



"People who love to eat are always the best people."

Julia Childs

Bar Snacks

- Wood-Fired Meat Balls **\$5**
- House-Made Spiced Kennebec Potato Chips **\$4**
- Smoked Salmon Dip **\$5**
- Garlic Herb Ciabatta Bread/Dipping Sauce **\$4**

Shareable Appetizers

- Assortment of Cheeses/Candied Bacon/Cured Meats/
Fig Compote/Spiced Honey/Wholegrain Mustard/
Crostini **\$18**
- Akaushi Beef Sliders/Provolone Cheese/
Calabrian Pepper Aioli/Brioche Bun **\$14**
- Fresh P.E.I. Mussels in White Wine Garlic Sauce/
Grilled Crostini **\$9**
- Tuna Tartare/Olive Oil/Lime Zest/
Sesame Ginger Sauce/Calabrese Peppers/
Avocado/Potato Chips **\$16**
- Bruschetta of Beef Tenderloin/Crimini Mushroom/
Natural Jus/Herb Garlic Bread **\$16** *Limited availability*
- Grilled Gulf Shrimp /Garlic Chili Glaze/
Fresh Spring Greens **\$10**
- Crispy Brussels Sprouts/Bacon Tomato Jam/
Parmesan Cheese **\$9**
- Local-Smoked Pork Sausage/Crispy Potatoes/
Bacon Jam/Roasted Garlic Aioli **\$9**

Garden

- Wood-Fired Tomatoes and Mozzarella Salad/
Aged Balsamic Reduction/Mixed Greens **\$8**
- Wedge Salad/Lettuce/Candied Bacon/
Blue Cheese Dressing **\$10**
- Italian Countryside Salad/Mixed Greens/Figs/Goat Cheese/
Prosciutto di Parma **\$10**

Soup

- Chicken and Spring Vegetables Soup **\$5**
- Beef and Mushroom Soup **\$5**

Premium Steaks



*We proudly serve only the finest USDA
Certified steaks from Linz Heritage Angus -
Sustainably raised, genuine black Angus
beef that is aged to perfection.*

- Prime Filet Mignon 6oz **\$28** 8oz **\$32**
- Dry-Aged NY Strip 13oz **\$30**
- Dry-Aged Ribeye 13oz **\$32**
- Dry-Aged Tomahawk Ribeye 28oz **\$55**
- Dry-Aged Porterhouse 24oz **\$48**
- * Add Lobster Tail to any Steak **\$28**

Wood-Fired Pizzas

- Pulled Chicken/Caramelized Onions/
Cheese Fondue Sauce/Pesto Drizzle **\$14**
- Sopresatta/Pepperoni/Mozzarella/Marinara Sauce **\$16**
- Prosciutto/Figs/Goat Cheese/Arugula **\$16**
- Mushroom/Caramelized Onions/Olives/Calabrian Peppers/
Mozzarella/Marinara Sauce **\$14**

Chef's Selections

- Braised Akaushi Beef Short Ribs /Natural Jus/
Fresh Pappardelle Pasta/Herb Ricotta **\$18**
- Wood-Fired Roasted Half Chicken/Sautéed Spinach/
Roasted Potatoes **\$19**
- Sautéed Gulf Shrimp/Lemon Scampi Sauce/
Angel Hair Pasta **\$18**

Fresh Seafood

- Broiled Cold Water Lobster Tail/Sauteed Spinach/Garlic Butter Sauce **\$32**
- Salmon/Sautéed Seasonal Vegetables/Garlic White Wine Sauce **\$20**
- Mediterranean Branzino/Fresh Herb Pesto/Sautéed Spinach/
Cherry Tomatoes **\$28**
- Chilean Sea Bass/Blood Orange Beurre Blanc/English Pea Sauce/
Roasted Red Potatoes **\$32**
- Seafood Cioppino **\$36**

Entrée Sides

- Lobster Mac-N-Cheese **\$17**
- Garlic Mashed Potatoes **\$6**
- Grilled Asparagus/Fresh Parmesan Cheese **\$6**
- Wood-Fired Roasted Cauliflower/
Spiced Onions/Parmesan Cheese **\$7**
- Seasonal Sautéed Vegetables **\$6**
- Wood-Fired Roasted Sweet Potatoes **\$8**
- Sautéed Spinach **\$6**

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

**18% Gratuity will be added to parties of 6 or more*