



# MENU

## APPETIZERS

**SOURDOUGH TABLE BREAD 8**  
CRANBERRY HONEY BUTTER

**LOBSTER BISQUE 12**  
SHERRY | LOBSTER | CHIVES

**MUSSELS 20**  
WHITE WINE | GARLIC SAUCE | BACON |  
CREAM | CROSTINI

**WILD MUSHROOM ARANCINI 20**  
WILD MUSHROOMS | MARSALA | TRUFFLE OIL

**BAKED BRIE FLATBREAD 18**  
FIG | BRIE | PROSCUITTO | ARUGULA | HOT  
HONEY

## CHEF CHARCUTERIE 24

ASSORTED CHEESE | CURED MEATS | NUTS | FRUIT

## SALADS

**BEET TARTAR 16**  
WHIPPED RICOTTA | GOAT  
CHEESE | MADARIN ORANGE |  
POMEGRANATE | PISTACHIO

**WEDGE 14**  
ICEBERG | APPLEWOOD  
SMOKED BACON |  
CHARRED CHERRY  
TOMATOES | CRISPY  
ONION | GORGONZOLA |  
CHIVE | PEPPERCORN  
RANCH

**GRILLED CAESAR 15**  
APPLEWOOD SMOKED  
BACON | SHAVED  
ASIAGO | CRISP  
PARMESAN | CAESAR |  
GARLIC CROSTINI



## ENTREES

**NY STRIP STEAK 60**  
COGNAC PEPPERCORN SAUCE | FRITES | CRISPY BRUSSEL SPROUTS  
**SUGGESTED WINE PAIRING:**  
12 KNIGHTS RED

**SACCHETTI PASTA 32**  
PEAR & GORGONZOLA | WALNUT PESTO CREAM SAUCE  
**SUGGESTED WINE PAIRING:**  
TWENTY ACRES SAUVIGNON BLANC

**BUCATINI CARBONARA 32**  
GARLIC | PECORINO ROMANO | EGG | PANCETTA | PEAS | CRACKED BLACK PEPPER  
**SUGGESTED WINE PAIRING:**  
SURRAU "LIMIZZANI" GALLURA VERMENTINO

**BOURBON GLAZED CHICKEN 42**  
WHITE CHEDDAR MASHED POTATOES | BROCCOLINI  
**SUGGESTED WINE PAIRING:**  
IL BASTARDO SANGIOVESE TUSCANO

**EAST COAST HALIBUT 48**  
VEGETABLE RISOTTO | BROCCOLINI  
**SUGGESTED WINE PAIRING:**  
TWENTY ACRES SAUVIGNON BLANC