

# Dinner Entrées

## **Dark Beer Braised Short Rib 36.95**

*roasted baby potatoes, asparagus, frizzled onions*

## **Lemon Pepper Swordfish 38.95**

*w/ clams, broccoli rabe, white beans, garlic, potato*

## **Cider Braised Pork Shank 36.95**

*sweet potato polenta, brussel sprout leaves, bacon, pickled cranberries*

## **Sesame Ginger Salmon 36.95**

*grilled 8oz fillet, steamed jasmine rice w/ sugar snap peas,  
stir fried bok choy, shitaki mushrooms, water chestnuts, shaved carrot*

## **Tagliolini Bolognese 27.95**

*a blend of beef, pork, and veal, tomato, calabrian chile,  
asiago and pecorino blend, fresh parsley*

## **Steakhouse Burger 20.95**

*fresh blend of black angus chuck, brisket & short rib,  
peppered bacon, sharp cheddar & onion rings*

## **Seared Sea Scallops & Jumbo Shrimp 40.95**

*gnocchi pearls & sundried tomato simmered in truffle cream  
w/ grilled asparagus*

## **Grilled Steak Salad 26.95**

*marinated flank steak, tomato, cucumber, romaine, radicchio,  
bleu cheese. sun dried tomato vinaigrette, crispy onions*

## **Fig Glazed Chicken 26.95**

*bell & evans boneless breast, duchess style blend of yukon gold,  
turnip and carrot, brussel sprout leaves, bacon*

## **Petite Filet 39.95**

*marinate, grilled, and sliced, crispy marble potato,  
shishito drizzle, cauliflower puree*

# Soups / Salads

## Lobster Bisque 12.95

*fresh tarragon & port wine*

## French Onion Soup 10.95

*gruyere & muenster cheese*

## Chopped House Salad 9.95

*romaine, radicchio, carrot, cucumber  
tomato, red onion, chickpeas, radish, fig balsamic*

## Caesar Salad 12.95

*grape tomatoes, parmesan, house cut croutons*

## Beet & Baby Arugala Salad 14.95

*butternut squash, dried cranberry, almonds, radish, red onion  
cucumber, herb goat cheese crisp, maple dijon vinaigrette*

# Appetizers

## Duck Empanadas 17.95

*butternut squash, pomegranate glaze, grilled pineapple*

## Crispy Brie Bites 14.95

*cayenne pumpkin dip, apple bacon jam*

## Baked Honey Ricotta 16.95

*Fresh thyme, pignoli, pomegranate seeds, herb baguettes*

## Oyster Point Baked Oysters 18.95

*spinach, bacon, garlic, leek, havarti cream*

## Golden Fried Calamari 17.95

*sweet or hot marinara*

## Chicken Quesadilla 16.95

*pepper jack, pico de gallo, guacamole*

## Cast Iron Lump Crabcakes 24.95

*house made sriracha sauce*

## Tuna Tartare Nachos 19.95

*Avocado, cucumber, jalapeno, sesame ginger sauce, chipotle drizzle*

## Raw Bar

*Oysters (6) 21.95   Clams (6) 12.95   shrimp (5) 21.95*