



STARTERS

Oysters Half Shell | \$24

Market Selection | Champagne Mignonette

Jumbo Shrimp Cocktail | \$26

Lemon | Cocktail Sauce | Crudit 

Stuffed Portobello | \$18

*Goat Cheese | Pork Sausage | Spinach
Roasted Peppers*

Meatballs | \$18

Beef & Pork | Ricotta | Herbs

Fried Calamari | \$20

Arrabiata Sauce | Lemon

Little Neck Clams

“Guazetto” | \$19

*Lemon | White Wine | Parsley | Butter
Garlic | Shallots*

Lobster Bisque | \$19

Creme Fraiche | Puff Pastry | Lobster

Traditional French

Onion Soup | \$16

*Caramelized Sweet Onion
Beef Broth | Gruyere Crouton*

Crab Cake | \$25

*Remoulade | Fennel-Radish Slaw
Lemon*

PIZZA

Cheese | \$18

Margherita Style | \$20

Pomodoro | Mozzarella | Basil

Carnivore | \$22

Pepperoni | Sausage | Bacon

Garden Bianca | \$21

*Spinach | Peppers | Onion | Broccolini
Ricotta*

Hawaiian | \$21

Jalapeno | Ham | Pineapple

SALADS

Baby Romaine Caesar | \$15

*White Anchovy | Crouton | Shaved
Parmesan*

Wedge | \$16

*Bacon | Ripe Tomato | Asparagus | Shaved
Onion | Smoked Blue Cheese Dressing*

Heirloom Tomato Caprese | \$15

*EVOO | Burrata Mozzarella | Reduced
Balsamic | Basil*

PASTA

Bucatini Amatriciana | \$26

*Pomodoro | Onion | Pancetta | Red Wine
Pepper Flakes*

Classic Spaghetti & Meatballs | \$28

*Pomodoro | Parmesan | Beef & Pork
Meatballs*

Linguini & Clams Rossi | \$29

*Littleneck Clams | Spicy Marinara | Garlic
White Wine | Oregano*

Primavera Risotto | \$35

*Arborio Saffron Rice | Market Vegetables
Parmesan*

Linguini Frutti di Mare | \$50

*Lobster | Market Fish | Shrimp | Scallop
Marinara*



PRIME STEAKS & CHOPS

8 Ounce Meyer Prime
Filet Mignon | \$75

20 Ounce Meyer Prime
Angus Ribeye | \$95

16 Ounce Meyer Prime
New York Strip | \$85

Kurobuta Pork Chop | \$50
Brined | Spicy Maple Glaze

Colorado Lamb Chops | \$70
Rosemary Garlic Rubbed

STEAK & CHOPS ENHANCEMENTS

Port Wine Demi Glaze | \$5

Charred Jalapenos | \$6
Sea Salt

Caramelized Cipollini Onions | \$8

Warm Gorgonzola Dolce | \$10
Balsamic Drizzle

Three Jumbo Shrimp | \$16
Scampi Style

Jumbo Scallops (3) | \$24
Brown Butter

8 Ounce Broiled Cold Water
Lobster Tail | \$80

COMPOSED ENTREES

Pan Fried Chicken
Cutlet Parmesan | \$38
*Herb Bread Crumbs | Pomodoro | Burrata
Mozzarella | Blistered Tomato | Arugula*

Scottish King Salmon | \$44
*Golden Raisin | White Balsamic Agrodolce
Asparagus | Yukon Gold Potato*

Chilean Sea Bass | \$58
*Citrus | Avocado Salad | Green Beans
Purple Sweet Potato*

SIDES | \$15

Grilled Asparagus
Olive Oil | Shallots | Lemon Zest

Sauteed Broccolini
Olive Tapenade | Toasted Garlic

Wilted Spinach
Olive Oil | Toasted Garlic

Sauteed Exotic Mushrooms
Sage | Butter | Shallots

Yukon Gold Potato Puree
Chive | Butter | Cream

Roasted Brussels Sprouts
Pancetta | Dried Blueberries | Berry Vinegar

Sauteed Corn
Brown Butter | Basil