



LIMITED DINNER MENU FOR LARGE PARTIES

parties of 8 or more will be provided this limited menu to ensure the best possible service and dining experience

BEGINNINGS

- CHICKEN WINGS** \$16
(10) mild-medium-hot
house brined, buffalo sauce, celery sticks,
chunky bleu cheese dressing (GF)
- CRISPY BRUSSELS SPROUTS** \$13
bourbon, bacon, parmesan (GF)
- BURRATA & TOAST** \$15
marinated tomatoes, aged balsamic
pesto, lemon olive oil (V)
- WARM PULL-APART ROLLS** \$9
roasted garlic oil,
parmesan, herbs (V)

MAINS

pastas are fresh and cooked to order
gluten free pasta **\$1.50**

- MIXED MUSHROOM FETTUCINE** \$27
english peas, sundried tomato,
porcini truffle crema, parmigiano-reggiano (V)
- BLACKENED SHRIMP LINGUINI** \$33
wild white shrimp, creamy pesto,
asparagus, preserved tomato
- SPAGHETTI & MEATBALL** \$25
hand crafted ½ lb meatball,
pomodoro, parmigiano-reggiano
- CHICKEN PARMESAN** \$26
pan fried cutlet, fontina, mozzarella,
linguini pomodoro

(GF) | gluten free **(V)** | vegetarian

*please see your server with any allergies or food aversion
(* consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness*

SOUPS & SALADS

- SOUP DU JOUR** \$10
chef's daily preparation
- FRENCH ONION SOUP** \$11
toasted croute, gruyere cheese
- CAESAR** \$12
romaine hearts, herb croutons,
parmigiano-reggiano, caesar dressing
- THE HARVEST** \$13
mixed lettuce, granny smith apple,
dried cranberries, candied pecans,
bleu cheese, maple balsamic dressing (V) (GF)

SALAD ENHANCEMENTS

- grilled chicken breast **\$6** (6oz) new york strip steak* **\$11**
- (4oz) seared salmon* **\$11** (4) sauteed jumbo shrimp* **\$11**

THE BUTCHER BLOCK

- (14OZ) RESERVE BONELESS RIBEYE*** \$42
- (14OZ) PRIME PORK CHOP*** \$32
- (8OZ) NORWEGIAN SALMON FILET*** \$33
- (12OZ) PIEDMONTESE NY STRIP*** \$42

INCLUDES TWO SIDES:

- mashed potato grilled asparagus
- steak fries creamed spinach

DESSERTS

- WARM BROWNIE SUNDAE** \$11
vanilla bean gelato, whipped cream,
hot fudge, peanut butter caramel sauce
- NY STYLE CHEESECAKE** \$11
graham cracker crust,
grand marnier strawberry sauce (GF)
- ASSORTED GELATOS** \$10
seasonal gelato selection