

Appetizers

- Bruschetta 16**
Toasted French Baguette, Roma Tomato, Fresh Basil, Garlic, Olive Oil, Pistachio Pesto, Parmesan
- Grilled Octopus 22**
House Tomato and Pesto Sauce, Squid Ink Aioli
- Crispy Calamari 19**
Tartar Sauce, Lemon
- Deviled Eggs 16**
Truffle, Parmesan Chips
- Classic Shrimp Cocktail 24**
Jumbo Prawns, Cocktail Sauce
- Filet Mignon Carpaccio 25**
Olive Oil, Capers, Arugula, Anchovy Sauce, Shredded Parmesan
- Ahi Tuna Tartare 23**
Shallot, Avocado, Cucumber, Cilantro, Worcestershire Sauce, Soy Sauce, Sesame Oil, Rice Vinegar, Sesame Seeds, Pickled Ginger, Wasabi Tobiko, Wontons
- Crispy Artichoke 21**
Fingerling Potato, Rosemary Aioli
- Salmon Cakes 21**
Three House-Made Salmon Cakes, Rémolade Sauce, Frisée Salad
- Royal Miyagi Oysters** Half Dozen – \$19 | Full Dozen – \$38
Green Apple Mignonette, Cocktail Sauce, Lemon Wedges

From The Oven | Pizza

- Schiacciata 25**
San Marzano Tomato Sauce, Aged 24-month Prosciutto di Parma, Burrata, Olive Oil, Arugula
- Portobello 23**
San Marzano Tomato Sauce, Portobello Mushrooms, Gorgonzola, Fior di Latte Mozzarella, Truffle Oil
- Vegetarian 24**
Neapolitan Tomato Sauce, Mozzarella, Roasted Red Pepper, Grilled Eggplant, Zucchini, Pesto Sauce
- Quattro Stagioni 26**
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Prosciutto di Parma, Artichokes, Cremini Mushrooms, Olives, Pesto Sauce
- Margherita 22**
San Marzano Tomato Sauce, Mozzarella, Basil
- Apple, Fig, and Prosciutto 28**
Fig Sauce, Brie Cheese, Green Apple, Prosciutto di Parma, Dried Fig, Basil, Balsamic Reduction

Sides | 9

- Lightly Fried Brussels Sprouts
- Blistered Shishito Peppers
- Tavern Fries
- Sautéed Asparagus

Dinner

Soup & Salad

- Caesar Salad 14**
Romaine Petite Lettuce, Shaved Parmesan, Croutons, Classic Caesar Dressing
- Butter Lettuce Salad 16**
Red Apple, Radish, Cherry Tomatoes, Candied Pecans, Feta Cheese, Mandarin segments, Green Goddess dressing
- Caprese Salad 15**
Sliced Tomato, Fresh Basil, Fresh Mozzarella, EVOO Pesto Sauce, Balsamic Reduction
- Roasted Beet Salad 18**
Sliced Red Beets, Mandarin Orange, Arugula, Strawberries, Pistachio, Goat Cheese, Cherry Dressing
- Warm Napa Cabbage Salad 18**
Sautéed Mushrooms, Bacon, Gorgonzola Cheese, Croutons, Red Wine Vinaigrette
- French Onion Soup 14**
French Baguette Bread, Cheese Gratin, Chives
- Daily House Special Soup 15**
Chef’s seasonal creation made with fresh local ingredients. Please ask your server for today’s selection.

Main Courses

- Char-Grilled Branzino 39.50**
Whole Branzino, Braised Greens, Roasted Potatoes, Lemon Garlic Vinaigrette
- Pan-Seared Salmon 36.95**
Mashed Potato, Seasonal Succotash, Corn–saffron Cream
- Roasted Half Chicken 36**
Potato Purée, Mushroom Diane Sauce
- House Special Burger 28**
Custom CAB patty, Truffle Cheese, Caramelized Onions, Dill Pickles, Lettuce, Tomato, Pretzel Bun, Truffle Aioli, Tavern Fries with Paprika Aioli
- USDA Prime Rib 16oz 58**
Available Friday & Saturday only
- Beef Bourguignon 36.95**
Red Wine Braised Prime Beef, Baby Carrots, Roasted Pearl Onions, Sautéed Mushrooms, Parmesan Duchess Potatoes
- Teriyaki Skirt Steak 46**
Scalloped Potato, Seasonal Vegetables, Romesco Sauce, Onion Rings
- Chicken Piccata 28**
Chicken Breast, White Wine Lemon Caper Sauce, Seasonal Vegetables, Mashed Potatoes

Pasta

- Penne Chicken Alfredo 27**
Diced Chicken Breast, Broccoli, Sun-Dried Tomato
- Steak Tagliatelle Marsala Cream Sauce 32**
Diced Steak, Sun-Dried Tomato Cremini Mushrooms, Green Peas
- Rigatoni alla Vodka 29.95**
Mild Spicy Italian Sausage, Red Bell Peppers, Green Peas, Pink Vodka Cream Sauce, Parmesan
- Lobster Ravioli 32**
Brown Butter Sage Sauce, Parmesan Cheese
- Seafood Linguine 31.95**
Clams, Prawns, Mussels, Sliced Zucchini, Prawn Cream Sauce, Parmesan Cheese
- Beef Lasagna 36**
House-Made Lasagna Layered With Beef, Tomato Sauce, Ricotta, Parmesan, Mozzarella, Served With Light Arugula Salad
- Vegetarian Risotto 27**
Asparagus, Mushrooms, Yellow Zucchini, Truffle Oil, Parmesan Cheese
- Slow-Braised Lamb Pappardelle Ragu 31.95**
Sautéed Mushrooms, Olives, Parmesan Cheese
- Pesto Potato Gnocchi 28**
Cherry Tomato, Mushroom, Basil Pesto, Parmesan

Exceutive Chef & Owner Allen Isik

Chef de Cuisine Waldemar Quiran Vargas

Important Notice to Our Valued Customers:

A 3% Living Wage Surcharge will be added to all purchases in an effort to help sustain our business. A 20% gratuity will be added to all parties of six or more. Thank you for your support.

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