

~ RAW BAR ~

Seafood Tower Shrimp, Colossal Crab, Oysters, Clams, Lobster **small 69 - large 99**

Toro Tartare Wasabi Soy Broth, Tobiko Caviar **19**

Braised Octopus Carpaccio Olives, Fingerling Potatoes, Tomatoes, Yuzu Jalapeño Vinaigrette **18**

Ahi Tuna Tataki Crudo Petite Greens, Crispy Garlic, Shallot Soy Vinaigrette **18**



SHARED

Mezze Platter 🌿 25

Hummus, Baba Ghanoush, Red Pepper Romesco, Artichoke Muffuletta, Olives, Grilled Naan Bread

Cheese & Charcuterie Board 🌿 27

Spiced Pecans, Mustard, Pickled Onions, Grilled Ale Bread

APPETIZERS

Lamb & Beef Meatballs Moroccan Spices, Crushed Tomatoes, Creamy Feta **15**

Roasted Tomato & Eggplant Soup Whipped Goat Cheese **11**

Avocado & Pea Toast Calabrian Chili, Pickled Red Onion, Lemon, Sea Salt **15**

Jumbo Lump Crab Cakes Spiced Pineapple & Pepper Relish, Avocado Crema **18**

Grilled Chicken Anticucho Aji Panca, Creamy Lemon Dressing **14**

Herb Crusted Gulf Shrimp White Beans, Chili, Smoked Paprika **19**

Beer Steamed PEI Mussels Chorizo, White Beans, Tomato, Tasso Ham **16**

SALADS

Baby Beet & Goat Cheese Salad 🌿 Arugula, Almonds, Pears, Sherry Vinaigrette **14**

Buffalo Mozzarella Arugula, Tomato Fondue, Basil Pesto, Balsamic Dressing **15**

Organic Greens Parmesan, Cherry Tomatoes, Lemon, Olive Oil **13**

Maytag Blue Cheese 🌿 Endive, Pear, Spiced Pecans, Cider Vinaigrette **14**

Baby Kale Caesar Brioche Croutons, Parmesan, Creamy Anchovy Dressing **14**



HOUSE MADE PASTA

Goat Cheese Ravioli Olives, Roasted Tomatoes, Spinach, Serrano Ham **22**

Garganelli & Braised Short Rib Bolognese Whipped Ricotta, Basil **26**

Tagliatelle Pasta & Mushroom Ragù Caramelized Onions, Kale, Pecorino Toscano **24**

ENTRÉES

Grilled Swordfish Olives, Tomatoes, Eggplant, Capers, Sicilian Peppers **36**

Miso Glazed Chilean Sea Bass Marinated Bok Choy, Shiitakes, Pickled Onions **38**

Pan Roasted Branzino 🌿 Warm Mediterranean Potato Salad, Romesco Sauce **37**

Herb Crusted Rack of Lamb Dijon, Pearl Barley, Forest Mushrooms, Parsnips, Rosemary **42**

Spice Roasted Chicken Coconut Carrot Purée, Glazed Root Vegetables **33**

BBQ Berkshire Pork Chop Spiced Sweet Potato Purée, Pork Belly, Carrot Confit, Spinach **36**

PRIME CUTS

All Served With House Steak Sauce

Additions: Peppercorn 5 • Béarnaise 5 • Truffle Butter 5 • Lobster Tail 20

Filet Mignon 8 oz. **38** / 12 oz. **49**

Bone-In Filet Mignon 16 oz. **59**

Boneless New York Strip 16 oz. **49**

Center Cut Veal Chop 16 oz. **55**

Tomahawk Ribeye 36 oz. For Two **99**

Porterhouse 48 oz. For Two **118**

~ SIDES ~

Roasted Brussels Sprouts, Maple Syrup, Almonds, Cranberries 🌿 **12**

Spinach in Roasted Garlic & Olive Oil **12**

Truffle Fries, Parmesan & Herbs **11**

Mushrooms Braised in White Wine & Thyme **10**

Cheddar Ale Mac & Cheese **12**

Crispy Fingerling Potatoes Roasted with Parmesan & Truffle **9**

Yukon Gold Whipped Potatoes **9**



Executive Chef & Partner: Stephen Lewandowski / Director of Operations: Dana Cifone

Items marked 🌿 contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know if you have any food allergies. Gratuity of 20% to parties of 8 or more.