



FALL MENU 2026

APPETIZERS

Hot Pepper Calamari \$16

Banana Peppers, Hot Cherry Pepper, Calamari Rings Lightly Dusted and Fried. Served with a Lemon Wedge and House Marinara.

Eggplant Stack \$16

Hand-Breaded Eggplant, Fried and Layered with Fresh Mozzarella and Sliced Tomato, Topped with a Balsamic Glaze.

Spinach and Artichoke Parmesan Dip \$16

Served with Crostini.

Coquille St. Jacques \$20

Bay Scallops in a Tarragon Cream Sauce, Topped with Breadcrumbs and Gruyère Cheese. Served with Toasted Baguette.

Roasted Butternut Squash Tartini \$20

Roasted Butternut Squash Over Whipped Garlic Goat Cheese, Spread on a Crisp Flatbread Crust, Topped with Caramelized Onions and Honey.

Beef Carpaccio \$22

Thinly Sliced Filet Mignon Served on a Bed of Arugula, Finished with Shaved Parmesan, Freshly Cracked Black Pepper and EVOO.

[Served 5PM – 10PM]

GF - Gluten Free | V – Can be prepared Vegan | VG – Vegetarian | P – Pescatarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity is included in the final bill.

SOUP & SALADS

Seasonal Soup \$12

Consult Your Server for Details.

Table Side Caesar \$22

Each Additional Caesar \$9

Arugula and Roasted Pumpkin \$16

With Shredded Carrot and Ginger Dressing.

PASTAS

Rigatoni alla Vodka \$28

Rigatoni Pasta Tossed in House Marinara Infused with Vodka and Cream, Fresh Basil, and Grated Parmesan Cheese.

Add Chicken \$14 | Add Shrimp \$22 | Add Lobster \$32

Linguine and Clam \$34 (P)

Choice of Home Made Red or White Sauce with Fresh Whole and Chopped Clams.

Orecchiette with Italian Sausage and Broccoli Rabe \$32

Tender Broccoli Rabe Sautéed with Sweet Italian Sausage and Sliced Garlic. Finished with Vegetable Broth, White Wine, Butter, and Parmesan Cheese.

ENTRÉES

Pan Seared Seabass \$58

Served with Spinach and Wild Mushrooms Over Saffron Risotto.

Grilled Rack of Lamb \$58

Served Over Redskin Mashed Potatoes and Sautéed Spinach, Topped with a Port Demi and Pomegranate Seeds.

French Onion Stuffed Chicken \$36

Airline Chicken Breast Stuffed with Caramelized Onion, Gruyère and Mozzarella, Fresh Thyme, and Sage. Served in an Onion Brown Demi with Redskin Mashed Potatoes and Baby Carrots.

12 oz Cowboy Pork Chop \$39

Served Over Redskin Mashed Potatoes with a Maple Bourbon Glaze and Roasted Carrots.

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Braised Ossobuco \$46

Braised Beef Shank in a Mirepoix of Root Vegetables, Served Over Saffron Risotto.

10 oz Olivet Filet Mignon \$57 (GF)

Fresh Cut to Order Daily. Served with Fingerling Potato and Your Choice of Vegetable.

12 oz Prime New York Strip \$57 (GF)

Prime Grade New York Strip Steak Cut to Order Daily. Served with Red Pearl Onion, Bacon Lardons, Wild Mushrooms, and your Choice of Vegetables.

Steak Add Ons

Lobster Tail \$32 (GF) | Shrimp \$22 (GF) | Scallops \$32 (GF)

Chef Crafted Sauces

Au Poivre Sauce \$6 (GF) | Sautéed Mushrooms and Onions \$8

Blue Cheese with Fresh Black Pepper \$8 (GF) | Blackened with Cajun Cream Sauce \$6 (GF)

DESSERTS

Alamode +\$3

Lava Cake \$12

Warm Dark Chocolate Cake, Molten Center, Powdered Sugar.

Apple Dumpling Ala Mode \$15

Peeled Gala Apple, Baked En Puff Pastry, Served with Vanilla Ice Cream.

Cheesecake \$14

Key Lime Curd, Meringue Cookie.

Pumpkin Panna Cotta \$12

Fresh Pumpkin, Sweet Cream, Served Chilled.

Peach Flambe \$22

Fire Roasted Peaches, Spiced Rum, Peach Schnapps, Butter and Brown Sugar Over Vanilla Ice Cream.

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