

BOTE RO

Lunch

APPETIZERS

Caprese Salad beef steak tomatoes, buffalo mozzarella	14
Caesar Salad croutons, shaved parmesan	12
Hamachi Tartare crispy rice cake, sweet chili vinaigrette	18
“Shrimp and Chips” mango – jalapeno sauce	21
Ahi Tuna Tartare mango, avocado, crispy ginger	19
Oysters select oysters, gulf prawns, Maine lobster, crab	18

ENTREES

Petite Filet 8oz old bay fries	44
Chicken Caesar Salad crouton, shaved parmesan	18
8oz Kobe Cheeseburger cheddar cheese, old bay fries	18
Grilled Chicken Sandwich roasted peppers, white cheddar	18
Roasted Turkey Club whole grain toast, avocado, bacon, oven dried tomatoes, garlic aioli	18
Maine Lobster Rolls brioche buns, french fries	22
Chicken Fingers homemade ranch, old bay fries	18

DESSERTS

Seasonal Sorbet blood orange	12
Homemade Ice Cream assorted flavors	12
Milk Chocolate Crème Brulee hazelnut brittle	12

BOTE RO

FROM FARMS AND FIELDS

Baby Beet Salad warm goat cheese	14
Caprese tomato , buffalo mozzarella	16
Kobe Steak Tartare traditional garnish	19/36
Basket of Seasonal Vegetables – for two lemon anchovy vinaigrette	25
Tasting of Soup (Choose two) carrot – ginger • English pea • spring onion – Yukon potato	12
Wild Mushroom Tart gruyere cheese	16
Potato Gnocchi roasted tomato, parmesan	15/24
Hudson Valley Foie Gras caramelized apple, Calvados sauce	25
Gem Lettuce Salad Marcona almonds, piquillo peppers, manchego cheese	14
Caesar Salad crouton chips, crispy anchovies	14

INSPIRED BY THE SEA

Hamachi Tartare crispy rice cake, sweet chili vinaigrette	18
Crudo Tasting tuna – avocado, soy • halibut – spicy tomato salmon – Meyer lemon • hamachi – tangerine	22
“Shrimp and Chips” mango – jalapeno sauce	21
Ahi Tuna Tartare mango, avocado, crispy ginger	19
Dungeness Crab Agnolotti artichokes, lemon emulsion	21
Crispy Frog Legs meyer lemon butter, fennel salad	18
Tasting of Crab roasted Alaskan crab, scampi sauce tempura Dungeness crab, jalapeño, carrot reduction	25
Oysters on the Half Shell champagne mignonette	18
Shellfish Tower select oysters, gulf prawns, Maine lobster, crab	65

Botero

Please choose the preparation of your steak from the following:
Pepper Steak, Chimichurri, Traditional

Petite Filet 8oz	44
Filet 12oz	58
Bone-In Filet 16oz	62
Dry Aged New York Strip Bone-In	55
Bone-In Ribeye 20oz	52
Porterhouse 40oz - for two	96
Chateaubriand – for two	110
Japanese Kobe 7oz	175

Add ons...

½ Maine Lobster Tail	20
Hudson Valley Foie Gras	20
Alaskan King Crab	18

SURF

European Loup De Mer
(Mediterranean Sea Bass) **45**
nicoise vegetables

Olive Oil Poached Halibut **39**
haricot verts, fingerling potatoes,
warm balsamic vinaigrette

Pinwheel of Wild Salmon
(two ways) **32**
butternut squash and apple risotto,
roasted cauliflower puree
lemon caper emulsion

Dayboat Scallops **39**
Wild mushrooms, polenta tortellini

2# Whole Roasted Lobster **75**
Oscar style

TURF

Brioche Crusted Colorado **48**
Rack of Lamb
ricotta cannelloni, haricot verts

Kobe Short Rib **40**
potato puree

Organic Roasted Chicken **31**
frisee salad, natural jus

EXTRA

tater tots
truffle macaroni and cheese
grilled asparagus, lemon essence
wild mushrooms
creamed spinach, crispy egg
whipped potatoes
Botero fries
broccoli, sun dried tomatoes, garlic

roasted bone marrow, onion jam
polenta and leek onion rings
haricot verts almandine
truffled corn pudding
spring vegetable potato gratin
jalapeño glazed carrots
curry spaëtzel, fava beans,
white wine cream

Botero

DESSERTS

Botero Ice Cream Cupcakes
childhood favorite flavors

Vanilla Ice Cream Palette
Valrhona chocolate pearls, marshmallow, caramel nuts

Milk Chocolate Bon Bon Lollipops
hazelnut praline

Crispy “Classic” Cheesecake
shaved pineapple, chocolate sauce

Warm Banana Bread Pudding
homemade banana ice cream

Milk and Cookies
vanilla bean milkshake, warm cookies

PB & J Brioche Doughnuts
concord grape jelly

Valrhona Chocolate Soufflé
coffee anglaise

Wild Strawberry Sorbet
honey-lime tuille

21 & Over Sorbet
pineapple, mint, citrus