



DINNER MENU

To Share Plates

Spiced Ahi Tuna Arugula, Wakame, Pickle Onions, Cucumbers, Ponzu	12
Wagyu Beef Carpaccio Arugula, Red Onions, Shaved Parmesan, Garlic Citrus Aioli	12
Non Gluten Calamari Fritto Misto Shrimp, Cauliflower, Zucchini, Jalapeno	13
Charcuterie Prosciutto, Salame, Boursin, Manchego	15
Crostini Sampler Prosciutto Fig Chutney, Smoked salmon, Tomato Mozzarella	11
Shaved Ribeye Crostini Caramelized Onions, Gorgonzola Dolce, Balsamic Glaze	12
Black Mussels Spanish Chorizo, Peppers, Tomato	12
Duck Confit Agnolotti Madeira Wine	11

Soups & Salads

French Onion, Gruyere	Cup	7
Lobster Bisque with Lobster	Cup	10
Mixed Greens & Beets Salad Dried Cranberries, Candied Walnuts, Gorgonzola, White Balsamic		7
Caesar Salad Parmesan Cheese, Polenta Croutons		7
Shrimp & Crab Cobb Salad Pancetta, Gorgonzola, Avocado, Egg, Heirloom Tomato		16
Buffalo Mozzarella & Tomato Caprese Basil Oil, Balsamic Glaze		13
Flat Iron Steak Greek Salad Greens, Kale Avocado, Tomato, Gorgonzola, Crispy Onions		18

Pizza & Flatbreads

Pizza Margherita Fresh Mozzarella, Fresh Basil	12
Prosciutto di Parma Pizza Caramelized Onions, Portabella Mushrooms, Fontina	13
Pizza di Carne Italian Sausage, Veal Meatballs, Pepperoni	14
Pepperoni Pizza Pepperoni, Mozzarella, Basil	12
Chicken Goat Cheese Flatbread Spinach, Roasted Peppers	12
Smoked Salmon Flatbread Crème Fresh, Spinach, Fontina, Capers	13

House Specialties

Stuffed Shrimp Mascarpone Risotto, Shaved Asparagus, Roasted Peppers	21
Oven Roasted Chicken all Limone Brussel Sprouts, Fingerling Potatoes, Carrots	18
Stuffed Scottish Salmon Lump Crab, Shrimp, Cauliflower Puree, Berry Glaze	23
Sole Parmesan Mascarpone Risotto, Shaved Asparagus, Tomato, Peppers	21
Paella Shrimp, Scallops, Mussels, Clams, Chicken, Spanish Chorizo	25
Seafood Cioppino Shrimp, Scallops, Mussels, Clams, Calamari	23

Crudo Hand Cut Steaks and Chops

We serve USDA 28 day CAB beef

Double Bone Pork Chop Mac and Cheese Fondue, Orange Cranberries	25
Angus Ribeye alla Fiorentina Brussels Sprouts, Roasted Fingerling, Gorgonzola Butter	33
Pepper Crusted Flat Iron Steak Wild Mushrooms Risotto, Red wine Reduction	26
Filet Mignon "Oscar" Crabmeat, Asparagus, Garlic Potatoes, Béarnaise	35
Pistachio Lamb Chop Grilled Asparagus, Goat Cheese Polenta Gratin	35
Petit Filet Mignon Pommes Puree, Asparagus, Chianti Glaze	28

House Made Artisan Pastas*

Veal Pork Cappelletti* Wild Mushrooms, Herbs	16
Lobster Ravioli Pescatore* Shrimp, Sea Scallop, Gulf Crab, Asparagus, Sherry Lobster Sauce	27
Prosciutto Gnocchi* Basil, Tomato Ragu	16
Pappardelle Bolognese* Ribeye, Pancetta, Fresh Herb	17
Maine Sea Scallops & Lobster Tortellini* Asparagus, Lobster Sherry Sauce	26
Lobster Fra Diavolo Fettucine* Shrimp, Scallops, Asparagus, Peppers, Spicy Tomato, Ragu	26
Spinach, Peas & Mascarpone Tortellini* Wild Mushrooms, Prosecco Butter	16

Live Music During the Week Coming Soon!

Happy Hour Monday - Friday 4-7 PM

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