

APPETIZERS

LOBSTER BISQUE 9
Crispy lobster spring roll

MIXED SEAFOOD COCKTAIL 14
King crab legs, shrimp, cocktail sauce

LUMP CRAB CAKE 13
Avocado papaya salad, lemon mayo

OSSO BUCO RAVIOLI 11
Sautéed mushrooms & leeks, veal demi

ITALIANO FLATBREAD 9
Prosciutto, tomatoes, mozzarella, basil

BRUSCHETTA TRIO 9
Teardrop tomato-mozzarella, eggplant caponata, oven-roasted olive tapenade

SALADS

CAESAR SALAD 9
Romaine hearts, white anchovies, parmigiano-reggiano

CAPRESE SALAD 9
Vine ripe tomatoes, fresh buffalo mozzarella, basil, aged balsamic

BIBB LETTUCE WEDGE 8
Grape tomatoes, haricot verts, maytag bleu cheese

ROASTED BABY BEETS 7
Goat cheese, truffle oil, brioche crouton

FISH

CRISPY RED SNAPPER 27
Ragout of red potatoes, sun-roasted tomatoes & artichoke hearts, tomato-tarragon butter

SEARED SALMON 25
Walnut ratatouille, green pea nage

ROASTED CHILEAN SEA BASS 30
Fingerling potato, fennel, mushroom, asparagus, lemon vinaigrette

SEAFOOD PAPPARDELLE 29
Shrimp, scallops & crab, lobster-chardonnay sauce

MEATS FROM THE GRILL*

16oz STRIP STEAK 32

10oz FILET MIGNON 35

6oz FILET MIGNON & CRISPY PRAWNS 32

12oz RIB EYE 28

10oz PORK CHOP 22

8oz LAMB SHANK 23

All steaks are available with Espresso Crust, Chimichurri Glaze, Ginger Soy Sauce, Maytag Bleu Cheese Crust, or au Poivre Preparation – additional \$2

POULTRY

HERB CRUSTED HALF CHICKEN 22
Aged cheddar risotto, grilled corn red-pepper succotash

BUCATINI PASTA 20
Slow-braised chicken, late-summer tomato sauce, heirloom mushrooms & fava beans

ROASTED LEMON CHICKEN 22
Garlic spinach, leeks, mashed potatoes

VEGETARIAN

GRILLED VEGETABLE STACK 19
Herb marinated vegetables, grilled ricotta salata, pesto cream

ACCOUTREMENTS

COUNTRY STYLE MASHED POTATOES 5

BAKED POTATO 5
Sour Cream, Aged cheddar, smoked bacon & chives

BAKED MACARONI & CHEESE 5

STEAK FRIED POTATOES 7

CREAMED SPINACH AND BASIL 7

GRILLED ASPARAGUS 7

BRAISED WILD MUSHROOMS 7

VEGETABLE OF THE DAY 7

TEMPERATURE GUIDE RARE – Very red, cool center MEDIUM RARE – Red, warm center MEDIUM – Pink, hot center MEDIUM WELL – Dull pink center WELL – Broiled throughout
*We recommend that medium well and well done Filet Mignon be butterflied.

An 18% service charge will be added to the check of parties of six or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness