

APPETIZERS

BURRATA \$17
cured iberico meats, roasted heirloom tomatoes, red cow parmigiano, pepper salad

AHI TUNA TARTARE \$17
tobiko, cilantro, cucumber, sesame, avocado, wonton chips

MEATBALLS \$12
slow roasted tomato sauce, sheeps milk ricotta

CLAMS OREGANATA \$15
little neck clams, herb breadcrumbs

SEAFOOD COCKTAIL \$29
maine lobster, lump crab, shrimp, house cocktail sauce, dijonaise

JUMBO LUMP CRABCAKE \$19
corn & pepper relish, roasted pepper aioli

SALADS

add grilled chicken \$17 - grilled shrimp \$21

HOUSE SALAD \$14
mixed greens, tomatoes, cucumbers, olives, onions, watermelon radish, gorgonzola, red wine vinaigrette

STEAKHOUSE SALAD \$15
baby iceberg, beefsteak tomato, applewood bacon, blue cheese dressing

CAESAR SALAD \$15
romaine, garlic croutons, parmesan

TOMATO BEET SALAD \$14
heirloom tomatoes, roasted red & gold beets, balsamic vinaigrette, robiola cheese

PASTA

PENNE ALLA VODKA \$22
prosciutto, plum tomato cream

RAVIOLI \$19
spinach & cheese ravioli, fresh tomato, basil

CAVATELLI \$22
extra virgin olive oil, roasted garlic, broccoli rabe, sausage

CHITARRA SPAGHETTI \$38
cacio e pepe, parmesan, black pepper, lobster tail, sliced truffle

PAPPARDELLE BOLOGNESE \$22
meat sauce, tomato cream

ENTRÉES

ALL AMERICAN BURGER \$22
applewood bacon, american cheese, beefsteak tomatoes, pickles, romaine, french fries

STEAK SANDWICH \$25
sliced filet mignon, mushroom sauce, fontina cheese, french fries

AHI TUNA SANDWICH \$21
apple & celery mayo, lettuce, sliced avocado infused with lemon, french fries

HATFIELD RESERVE PORK CHOP \$28
seared shrimp, sliced cherry peppers, potatoes, garlic lemon sauce

CHICKEN MARTINI \$23
parmigiano breaded chicken breast, asparagus, lemon butter

STEAKS

FILET MIGNON 10 oz. \$49

BONE - IN FILET MIGNON 16 oz. \$59

BONELESS NEW YORK STRIP 16 oz. \$49

TOMAHAWK BONE - IN RIB EYE 28 oz. \$79

SAUCES

HOUSE STEAK SAUCE - PEPPERCORN SAUCE
TRUFFLE BUTTER \$5 - MELTED GORGONZOLA \$5

SIDES

XXL BAKED POTATO \$10

BRUSSEL SPROUTS bacon, honey \$12

BROCCOLI RABE garlic & extra virgin olive oil \$15

FRENCH FRIES \$9

PARMIGIANA TRUFFLED FRIES \$11

ENGLISH CHEDDAR MAC & CHEESE \$16

SAUTÉED SHIITAKE OYSTER MUSHROOMS \$13

CHARRED BROCCOLI parmigiano, olive oil, red pepper flakes \$11

BAKED SPINACH AU GRATIN \$12

MASCARPONE MASHED POTATOES \$9