

## DINNER MENU

### STARTERS

CRISPY LOBSTER LOLLIPOPS	
<i>with Spiced Melinda's Mayo</i> . . . . .	\$15
NONNA'S MEATBALLS	
<i>on Crostini with Marinara</i> . . . . .	\$16
GRILLED BEEF TENDERLOIN SKEWERS	
<i>with Mediterranean Olive Tapenade</i> . . . . .	\$15
ESCARGOT EN CROUTE	
<i>with Garlic-Parsley Butter with Puff Pastry</i> . . . . .	\$23
JUMBO CRAB CAKE	
<i>with Lobster Broth</i> . . . . .	\$23
CHILLED SHRIMP COCKTAIL	
<i>with Melinda's Cocktail Sauce</i> . . . . .	\$18
CRISPY CALAMARI, LOBSTER & SHRIMP	
<i>with Maldon Salt Flakes and served with Marinara</i> . . .	\$17
FOUR CHEESE RAVIOLI	
<i>with Marinara and shaved Parmesan</i> . . . . .	\$16

### SOUPS & SALADS

FIVE-ONION SOUP	
<i>with Gruyere Cheese</i> . . . . .	\$14
HEARTS OF ROMAINE	
<i>Brioche Croutons, Aged Pecorino, Traditional Caesar Dressing</i> . . . . .	\$14
BABY WEDGE	
<i>Iceberg, Blue Cheese Crumbles, Heirloom Tomatoes, Crispy Apple Smoked Bacon</i> . . . . .	\$15
CAPRESE <i>Heirloom Beefsteak Tomatoes with Mozzarella Cheese, Balsamic Glaze, Basil Olive Oil</i> . . . . .	\$17

#### Rustic Loaf & Cultured Butter

Freshly baked rustic bread, served with  
lava salt butter.\$5

#### Butcher's Selection – Raw Cuts to Take Home

Select premium cuts of our in-house butchered meats, available raw and portioned for you to prepare at home.  
Ask your server for today's offerings. Our chef will visit your table to discuss custom cuts and pricing.

### PRIME STEAKS

PRIME BEEF TENDERLOIN 8 ounce . . . . .	\$53
PRIME BEEF TENDERLOIN 10 ounce . . . . .	\$59
AGED PRIME RIBEYE 12 ounce . . . . .	\$59
WAGYU NEW YORK STRIP 10 ounce . . . . .	\$69
BONE-IN PRIME RIBEYE 18 ounce . . . . .	\$78
DUROC PORK CHOP 14 ounce . . . . .	\$45
DOUBLE CUT LAMB CHOP . . . . .	\$54

CENTER CUT PRIME CHATEAUBRIAND FOR TWO  
*carved tableside*  
\$145

### HOUSE SPECIALTIES

ITALIAN PARSLEY PAPPARDELLE PASTA	
<i>with Beef Tenderloin Bolognese Sauce</i> . . . . .	\$37
CHICKEN PARMESAN	
<i>Free Range Breast with Parmesan &amp; Mozzarella, served with Spaghetti and Marinara</i> . . . . .	\$39
CRISPY WAGYU CHICKEN FRIED STEAK	
<i>with Country Mashed Potatoes</i> . . . . .	\$39
AMISH HALF FREE-RANGE CHICKEN	
<i>Grilled with Garlic and Parsley</i> . . . . .	\$39
FISH OF THE DAY (MP)	

### SIDES

WILD MUSHROOM RISOTTO \$14	AU GRATIN POTATOES \$12	LOBSTER MAC AND CHEESE \$14
BROCCOLINI \$12	COUNTRY MASHED POTATOES \$10	HOUSE PARSLEY FRENCH FRIES \$8
FRENCH GREEN BEANS \$12	MAC AND CHEESE \$10	

#### Disclosure:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**A 25% gratuity will be automatically added to parties of 8 or more.**