

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** 16

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES+ 44

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

MOM'S MEATLOAF 32

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

"CAMPSTYLE" GRILLED TROUT 34

LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

SMOKED CHEDDAR SOFT POLENTA 28

ROASTED BABY CARROTS, PEAS, SHITAKE MUSHROOMS,
RED PEPPER BUERRE BLANC

WINTER

WINTER SALAD** 16

FIELD GREENS, SPICED PECANS, PEAR, CHEVRE
WARM BACON-APPLE CIDER VINAIGRETTE

ONION SOUP GRATINEE 16

GRUYERE - MOZZARELLA, BAGUETTE,
CRISPY ONIONS

LAMB LOLLIPOPS+ 24

GOAT CHEESE STUFFED SWEET POTATO CAKE,
RED WINE CARAMEL

DUCK CONFIT EGG ROLLS 18

SWEET CHILLI DIPPING SAUCE

PAN ROASTED DUCK BREAST+ 38

FONTINA-POLENTA CAKE,
DUCK FAT CONFIT-CREMINI MUSHROOMS,
BLACK FIG GLAZE

SCALLOP 'POT PIE' 44

PEAS, CARROTS, THYME CREAM,
HOUSE MADE PASTRY LID

CHICKEN AND DUMPLINGS 34

PAN ROASTED HALF CHICKEN, BACON, MUSHROOMS,
CARROTS, PEARL ONIONS, GNOCCHI, CREAMY TARRAGON JUS

GRILLED HANGER STEAK+40

POTATO TARTIFLETTE, GRILLED BROCCOLINI,
PORCINI DEMI GLACE

THE AMALFI COAST

FRIED RAVIOLI ALLA CAPRESE++(CAPRI) 16

BASIL PESTO, MARINARA

SPAGHETTI CON VONGOLE (POSITANO) 20

CLAMS, JULIENNE ZUCCHINI, HOUSE MADE PASTA, LEMON

POLPO E PATATE (AMALFI TOWN) 22

OCTOPUS, GARLIC OLIVE OIL, LEMON-OREGANO POTATOES,
RAPINI, OLIVES

MELANZANA ALLA PARMIGIANA (CASERTA) 18

BAKED EGGPLANT, TOMATO SAUCE, BUFFALO MOZZARELLA,
PARMESAN

VEAL SORRENTINO (SORRENTO) 48

PACCHERI AL FORNO, PROSCIUTTO, BUFFALO MOZZARELLA,
LEMON-ARUGULA SALAD

PASTA ALLA GENOVESE (NAPLES) 46

BRAISED SHORT RIB, PANCETTA, CARAMELIZED ONIONS,
PARMESAN GNOCCHI, RICOTTA SALATA, FRIED BASIL

BRANZINO ALL'ISOLA++ (ISCHIA) 44

OLIVES, ALMONDS, CHERRY TOMATOES, BABY POTATOES,
ARTICHOKES, LEMON-WHITE WINE BUTTER SAUCE

FRUTTI DI MARE (AMALFI COAST) 46

SHRIMP, CALAMARI, MUSSELS, CLAMS,
HOUSE MADE SCIALATIELLI PASTA, LOBSTER TOMATO SAUCE

SMALL PLATES

FRIED MAC & CHEESE BALLS 12

SPICY MARINARA & PARMESAN

TUNA SASHIMI NACHOS+ 22

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY

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

FRIED CALAMARI**20

JULIENNE VEGETABLES, THAI CHILI SAUCE,
CRUSHED PEANUTS

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.