



FROM THE OVEN

Foccacia Pan | \$15
Seasonal Garnish

Seasonal Baked Fish | MP
Seasonal Fresh Catch | Seasonal Vegetables

VEGETARIAN

Broiled Portobello Caprese | \$30
*Mozzarella | Tomato | Balsamic Glaze
Potato Purée*

STARTERS

Oysters Half Shell | \$32
Market Selection | Champagne Mignonette

Jumbo Shrimp Cocktail | \$26
Lemon Oil | Cocktail Sauce | Crudité

Meatballs | \$18
Beef & Pork | Ricotta | Mozzarella

Fried Calamari | \$20
Arrabiata Sauce | Lemon

PASTA

Classic Spaghetti & Meatballs | \$28
Pomodoro | Parmesan | Beef & Pork Meatballs

Linguini & Clams | \$30
Littleneck Clams or Mediterranean Mussels | Pomodoro or Scampi

Linguini Frutti di Mare | \$50
Lobster | Market Fish | Shrimp Pomodoro or Scampi

COMPOSED ENTREES

Chicken Cutlet Milanese | \$38
Brined | Parmesan-Herb Breadcrumbs Arugula | Lemon | Shaved Parmesan Cherry Tomatoes

King Salmon | \$45
Asparagus | Linguini Aglio Olio Charred Tomato Beurre Blanc

Chilean Sea Bass | \$65
Kalamata Mandarin Chutney Sautéed Spinach | Candied Pecans

Short Rib | \$60
Toasted Chile Gravy | Potato Puree Patty Pan Squash

STEAKS & CHOPS

STEAKS & CHOPS ARE SEARED AND ROASTED TO TEMP OF YOUR CHOICE

SNAKE RIVER FARMS
AMERICAN WAGYU

8 Ounce Fillet Mignon | \$85

16 Ounce New York Strip | \$95

20 Ounce Ribeye | \$105

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

Colorado Lamb Chop | \$70
Preserved Lemon Gremolata | Pomegranate Seeds

Steamers | \$30/\$45 For Both

Littleneck Clams or Mussels | Pomodoro or Scampi

Crab Avocado Tower | \$26
Avocado | Pico de Galo | Wonton Crisps

Traditional French Onion Soup | \$16
*Caramelized Sweet Onion
Beef Broth | Gruyere Crouton*

New England Clam Chowder | \$19
Littleneck Clams | Bacon | Potatoes

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

SIDES | \$15

Grilled Asparagus
Olive Oil | Garlic | Lemon

Baked Potato
Butter | Chives | Sour Cream

Wilted Spinach
Olive Oil | Garlic

Sauteed Exotic Mushrooms
Seasonal Mushroom | Sage | Garlic

Potato Puree
Chive | Butter | Cream

Roasted Brussels Sprouts
Bacon | Dried Blueberries | Berry Vinaigrette

Sauteed Corn
Butter | Basil

STEAK & CHOPS ENHANCEMENTS

ELEVATE YOUR STEAK WITH ONE OR MORE OF OUR GOURMET ADDITIONS:

Creamy Horseradish | \$5

Preserved Lemon Gremolata | \$8

Roasted Tomato & Pearl Onion Relish | \$10

Three Jumbo Shrimp Scampi | \$16

8 Ounce Broiled Cold Water Lobster Tail | \$80