

Snacks

Mixed Olives Pepperoncini	5
Black Truffle Popcorn	5
Almonds Brown Sugar + Cayenne	5
Potato Chips Red Curry Sprinkle	5
Giardiniera Pickled Market Fresh Vegetables	5

First

Butternut Squash Soup Toasted Pepitas + Crème Fraiche	8
Chilled Gulf Shrimp Fresh Horseradish + Cocktail Sauce	21
Phil's Chicken Wings Black Peppercorn Dip	14
Fried Calamari Diavolo Sauce	18
Charred Octopus Black Garlic Ponzu + Tarragon Aioli	18
Jumbo Lump Crab Cake Red Pepper Coulis + Lemon Dill Aioli	22
Wild "Head of the Woods" Mushroom Risotto Black Truffle Oil	18
Eggplant Burrata Napoleon Whipped Burrata + Marinara	15

Accompaniments

Grilled Maine Lobster Tail	12
Jumbo Lump Crab	13
Grilled Chicken Breast	8
Grilled Shrimp	10

Salad

Traditional Tuna Nicoise Haricot Vert + Cabernet Vinaigrette	20
Market Green Pistachio, Radish, Fennel Pollen Vinaigrette	13
Grain Salad Avocado, Squash, Honey Crisp + Apple Vinaigrette	18
Little Gem Ceaser Anchovy, Focaccia Croutons	12
Burrata Dried Tomato, Market Arugula	14

Simply Prepared

Black Bean Chipotle Burger Cashew, Avocado, Tomatillo Aioli	18
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Tuna Steak Wasabi Citrus Aioli	32
Wild Salmon Mustard Verjus Sauce	26
Lobster Roll Tarragon Aioli	26
Chicken Milanese Arugula, Dried Tomato, Parmegiano Reggiano	22
Smashburger White Cheddar, Caramelized Onion, Secret Sauce	20
Filet Mignon Béarnaise, Red Wine Syrup	40
38 oz Porterhouse Béarnaise Sauce, Red Wine Reduction	160
Veal Chop Grilled Veal Chop Au Jus +Wild Mushroom Ragu	58
(Chef Recommended Bottle of Red Wine, Supplement)	39

*Options for the two of you . . . Kindly
please allow for 45 minutes for
preparation. In the meantime, enjoy the
wine.*

Sides

Broccoli Rabe Toasted Garlic, Calabrian Chilis	10
Fried Cauliflower Yellow Curry, Golden Raisin	10
Mac n Cheese Lobster, Aged Gouda	15
Smashed Yukon Potato Roasted Garlic, Scallion	15
French Fries Naked or Truffle	5/8