



Appetizers

Cocktail Shrimp 16

Poached Tiger shrimp and cocktail sauce

Bruschetta 16

French bread, tomato marmalade, prosciutto, arugula, shaved parmigiano and truffle oil

Blackened Carpaccio** 22

Thinly sliced center cut filet, blackened crust, arugula, truffle oil, cilantro aioli and house made whole grain mustard

Fish Cakes* 18

Asian spiced fish cakes, spicy aioli and house made slaw

Fried Calamari 18

Lightly breaded calamari and cilantro aioli

Spicy Buffalo Cauliflower 11

Crispy fried cauliflower, house made buffalo sauce and spicy ranch

Shrimp De Jonghe 18

Tiger shrimp, buttery panko and parmigiano

Steak & Boursin 25

Center cut filet scallopini, boursin cheese and balsamic glaze

Salads

Spinach Salad* 16

Spinach, goat cheese, prosciutto, dried cranberries, red onion, cherry tomato, candied nuts, truffle oil and balsamic vinaigrette

Wedge Salad 14

Iceberg lettuce, blue cheese crumbles, bacon, cucumber, onion and ranch dressing

House Salad** 10

Mesclun greens, red onion, cherry tomato, cucumber and choice of dressing

Heirloom Tomato & Burrata Salad 18

Heirloom tomato, burrata cheese, house made pesto*, balsamic glaze, truffle oil and black truffle salt

Caesar Salad 12

Chopped romaine lettuce, shaved parmigiano, croutons, house made Caesar dressing

Add to any salad:

Chicken 6 / Salmon 9 / Shrimp 12

Grill

Filet Mignon 45

8oz center cut tenderloin, red wine truffle butter

NY Strip 45

16oz Angus striploin steak, red wine truffle butter

Boneless Ribeye 66

18oz Angus boneless ribeye and red wine truffle butter

Bone-in Pork Chop 28

14oz Berkshire bone-in pork chop, house made peach & bourbon BBQ sauce

Sides

Creamy mashed potatoes 7

Crispy fries 6

Vegetable of the day 7

Side salad 7

Baked potato 6

Loaded baked potato +3

Truffle fries 12

Carrot hash 12

Soup of the day

Cup 7 / Bowl 10

* CONTAINS NUTS

**INDICATES SPICY CONTENT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Sauté

Grilled Salmon 28

Atlantic salmon filet, grilled asparagus & corn risotto with lemon butter sauce

Seared Scallops 46

Sea scallops and spinach goat cheese risotto

Herb Roasted Chicken 18

Chicken breast with Mediterranean stir fry rice

Sea Bass 42

Chilean sea bass, carrot hash and red wine butter sauce

Fried Shrimp* 22

Lightly battered Tiger shrimp, warm Asian slaw and truffle ponzu drizzle

Pasta Di Mare** 46

Fettuccini, shrimp, calamari, mussels, fish with a butter garlic arrabiata sauce

Cajun Pasta**

Cavatappi, sundried tomato, roasted corn, cajun cream sauce with shaved parmigiana

Chicken 18 / Salmon 22

Vegetarian

Butternut Squash Tortellini 34

Roasted butternut squash, house made tortellini with garlic white wine sauce

Wild Mushroom Risotto 16

Wild mushroom, red onion, garlic and parmigiano

Spinach Goat Cheese Risotto 16

Spinach, goat cheese, garlic and parmigiano

Corn Asparagus Risotto 16

Roasted corn, asparagus, garlic and parmigiano

Aglie e Olio 16

House pasta, extra virgin olive oil, garlic and parmigiano

Sandwiches

Wagyu Burger 19

House made Wagyu beef patty, applewood smoked bacon, smoked Gouda cheese, lemon garlic aioli, arugula, served on a brioche bun

Bison Burger 19

House made bison patty, sauteed mushrooms, smoked Gouda cheese, applewood smoke bacon, chipotle aioli, served on a brioche bun

Chicken & Prosciutto Sandwich 15

Grilled or crispy chicken breast, prosciutto, smoked Gouda cheese, arugula, chipotle aioli, served on a brioche bun

Beyond® Burger 15

plant-based patty, caramelized onion, tomato jam, arugula, lemon garlic aioli served on a brioche bun

Desserts

5-Layer Chocolate Cake* 8

NY Style Cheesecake* 8

5-Layer Carrot Cake* 8

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