

Easter Sunday



Appetizers

BANG BANG SHRIMP 19

crispy tempura shrimp, chili garlic aioli

RIBEYE ROLLS 16

shaved ribeye, sweet onions, provolone, horseradish cream sauce

ANTIPASTO BOARD 24

chef's selection of artisan meats & cheeses, olives, artichokes & roasted red peppers GF

BURRATA 17

prosciutto di parma, tomato marinated in aged balsamic & evoo, toasted crostini GF

CRISPY CALAMARI 18

traditional or Amalfi style

LAMB CROQUETTES 19

braised leg of lamb, cucumber-mint yogurt

BAKED CLAMS OREGANATA 18

(6) top neck clams, buttered oreganata bread crumb, shallot, grana padano parm

MUSSELS 17

fra diavolo sauce, cherry peppers, garlic chips GF

CRAB RANGOON 21

red pepper miso sauce, scallion

ROASTED RED PEPPER HUMMUS 17

sunflower seed pesto, baby carrots, cucumber, Kalamata Olives

LOCAL OYSTERS* 19

(6) horseradish, apple mignonette, cocktail sauce GF

Soups & Salads

COCONUT CARROT SOUP 14

lime, ginger GF

FRENCH ONION 14

three onion blend, gruyere & provolone

CLASSIC CAESAR 15

little gem lettuce, parmigiano reggiano, crouton, caesar dressing

SPINACH SALAD 17

bacon, hard boiled egg, red onions, sliced almonds, dijon vinaigrette

CRISPY ARTICHOKE 17

baby arugula, artichoke hearts, sunchoke chips, candied lemon olives, toasted walnuts, parmigiano reggiano, balsamic vinaigrette

Entrees

SHORT RIBS 36

cabernet braised, mashed potato, balsamic glazed brussel sprouts, demi sauce GF

VEAL CHOP CAPRESE 47

fried veal chop, fresh mozzarella, arugula, balsamic

LOBSTER PASTA 39

fresh linguine, lobster tail & meat, asparagus, cherry tomato, fennel, spicy pink sauce

PORK OSSO BUCCO 32

butternut & brussels hash, blueberry port reduction GF

SESAME CRUSTED TUNA* 34

black sushi rice, cucumber slaw, wasabi aioli GF

RACK OF LAMB 44

roast fennel, baby carrot, wild mushroom, mint jus

HERB CRUSTED SALMON 31

stewed red lentils, wild mushrooms, chive butter GF

GRILLED SHRIMP 31

butternut squash risotto, cranberry, pumpkin seed, shaved parmesan GF

RABBIT BOLOGNESE 34

braised rabbit, tortellini, aged balsamic, shaved parmesan

SEARED DUCK BREAST 38

apple risotto, shaved parsnips, cider glaze GF

FILET MIGNON* 46 ADD 6OZ LOBSTER TAIL +22

roasted garlic mash, grilled asparagus, red wine demi GF

STEAK FRITES* 42

sliced strip steak, herb compound butter, truffle shoestring fries

SKIRT STEAK CHURRASCO* 44

marinated in chimichurri, pickled red onion, roast garlic mashed potatoes GF

EXECUTIVE CHEF KEITH MCCONNELL

GF Stands for Gluten Free Please be advised we are not a gluten free or nut free facility
Please inform your server if a person in your party has a food allergy

Undercooked meat or fish may result in food-borne illness especially if you have certain medical conditions
20% gratuity will be added to parties of 8 or more