

## STARTERS

### ARUGULA SALAD

GOAT CHEESE, CARAMELIZED HAZELNUTS,  
APPLE CIDER VINAIGRETTE 14

### HEIRLOOM TOMATO

BURRATA CHEESE, BALSAMIC GLAZE,  
PESTO 14

### CAESAR SALAD

CLASSIC DRESSING, PRETZEL BITES 14

### FRENCH ONION SOUP

GRUYÈRE CHEESE, BAGUETTE, THYME 13

### CRISPY SHRIMP

CAJUN SPICES, SPICY LEMON AIOLI 19

### \*AHI TUNA

PASSION FRUIT, GOLDEN BEETS,  
PISTACHIO 19

### \*SHRIMP CEVICHE

MANGO, ASIAN PEAR, TOMATILLO  
SALSA 19

### CHEESESTEAK DUMPLINGS

ONION PURÉE, CHEESE FONDUE 19

### SHORT RIB TACOS

PICKLED RED ONIONS, CILANTRO 18

### MAINE LOBSTER ROLLS

WARM BRIOCHE, CELERY, HERB MAYO 21

## WOODFIRED PIZZA

### MARGHERITA

MICRO MOZZARELLA, BASIL 18

### GRILLED CHICKEN

ROASTED GARLIC, ARUGULA 21

### ITALIAN SAUSAGE

PEPPERONCINI, ROASTED RED PEPPERS 21

### ARTISAN PEPPERONI

FRESH MOZZARELLA, STEWED TOMATOES 19

## MAIN COURSE

ALL STEAKS ARE CERTIFIED BLACK ANGUS

### \*8oz ANGUS BURGER

APPLEWOOD BACON, VERMONT CHEDDAR 23

### CHICKEN FETTUCCHINE

CHORIZO, ALFREDO, PEAS 29

### CHICKEN PARMESAN

FRESH BURRATA CHEESE, BASIL 32

### SHRIMP RISOTTO

ROASTED TOMATOES, BASIL 34

### RICOTTA GNOCCHI

BRAISED SHORT RIB, PEA PURÉE 36

### \*GRILLED SALMON

BEECH MUSHROOMS, CARROT MISO BROTH 36

### \*TOGARASHI SEA BASS

BRAISED KALE, TOMATO CHUTNEY 39

### \*12oz CHARRED NEW YORK SIRLOIN

TRUFFLE MASHED POTATOES, AU POIVRE SAUCE 49

### \*8oz FILET MIGNON

FINGERLING POTATOES, SWEET ONIONS, BLUE CHEESE FONDUE 53



## SIDES 14

SALT & PEPPER FRIES

TRUFFLE MASHED

LOBSTER MAC & CHEESE

(+3)

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