

**F****O****O****D****M****E****N****U****RAW BAR** (GF)**Oysters (½ Dozen)**

EAST COAST 18 | WEST COAST 22

**Little Neck Clams (½ Dozen) | 12****Jumbo Shrimp Cocktail (4) | 20****Colossal Crab Meat | 27****Frutti Di Mare Tower**

TWO TIERS 75 | THREE TIERS 150

**FORMAGGI**

Each 7 | Three for 19 | Five for 30

Served with Grapes, Walnuts and Wildflower Honey

**Pecorino “Foglie Di Noce”****Gorgonzola Cremificato****Humboldt Fog****Taleggio****Cabot Clothbound Cheddar****Morbier****Brebirousse d'Argental****El Trigal Aged Manchego DO****SALUMI**

Each 7 | Three for 19 | Five for 30

Served with Marinated Olives

**Prosciutto di Parma****“Fratelli Galloni, Selezione Oro”****Culatello “Salumeria Biellese”****Cacciatorini Dolce or al Diavolo****“Salumeria Biellese”****Coppa Dolce or Picante****“Salumeria Biellese”****Lomo “Salumeria Biellese”****Duck Magret Prosciutto****“Bella Bella Farms”****Mortadella “Parmacotto”****Wild Boar Sopressata****“Salumeria Biellese”****APPETIZERS****Buffalo Mozzarella & Tomatoes (GF) | 14**

Basil, olive oil and 12 year Balsamic drizzle

**Fresh Artichoke | 16**

Steamed, Roasted OR Stuffed with herbed breadcrumbs

**Baked Littleneck Clams Oreganato | 16**

Herbed breadcrumbs

**Spicy Tuna Tartar | 18**

Scallions, cucumber, spicy mayonnaise

and wonton chips

**Homemade Kettle Chips | 14**

Truffle cream, fresh shaved truffle and a fried egg

**Baked Eggplant | 16**

Ricotta, braised tomatoes, fresh mozzarella

**Fennel Sausage (GF) | 16**

Broccoli rabe, garlic, fresh chilies

**Onion Ring Tower | 14**

with Sriracha Spicy Mayo

**Slow Roasted Colorado****Lamb Rib-lets (GF) | 17**

Smoked paprika, Bourbon glaze

**Seared Sea Scallops (GF) | 22**

Crispy sweet corn polenta, saffron and fresh corn sauce

**Fritto Misto (GF) | 19**

Shrimp, sea scallops and fresh calamari

**Bang Bang Shrimp (GF) | 19**

Sweet &amp; spicy mayo

**Lobster Tacos (GF) | 18**

Lobster meat, avocado mousse and sour cream

**Stuffed Zucchini Blossoms | 18**

Ricotta, parmigiano, fresh herbs and shaved culatello

**Crispy Slow Braised Beef****Brisket (GF) | 18**

Creamy polenta, red wine and beef jus

**Fresh Gulf Shrimp “Al Ajillo” (GF) | 19**

Roasted garlic and chili infused olive oil

**Philly Cheese Steak Egg Rolls | 20**

(2) Served with a side of Smoked Ketchup

(GF) gluten free

**SALADS****Arugula (GF) | 13**Shaved Parmigiano, cherry tomatoes,  
lemon juice and olive oil**Caesar | 14**

Croutons, Parmigiano

**Avocado (GF) | 15**

Roasted peppers, fresh corn and citrus dressing

**Roasted Beets | 16**Toasted pistachios, fried goat cheese,  
aged cabernet vinaigrette**Greek (GF) | 16**Cucumber, tomato, roasted pepper, shallots,  
marinated olives, Feta cheese**Charred Octopus &****Calamari Salad (GF) | 21**

Peppers, onions, dill, lemon juice and olive oil

**Seafood Salad (GF) | 20**Shrimp, crabmeat, lobster, shaved lettuce,  
fennel, blood orange vinaigrette**BLT Wedge (GF) | 17**Red Onion, Smoked Bacon, Tomato with a  
Homemade Chunky Blue Cheese Dressing**SIDES | 13****Homemade Truffle Fries (GF)****Brussel Sprouts (GF)****Broccoli Rabe (GF)****Creamy Polenta (GF)****Sautéed Mushrooms (GF)****Roasted Garlic****Fingerling Potatoes (GF)****Creamy Mac and Cheese****Baked Lobster Mashed Potatoes**

(GF) gluten free

**PASTA****Homemade Spaghetti alla Chitarra | 28**

Littleneck clams, fresh chilies, garlic and white wine

**Homemade Lasagnette alla Bolognese | 27**

Beef Bolognese, béchamel, fresh mozzarella and parmigiano

**Fresh Pappardelle | 29**

Roasted Mushrooms, sherry and truffle sauce

**Black Ink Pasta | 33**

Shrimp, chilis, fresh ground salami, white wine reduction

**Gnocchi in a Tomato Pesto Pork Ragu | 31**

Wild mushrooms, chili's &amp; herbs, topped with mascarpone

**Seafood Capellini | 44**

Lobster, clams, Maine mussels, scallops

fresh Gulf shrimp, lobster sauce

**MEAT & POULTRY****Grilled Chicken Breast (GF) | 25**

Arugula and tomato salad, citrus dressing

**Greek Style Brick Chicken (GF) | 29**

Baby Zucchini, Fingerling Potatoes, Lemon

Oregano Infused Olive Oil, Candied Lemon

**Classic Steak Frites (GF) | 39**

Béarnaise sauce, homemade French fries,

with Maitre'd hotel butter

**Filet Mignon (GF) | 39**

A la Carte

**Dry Aged Prime Tomahawk Steak (GF) | 115**

Bordelaise sauce - A la Carte

**Braised Veal Osso Buco (GF) | 44**

Creamy polenta, broccoli rabe and veal jus

**Bone-In Veal Chop Parmesan | 55**

Bone-In pounded out veal chop with marinara sauce

topped with melted mozzarella

(add a side of capellini marinara \$5; this entree only)

**SEAFOOD****Pan Roasted Salmon (GF) | 29**

Crushed cannellini beans, escarole and smoked country ham

**Savory Glazed Pacific Black Cod (GF) | 38**

Baby bok choy, fresh baby corn,

pickled ginger, spiced coconut milk

**Pan Seared Tuna | 38**

sesame seed tuna over sautéed vegetables

drizzled with a teriyaki glaze

**No substitutions, share plate \$15**

# DRINK MENU

Goose Island IPA | Hitachino Nest White Ale | Chimay Rouge | Brooklyn Lager  
 Peroni | Dogfish Head 90 Minute Imperial IPA | Duvel Golden Ale

<p><b>The West Side</b>  <i>Belvedere Organics Lemon &amp; Basil, Lemon juice, Mint and Club soda</i></p> <p><b>Botanical Spritz</b>  <i>Ketel One Peach &amp; Orange Botanical Vodka, Aperol, Club Soda</i></p> <p><b>Sevilla Sour</b>  <i>Tanqueray Sevilla, Cointreau, Lemon Juice, Simple Syrup &amp; Garnish with Orange Slice</i></p> <p><b>Raspberry Martini</b>  <i>Belvedere Vodka, St. George Raspberry Liqueur, Lemon Juice &amp; Simple Syrup</i></p> <p><b>The Legend</b>  <i>Hennessy VS, Pineapple Juice, Cranberry Juice, Lime Wedge</i></p>	<p><b>Pineapple Cosmo</b>  <i>Belvedere Vodka, St-Germain, Pineapple Juice, Lime Juice</i></p> <p><b>Gin Refresher</b>  <i>Tanqueray Gin, St-Germain, Lemon Juice, Simple Syrup topped with Club Soda</i></p> <p><b>Zombie On Water</b>  <i>Sugar Island Coconut Rum, Spiced Rum, Pineapple Juice, Orange Juice, Passion Fruit Juice, splash of Grenadine on top</i></p> <p><b>Homemade Passion Fruit Sangria (Red or White)</b>  <i>Wine, Peach Schnapps, Pineapple, Orange Juice, Passion Fruit, Lemon-Lime Soda, Apricot Brandy</i></p>	<p><b>Peach Vodka Mule</b>  <i>Stoli Vodka, Peach Schnapps, Lime Juice, Ginger Beer</i></p> <p><b>Passion Of Jalisco</b>  <i>Volcan Tequila, Lime, Agave, Pineapple, Splash of Passion Fruit</i></p> <p><b>Spicy Margherita</b>  <i>Tanteo Jalapeño Tequila, Agave Nectar, Fresh Squeezed Lime Juice</i></p> <p><b>Coconut Mojito</b>  <i>Sugar Island Coconut Rum, Muddled Mint, Club Soda</i></p> <p><b>Spiced Pear Mule</b>  <i>Amador Bourbon, St. George Spiced Pear Liqueur, Lemon Juice, Ginger Beer</i></p>
--	--	---

*Sparkling*

Chandon Rosé, California	18
Chandon Garden Spritz, California	18
Moët & Chandon Imperial, France	21
Avissi Prosecco Italy	18

*White & Rosé*

Vicolo Pinot Grigio, Italy	13   34
Relax Riesling, Germany	13   34
Terra d'Oro Moscato, California	13   34
Cloudy Bay Sauvignon Blanc, New Zealand	18   52
Luke Chardonnay, Washington	16   37
Juliette Rosé, Provence	14   40

*Red*

Seaglass Pinot Noir, California	14   42
Folie A Deux Merlot, California	14   42
Hess Select Cabernet, California	16   45
Daou Cabernet Sauvignon, Paso Robles	17   51
Ben Marco Malbec, Argentina	14   42
Skyside Red Blend, Napa	14   45

**HALF BOTTLES**

*Sparkling*

Veuve Clicquot Yellow Label, France	75
Piper Heidsieck Brut, France	50

*White*

Kim Crawford Sauvignon Blanc, New Zealand	26
J.Lohr Chardonnay, California	21
Louis Jadot Pouilly Fuisse, France	27

*Red*

Etude Pinot Noir, Carneros	39
J.Lohr Merlot, Paso Robles	24
Duckhorn Merlot, California	39
Joel Gott Cabernet Sauvignon, California	27
Hess Allomi Cabernet Sauvignon, California	30
Golden Eye Pinot Noir, California	43
Faust Cabernet Sauvignon, Napa	48



*Sparkling*

Franco Amoroso Prosecco, Italy	50
Veuve Clicquot Yellow Label, France	150
Veuve Clicquot Rose, France	225
Moët & Chandon Nectar Imperial Rose	225
Moët & Chandon Ice	250
Veuve Clicquot La Grande Dame, France	350
Dom Perignon, France	550
Louis Roederer Cristal, France	575

*White Wines*

Pighin Pinot Grigio, Italy	50
Santa Margherita Pinot Grigio, Italy	61
Ferrari Carano Fume Blanc, Sonoma	39
Schloss Volrads Riesling, Germany	39
Cloudy Bay Sauvignon Blanc, New Zealand	60
La Scolca Gavi, Italy	52

*Chardonnay*

Neyers, Sonoma	48
Skyside, Napa Valley	55
Jordan, Russian River	75
Beringer Private Reserve, Napa Valley	75
Cakebread, Napa Valley	80

WINES BY THE BOTTLE

*Our Cellar Selection*

Le Volte De Ornellaia, Italy	75
The Prisoner, Napa Valley	96
Chateau La Nerthe Chateauneuf du Pape, France	98
Red Schooner by Caymus, Mendoza	102
Michele Chiarlo Barolo, Tortoniano	110
Jordan Cabernet Sauvignon, Alexander Valley	120
Banfi Brunello di Montalcino, Italy	125
Silver Oak Cabernet Sauvignon, Alexander Valley	145
Cakebread Cabernet Sauvignon, Napa Valley	148
Castelgiocondo Brunello di Montalcino	145
Joseph Phelps Cabernet Sauvignon, Napa	155
Caymus Cabernet Sauvignon, Napa Valley	165
Bertani Amarone, Italy	195
Nickel & Nickel Cabernet Sauvignon C.C. Ranch, Napa	200
Sassicaia Super, Tuscan, Italy	700

*Red Wines*

Chateau St Jean Pinot Noir, Sonoma	53
Meiomi Pinot Noir, California	55
Fess Parker Pinot Noir, Santa Barbara	58
Flowers Pinot Noir, Sonoma	76
Napa Cellars Merlot, Napa Valley	43
Villa Nozzole Chianti Classico, Tuscany, Italy	46
Campo Viejo Reserva, Spain	47
Taken Red Blend, Napa Valley	52
Ferrari Carano Siena, California	55
Setti Ponti Crognolo, Italy	67
Masi Costasera Amarone, Veneto	86

*Cabernet Sauvignon*

Oberon Cabernet, Napa Valley	45
Emblem, Cabernet Sauvignon, Napa Valley	55
Ferrari Carano, Alexander Valley	70
Stag's Leap, Napa Valley	88
Chateau Montelena, Napa Valley	90
Mt. Veeder, Napa Valley	92
Duckhorn, Napa Valley	120
Faust, Napa Valley	125
Penfolds Cabernet Sauvignon, California	125