



## STARTERS

### CRAB DIP 18

pita chips, pretzel sticks, whole grain  
baguette slices

### SHRIMP COCKTAIL 16

shrimp, cocktail sauce, micro green blend

### CRAB BISQUE 8

lump crab and crostini

### ARTISAN CHEESE 17

assorted artisan cheese, seasonal fruit,  
seasoned crostinis

## SALADS

### CAESAR 10

romaine hearts, anchovy,  
caesar dressing, herbed  
crostini, and parmesan

### HOUSE 10

arugula, dried cranberries,  
chevre, almonds, blood  
orange

### WEDGE 12

iceberg, bacon lardoons,  
pickled onions, gorgonzola,  
tomatoes, cucumbers, and  
ranch dressing

## SMALL PLATES

### GNOCCHI CARBONARA 14

potato gnocchi, pea, parma  
ham, parmesan cream

### STEAK PIZZAIOLA 20

tenderloin medallion,  
peppers, foraged  
mushrooms, tomato sauce,  
parmesan

### SPAGHETTI SQUASH

#### ARIABIATA 15

spaghetti squash, ovalini,  
aribiata sauce, gemenera,  
basil puree

## CHEFS OFFERINGS

### HALIBUT 31

chipotle butter, sweet potato hash

### FREE RANGE CHICKEN MARSALA 26

foraged mushroom, marsala demi,  
parmesan risotto

### CRAB CAKE 40

lemon dill aioli, arugula salad

### SCALLOP 38

pancetta crisp, wilted spinach, sherry  
mushroom cream

### LOBSTER WHISKEY 45

maine lobster, truffle gnocchi, whiskey  
reduction

## STEAKS & CHOPS

### FILET MIGNON 42

### DOUBLE BONE PORK CHOP 28

### NY STRIP STEAK 38

### STEAK TOPPINGS

crab imperial 10  
foraged sherry mushrooms 5  
boursin blue cheese 5  
shrimp scampi 10

### RIBEYE STEAK 44

### LAMB CHOPS 42

## SIDES

### GARLIC SMASHED 5

### BAKED POTATO CASSEROLE 6

### BROCCOLI GRATIN 5

### SPAGHETTI SQUASH 5

### SWEET POTATO HASH 6

### PARMESAN RISOTTO 6

### FRIED BRUSSELS SPROUTS 5

### FORAGED MUSHROOMS 5