

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 | PROSCIUTTO | ARUGULA | HOT
HONEY

CHEF CHARCUTERIE 24

ASSORTED CHEESE | CURED MEATS | NUTS | FRUIT

SALADS

BEET TARTAR 16

WHIPPED RICOTTA | GOAT
CHEESE | MANDARIN ORANGE |
POMEGRANATE | PISTACHIO

WEDGE 14

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

GRILLED CAESER 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 | PANCIETTA | 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