

SPECIALTIES

STARTERS

HOUSE MADE FRIES 10

HOUSE DIPPING SAUCE

FRIED OYSTERS 20

CHIPOTLE REMOULADE

MOULES MARINIÈRE 20

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

ENDIVE AND ARUGULA SALAD** 14

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES+ 42

GRILLED NY STRIP, MUSTARD BUTTER,
HOUSE-MADE FRITES, WATERCRESS SALAD

MOM'S MEATLOAF 30

SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

"CAMPSTYLE" GRILLED TROUT 30

LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

DELICATA SQUASH RAVIOLI 24

SQUASH PUREE WITH MASCARPONE,
MAPLE SAGE BROWN BUTTER SAUCE, PEPITAS

AUTUMN

AUTUMN SALAD** 16

TOASTED PECANS, GOAT CHEESE, DRIED CRANBERRIES,
CRISPY SHALLOTS, RED WINE VINAIGRETTE

BRIE AND RICOTTA SPREAD 16

TOASTED CIABATTA, FIG COMPOTE,
FLEUR DE SEL, WARM HONEY GLAZE

DUCK L'ORANGE 18

CONFIT DUCK LEG, POTATO ROSTI, ORANGE SAUCE

HEIRLOOM SQUASH SOUP 14

LEEKS, WILD MUSHROOMS, FRESH HERBS

GRILLED HANGER STEAK+ 42

LOBSTER MAC AND CHEESE, ROASTED TRI COLOR CAULIFLOWER,
TRUFFLE DEMI GLACE

PAN SEARED SCALLOPS 44

GRILLED CORN, ROASTED SQUASH & BACON HASH,
MAPLE-CIDER GLAZE

PAN ROASTED DUCK BREAST 36

ROASTED BRUSSELS SPROUTS WITH BACON, APPLES AND
ONION, ROSEMARY SCENTED DUCK JUS

ROASTED FILET OF SALMON 38

BUTTERNUT SQUASH DAUPHINOISE, BRAISED SWISS CHARD,
APPLE CIDER GASTRIQUE

L A Z I O , I T A L Y

CARCIOFI AL ROMANO 18

ROASTED ARTICHOKEs, LEMON-PARSLEY BREADCRUMBS,
CITRUS VINAIGRETTE

SUPPLI AL TELEFONO 16

GROUND BEEF RISOTTO CROQUETTES
TOMATO, MOZZARELLA CHEESE

STRACCI DI ANTRODOCO 18

BEEF RAGOUT STUFFED CREPES, HOUSE POMODORO,
MOZZARELLA & PARMESAN CHEESES, ARUGULA SALAD

POLLO AL ROMANO 32

WHITE WINE BRAISED HALF CHICKEN, HOUSE GNOCCHI,
TOMATOES, PEPPERS & OREGANO, RUSTIC BREAD

VITELLO SALTIMBOCCA 44

VEAL CHOP, PROSCIUTTO AND MOZZARELLA, POTATO PUREE,
GARLICKY SPINACH, WHITE WINE BUTTER SAUCE

CODA ALLA VACCINARA 38

OXTAIL BRAISED IN TOMATO AND RED WINE SAUCE,
SERVED OVER CREAMY POLENTA

PESCE SPADA ALL' AMATRICIANA 40

GRILLED SWORDFISH, HOUSE BUCATINI, GUANCIALE,
TOMATO SAUCE, PECORINO, RED PEPPER FLAKES

S M A L L P L A T E S

FRIED MAC & CHEESE BALLS 12

MARINARA & PARMESAN

TUNA SASHIMI BITES+ 22

CRISPY NORI-SUSHI RICE, WASABI TOBIKO, SESAME SEEDS,
TOBAN DJAN AIOLI, SWEET SOY REDUCTION

MEXICAN CHOPPED SALAD 16

BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,
JICAMA, HONEY-LIME DRESSING

BRUSSELS SPROUTS** 14

FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER+ 16

HOUSE GROUND SIRLOIN & SHORT RIB BLEND, BACON,
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

GRILLED MAHI MAHI TACOS 16

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
SUBSTITUTE GRILLED SHRIMP +5

BULGOGI 16

KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

KOBE SLIDER TRIO+ 18

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE

SHUMAI DIM SUM 12

HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

BROCCOLI RABE 16

WHITE BEANS, GARLIC, CHERRY PEPPERS, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
ADD HOUSE MADE DUCK SAUSAGE +5, ADD ORECCHIETTE +4

HANGER STEAK FAJITAS+ 16

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO,
FLOUR TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE

STEAMED THAI MUSSELS 20

RED CURRY-COCONUT BROTH

** THESE ITEMS CONTAIN NUTS. +ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

SOME MENU ITEMS MAY CONTAIN MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, SHELLFISH OR SESAME.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.