMELWECK ROLL 15

### SALMON BLT

MAPLE GLAZED SALMON, THICK CUT BACON, LTO, LEMON CAPER AIOLI, CIABBATA 14

### GRILLED CHICKEN FLORENTINE

GRILLED CHICKEN BREASTS, ROASTED RED PEPPER, SPINACH, TALEGGIO, TARRAGON AIOLI 13

## SUPPER PLATES

### ROASTED SALMON

ROAST SALMON, FARRO RISOTTO, SEASONAL VEGETABLE SALAD, CHERVIL, PRESERVED LEMON 28

### TENDERLOIN

ROAST TENDERLOIN, BORDELAISE, CHORON, FINGERLING POTATOES, BROCCOLI RABE 34

### BRAISED SHORT RIBS

HORSERADISH GREMOLATA, ROAST HEIRLOOM CARROTS, CIPOLLINI 29

### MEDITERRANEAN CHICKEN

GRILLED MARINATED CHICKEN, PESTO FARRO, QUINOA & ORZO, TABOULI, TZATZIKI, SALSA VERDE, FETA, CUCUMBERS 23

### CHEF'S SUSTAINABLE SEAFOOD OF THE DAY

SUSTAINABLE ATLANTIC SEAFOOD, SAFFRON GAZPACHO, FENNEL 32

### VEGETABLE NAPOLEON

MARINATED SQUASH, ZUCCHINI AND EGGPLANT STACK, BASIL, PESTO, BALSAMIC REDUCTION 17

## RAW BAR & CRUDO

### JOCKO'S GRAND SEAFOOD TOWER

A TOWERING ASSORTMENT OF CRAB, SHRIMP, OYSTERS, AND TUNA FROM OUR RAW BAR **SERVES TWO 40 / SERVES FOUR 75**

### NORTH ATLANTIC OYSTERS

DAILY SELECTION ON THE HALF SHELL, MIGNONETTE **HALF 18 / DOZEN 26**

### U-12 SHRIMP

COOKED JUMBO SHRIMP SERVED CHILLED, ANGRY COCKTAIL SAUCE 15

### COLOSSAL LUMP CRAB

MARYLAND LUMP CRAB, SIGNATURE COCKTAIL SAUCE, REMOULADE 20

### TUNA POKÉ

AVOCADO, WAKAME, SRIRACHA AIOLI 17

## OPPORTUNITIES

### BAKED MAC -N- CHEESE

IMPORTED CHEESE BLEND, FARFALLE, PANKO 7

### BRUSSELS SPROUTS

CARAMELIZED SPROUTS, CANADIAN MAPLE SYRUP, PANCETTA 7

### SIDE SALAD

MIXED GREENS, WATERMELON RADISH, LENTILS, CRUSHED CASHEWS 7

### SEASONAL FARMERS MARKET VEGETABLE 7

### NATURAL CUT FRIES 4

**WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have a medical condition.**