

APPETIZERS & SALADS

- BURRATA cured iberico meats, roasted heirloom tomatoes, red cow parmigiano, pepper salad \$24
AHI TUNA TARTARE tobiko, cilantro, cucumber, sesame, avocado, wonton chips \$19
MEATBALLS slow roasted tomato sauce, sheeps milk ricotta \$15
CLAMS OREGANATA little neck clams, herb breadcrumbs \$18
JUMBO LUMP CRABCAKES corn & pepper relish, roasted pepper aioli \$24
BACON maple soy glazed bacon, spring onion, broccoli & carrot fried farro, quince jam \$18
HOUSE SALAD tomatoes, cucumbers, olives, onions, radish, gorgonzola, red wine vinaigrette \$14
TOMATO BEET SALAD heirloom tomatoes, roasted red & gold beets, balsamic vinaigrette, robiola cheese \$14
STEAKHOUSE SALAD baby iceberg, beefsteak tomato, applewood bacon, blue cheese dressing \$15
CAESAR SALAD romaine, garlic croutons, parmesan \$15

RAW BAR

- SEAFOOD TOWER \$69 small - \$129 large
lobster, lump crab, shrimp, blue point east coast oysters, kumamoto west coast oysters, clams
house cocktail sauce, mustard aioli & chili spiked red wine mignonette

PASTA

- PENNE ALLA VODKA prosciutto, plum tomato cream \$24
CAVATELLI extra virgin olive oil, roasted garlic, broccoli rabe, sausage \$26
CHITARRA SPAGHETTI cacio e pepe, parmesan, black pepper, lobster tail, sliced truffle \$43
PAPPARDELLE BOLOGNESE meat sauce, tomato cream \$28
LINGUINI light tomato broth, clams, shrimp, lobster tail, touch of cherry pepper \$43

ENTRÉES

- HATFIELD RESERVE PORK CHOP seared shrimp, sliced cherry peppers, potatoes, garlic lemon sauce \$39
CHICKEN MARTINI parmigiano breaded chicken breast, asparagus, lemon butter \$27
CHICKEN DIAVOLO breast of chicken, sautéed garlic, lemon, cherry pepper, andouille sausage, potato \$28
RACK OF LAMB honey mustard crust, fingerling potato, bell peppers, broccoli rabe, rosemary olive oil \$46
CHILEAN SEA BASS garlic breadcrumb crust, lemon butter, wilted spinach \$47
ALL AMERICAN BURGER applewood bacon, american cheese, tomatoes, pickles, romaine, french fries \$28

STEAKS & CHOPS

- FILET MIGNON 8 oz. \$38 / 12 oz. \$49
BONE - IN FILET MIGNON 16 oz. \$59
BONE - IN TOMAHAWK 28 oz. \$79
PORTERHOUSE for two 48 oz. \$118
BONELESS NEW YORK STRIP 16 oz. \$49
CENTER CUT VEAL CHOP 16 oz. \$55

SAUCES & ADD-ONS

- HOUSE STEAK SAUCE - PEPPERCORN SAUCE
TRUFFLE BUTTER \$5 - MELTED GORGONZOLA \$5 - LOBSTER TAIL 5 oz. \$20 - OSCAR STYLE \$15

SIDES

- XXL BAKED POTATO \$10
BRUSSEL SPROUTS bacon, honey \$12
BROCCOLI RABE garlic & extra virgin olive oil \$15
FRENCH FRIES \$9
PARMIGIANA TRUFFLE FRIES \$11
ENGLISH CHEDDAR MAC & CHEESE \$16
SAUTÉED SHIITAKE OYSTER MUSHROOMS \$13
CHARRED BROCCOLI parmigiano, red pepper \$11
BAKED SPINACH AU GRATIN \$12
MASCARPONE MASHED POTATOES \$9