

STARTERS

ARUGULA SALAD

GOAT CHEESE, CARAMELIZED HAZELNUTS,
APPLE CIDER VINAIGRETTE 16

HEIRLOOM TOMATO

BURRATA CHEESE, BALSAMIC GLAZE,
PESTO 16

CAESAR SALAD

CLASSIC DRESSING, PRETZEL BITES 16

FRENCH ONION SOUP

GRUYÈRE CHEESE, BAGUETTE, THYME 15

CHEESESTEAK DUMPLINGS

ONION PURÉE,
CHEESE FONDUE 23

*AHI TUNA

MANGO, AVOCADO, YUZU KOSHO,
FRESNO CHILI 26

CRISPY SHRIMP

CAJUN SPICES, SPICY LEMON AIOLI 24

SHORT RIB TACOS

PICKLED RED ONIONS, CILANTRO 22

MAINE LOBSTER SALAD ROLLS

WARM BRIOCHE, CELERY, HERB MAYO 28

WOODFIRED PIZZA

MARGHERITA

MICRO MOZZARELLA, BASIL 23

GRILLED CHICKEN

ROASTED GARLIC, ARUGULA, CHILI OIL 25

ITALIAN SAUSAGE

PEPPERONCINI, ROASTED RED PEPPERS 25

ARTISAN PEPPERONI

FRESH MOZZARELLA, STEWED TOMATOES 25

MAIN COURSE

ALL STEAKS ARE CERTIFIED BLACK ANGUS

*8oz ANGUS BURGER

APPLEWOOD BACON, VERMONT CHEDDAR 26

CHICKEN FETTUCCHINE

SPANISH CHORIZO, ALFREDO, PEAS 35

CHICKEN PARMESAN

FRESH BURRATA CHEESE, BASIL 36

SHRIMP RISOTTO

ROASTED TOMATOES, BASIL 38

RICOTTA GNOCCHI

BRAISED SHORT RIB, PEA PURÉE 38

*GRILLED SALMON

BEECH MUSHROOMS, CARROT MISO BROTH 41

*CHILEAN SEA BASS

BRAISED KALE, TOMATO CHUTNEY 44

*12oz CHARRED NEW YORK SIRLOIN

TRUFFLE MASHED POTATOES, AU POIVRE SAUCE 59

*8oz FILET MIGNON

FINGERLING POTATOES, SWEET ONIONS, BLUE CHEESE FONDUE 65

*16oz GRILLED RIBEYE

SHOESTRING POTATOES, GARLIC ROSEMARY BUTTER 69

SIDES 15

GARLIC ROSEMARY FRIES

TRUFFLE MASHED

LOBSTER MAC & CHEESE

(+4)

BACON BRUSSELS
SPROUTS

ROASTED CAULIFLOWER

GRILLED ASPARAGUS

EXECUTIVE CHEF WILLIAM DEMARCO

*Consumption of raw and undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food-borne illnesses.

CRUDS

