



## Lunch

*Chef Alessandro's Suggested Wine Pairing: (Glass # / Bottle #)*

### *Soup*

#### SOUP DU JOUR

### *Salads & Starters*

Add Chicken 8 ~ Add Shrimp 10

#### **CAESAR SALAD (#102 / #302, #351) 12**

Romaine Hearts, Parmesan, Cherry Tomato, Fried Bread Crouton, White Anchovy

#### **ULTIMATE WINTER SALAD (#105 / #301, #400) 16**

Kale, Romaine, Carrot, Apple, Red Cabbage, Fried Goat Cheese, Cranberry, Roasted Butternut Squash, Dijon Maple Vinaigrette

#### **THAI GRILLED CHICKEN SALAD (#101 / #303, #355) 18**

Spring Mixed Greens, Carrot, Red Onion, Scallion, Edamame, Mandarin Orange, Fried Wonton Strips, Marinated Chicken, Thai Vinaigrette

#### **CHIPOTLE CILANTRO LIME SALAD (#103 / #303, #350) 14**

Romaine, Red Pepper & Corn Relish, Tomato, Cucumber, Carrot, Avocado, Feta Crumbles, Fried Tortilla Strip, Chipotle Lime Vinaigrette

#### **LOBSTER DIP (#101 / #301, #306) 21**

Lump Atlantic Lobster, Cream Corn Cheese Blend, Pita Chips

#### **BEEF TENDERLOIN CROSTINI (#115 / #405, #507) 18**

Beef Tenderloin with Garlic Crostini, Boursin Cheese, Oven Roasted Tomato, Arugula, Caramelized Onion & Creamy Horseradish

#### **CHIPOTLE SMOKED CHICKEN EGGROLLS (#114 / #400, #406) 16**

Southwestern Smoked Chicken, Jack Cheese Blend, Black Bean, Peppers, Chipotle Lime Dressing, Sour Cream, Corn Salsa

#### **FIRECRACKER SHRIMP (#101 / #303, #304) 16**

Crispy Shrimp, Sweet & Spicy Sauce

### *Sandwiches & Handhelds*

Choice of One Side: House Cut Fries, House Made Chips, Sweet Potato Fries, or Side Salad

#### **CORNED BEEF REUBEN (#113 / #407, #502) 15**

Marbled Rye, Swiss Cheese, Sauerkraut, Russian Dressing

#### **GRILLED CHICKEN CAPRI (#101 / #302, #304) 16**

Grilled Chicken Breast, Heirloom Tomato, Fresh Mozzarella, Pesto, Balsamic Glaze, Spinach, Ciabatta

#### **PO'BOY (#102 / #301, #351) 18**

Your Choice of Fried Shrimp or Oysters, Lettuce, Tomato, Pickle, Remoulade, Fresh Baked Hoagie

#### **TURKEY & HAM CLUB (#103 / #303, #307) 15**

Sliced Turkey, Ham, Swiss Cheese, Mayo, Bacon, Lettuce, Tomato, Onion, Toasted on White Bread

#### **MARKET FISH TACOS (#104 / #300, #400) 16**

Pineapple Salsa, Pickled Onion, Dragon Aioli, Cabbage

#### **BBQ BACON CHEESEBURGER\* (#114 / #402, #511) 18**

Prime Burger Blend, Smoked Gouda Cheese, Applewood Bacon, BBQ Sauce, Lettuce, Tomato, Pickle, Caramelized Onion, served with House-Cut French Fries

### *A La Carte Options*

#### **STEAK FRITES\* (#115 / #507, #515) 34**

Grilled N.Y. Strip Steak, House-Cut Truffle Russet Fries with Rosemary Parmesan, Cabernet Demi

#### **SAUSAGE SHRIMP BUCATINI (#113 / #406, #512) 36**

Burrata Cheese, Broccoli, Heirloom Tomato, White Wine Cream

\* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Dinner

*Chef Alessandro's Suggested Wine Pairing: (Glass # / Bottle #)*

### *Soup*

SOUP DU JOUR 8

### *Salads & Starters*

Add Grilled Chicken 8 ~ Add Shrimp 10

**CAESAR SALAD** (#102 / #302, #304) 12

Romaine Hearts, Parmesan, Cherry Tomato, Fried Bread Crouton, White Anchovy

**ULTIMATE WINTER SALAD** (#105 / #301, #400) 16

Kale, Romaine, Carrot, Apple, Red Cabbage, Fried Goat Cheese, Cranberry, Roasted Butternut Squash, Dijon Maple Vinaigrette

**THAI GRILLED CHICKEN SALAD** (#101 / #303, #306) 18

Spring Mixed Greens, Carrot, Red Onion, Scallion, Edamame, Mandarin Orange, Fried Wonton Strips, Marinated Chicken, Thai Vinaigrette

**CHIPOTLE CILANTRO LIME SALAD** (#103 / #303, #307) 14

Romaine, Red Pepper & Corn Relish, Tomato, Cucumber, Carrot, Avocado, Feta Crumbles, Fried Tortilla Strip, Chipotle Lime Vinaigrette

**LOBSTER DIP** (#101 / #301, #306) 21

Lump Atlantic Lobster, Cream Corn, Creamy Cheese Blend, Pita Chips

**BEEF TENDERLOIN CROSTINI** (#115 / #405, #507) 18

Beef Tenderloin with Garlic Crostini, Boursin Cheese, Oven Roasted Tomato, Arugula, Caramelized Onion & Creamy Horseradish

**CHIPOTLE SMOKED CHICKEN EGGROLLS** (#103 / #200, #304) 16

Southwestern Smoked Chicken, Jack Cheese Blend, Black Bean Corn Salsa, Peppers, Chipotle Lime Dressing, Sour Cream, Corn Salsa

**FIRECRACKER SHRIMP** (#101 / #303, #304) 16

Crispy Shrimp, Sweet & Spicy Cream Sauce

### *A La Carte Options*

**GRILLED DELMONICO\*** (#111 / #407, #514) 38

Grilled 12 o.z. Ribeye, City Club Steak Butter, Fried Onion Ring, City Club Steak Sauce, Buttermilk Whipped Potatoes, Seasonal Vegetable

**STEAK FRITES\*** (#115 / #507, #515) 34

N.Y. Strip Steak, House-Cut Truffle Russet Fries with Rosemary Parmesan, Cabernet Demi

**BRIE & BASIL CRUSTED FILET MIGNON\*** (#112 / #405, #508) 39

Brie-Basil Crusted Prime Filet Mignon, Cabernet Demi, Avocado Buerre Blanc, Whipped Buttermilk Potatoes, Seasonal Vegetable

**CRISPY HALF DUCK** (#101 / #101, #501) 38

Maple Lee Farms Organic Duck, Orange Soy Chili Glaze, White Rice, Seasonal Vegetable

**CHICKEN SALTIMBOCCA** (#114 / #503, #306) 32

Sauteed Chicken Breast, Prosciutto, Asiago Blend, Marsala Wine Tomato Butter Sauce, Buttermilk Whipped Potatoes, Seasonal Vegetable

**MARKET FISH\*** Market Price

Ask your server for today's special!

**SHRIMP & LOBSTER RISOTTO** (#101 / #200, #503) 36

Pan Seared Shrimp, Lump Lobster, Heirloom Tomato, Spinach, Edamame, White Wine Butter Sauce

**SAUSAGE SHRIMP BUCATINI** (#113 / #406, #512) 36

Burrata Cheese, Broccolini, Heirloom Tomato, White Wine Cream

**BBQ BACON CHEESEBURGER\*** (#114 / #402, #511) 18

Prime Burger Blend, Smoked Gouda Cheese, Applewood Bacon, BBQ Sauce, Lettuce, Tomato, Pickle, Caramelized Onion, served with House-Cut French Fries

\* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.