

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, Rémooulade Sauce, Frisée Salad

Cheese & Charcuterie Board 34

Cheese: Drunken Goat, Humboldt Fog, Manchego, Brie, Toma Truffle & Smoked Gouda, Charcuterie: Calabrese Salami, Hot Chorizo, Mild Coppa, Sopressata, Prosciutto & Pistachio Mortadella Served with preserves, beer mustard & olive tapenade

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

San Marzano 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

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

Fingerling Potatoes, Asparagus & White Wine Lemon Rosemary 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

New York Steak 54

14 oz CAB, Mashed Potatoes, Asparagus, Baby Carrots, Pearl Onions, Black

Truffle Butter & Demi-glacé

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.