



SOUPS – SALADS – SMALL PLATES

CHEF'S SOUP OF THE DAY

Cup 6 / Bowl 8

CLASSIC FRENCH ONION SOUP

House-made beef broth, garlic
crouton, imported Swiss cheese

12

CRISPY CALAMARI

Seasoned calamari, banana peppers,
spicy marinara dipping sauce

22

JUMBO SHRIMP & ROCK SHRIMP COCKTAIL

Three jumbo shrimp, rock shrimp
gazpacho cocktail sauce,
lemon, avocado

20

PEACHES & PEPPERS

(V, VG, GFA)

Peaches, roasted red peppers,
mozzarella, focaccia croutons,
torn basil & mint, romaine lettuce,
frizzled onions, strawberry balsamic
dressing

20

CAPRESE SALAD

(V, VG, GF)

Fresh mozzarella, beef steak tomato,
pickled onions, chopped olives,
black grapes, arugula, lemon,
smoked olive oil, creamy Italian,
balsamic reduction

14/20

"NOT SO TRADITIONAL"

CAESAR SALAD (V)

Chopped romaine, roasted grape
tomato, Kalamata olives, garlic
croutons, shaved parmesan, Caesar
dressing

10/16

HOUSE FIELD

GREEN SALAD

(V, VG, GF)

Local assorted greens, grape tomato,
French radish, rainbow carrot,
English cucumber

8/12

ADD TO ANY SALAD

Grilled, Crispy, or Blackened Chicken 6 | *8 oz. Sirloin Steak 14 | *Grilled Salmon 10 | Blackened Shrimp 4.50

HOUSEMADE GIANT MEATBALL

Smoked provolone, pesto, balsamic glaze, tomato ragu,
fresh baked garlic knots

18

FENNEL SAUSAGE STUFFED ARTICHOKE HEARTS

Three cheese focaccia bread crumb stuffing,
blistered caper- lemon butter sauce

20

HAND CUT FRIES (v,gf)

Blackberry-balsamic spice, scallion, crumbled bacon,
creamy garden ranch

14

PORK BURNT ENDS

Sweet pepper jam, smoked gouda-corn puree polenta

18

FOCACCIA PLATE (V, VG, GFA)

Eggplant caponata, tomato bruschetta, stracciatella,
whole roasted garlic, marinated tomatoes, olives,
pickled vegetables, black grapes

22

BLISTERED BRUSSEL SPROUTS (V, VG, GF)

Raspberry-chipotle spice, black grapes, ranch

16

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition
Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish, sesame or wheat.
Before placing your order, please inform your server if a person in your party has a food allergy.



MAIN PLATES

* CLASSIC FILET MIGNON (GF)

Fresh buffalo mozzarella, grilled sea salted tomato, arugula smoked olive oil pesto, balsamic asparagus, twice baked potato, shoestring potatoes, demi
7 oz Filet 46

*N.Y. SIRLOIN STRIP STEAK (GFA)

Sweet corn succotash, garlic spinach, au gratin parmesan potato, arugula smoked olive oil pesto, balsamic frizzled onions
8 oz Strip 40
14 oz Strip 48

PORK PORTERHOUSE CHOP (GF)

Cherry pepper-pecorino crust, roasted red pepper puree, caulilini, mashed, pan sauce
38

CHICKEN SALTIMBOCCA (GF)

"Not so Traditional"

Prosciutto, sage, lemon-ricotta, smoked olive oil, arugula, roasted garlic mashed, Maderia demi
32

PAN SEARED SALMON (GF)

English pea puree, risotto, garlic spinach, bruschetta, black grapes, smoked olive oil, aged balsamic
36

LASAGNA

Fresh pasta layers, bolognese, tomato bruschetta, balsamic reduction, aged parmesan, stracciatella, béchamel, micro basil
28

EGGPLANT ROLLITINI (VG, GFA)

Chopped broccoli rabe-red pepper, roasted garlic-potato puree, smoked provolone, stracciatella, San Marzano tomato sauce
24

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