Looking forward to seeing you next time.

Grazie Mille

THE DINING ROOM

AT THE RITZ-CARLTON

The Dining Room at Ritz-Carlton is a modern, chef-driven dining concept that blends the bold flavors of a traditional steakhouse with the vibrant, ingredient-focused approach of Italian cuisine. The menu centers on premium cuts of steak, house-made pastas, fresh seafood, and seasonal vegetables, all prepared with meticulous attention to quality and technique.

Guests can expect a refined yet approachable dining experience, where classic steakhouse staples are elevated with Italian influences—think expertly grilled steaks paired with bright, herb-forward sauces, handmade pastas crafted daily, and a carefully curated wine list that highlights both domestic and Italian varietals. The atmosphere balances contemporary design with warm, welcoming hospitality, making it ideal for everything from intimate dinners to celebratory gatherings.

RAW BAR

DAILY OYSTERS *EAST COAST S — 24 | 42

Rose pink peppercorn mignonette, traditional cocktail sauce, fresh horseradish

BJORK OSCIETRA CAVIAR — 115

Chive & shallot crème fraiche blinis

SEAFOOD TOWER S — 145

Half Maine lobster, Six jumbo shrimp, Eight East Coast oysters, Six Jonah crab cocktail, Six mussels, traditional cocktail, fresh grated horseradish, rose vinegar pink peppercorn mignonette

Add Caviar +105

APPETIZERS

CLASSIC SHRIMP COCKTAIL S — 22

Cocktail sauce, horseradish

CLAM & MUSSEL S, D, G — 24

Heirloom tomato broth, tarragon, grilled ciabatta

MEATBALLS G, D — 25

Veal, pork and beef meatballs, citrus ricotta, tomato sugo

FOIE GRAS G, D — 28

Seared duck foie gras, fig chutney, brioche, cherry reduction

Contains: (G) Gluten (S) Shellfish (D) Dairy (V) Vegetarian (N) Nuts (L) Local

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WINE BY THE GLASS

BOLLICINE

NV BISOL JEIO	Prosecco	15
NV JCB Nº 69	Rosé Crémant de Bourgogne	19
NV BARONS ROTHSCHILD CUVÉE	Ritz Brut Champagne	36
NV BILLECART-SALMON	Brut Champagne	39
2013 DOM PERIGNON	Brut Champagne	70

BIANCO

2024 BENANTI	Etna Bianco	18
2022 CANTINE LUNAE GREY LABEL	Vermentino Colli di Luni	19
2023 MASSICAN ANNIA	Bianca White Blend Napa Valley	17
2024 STAGS' LEAP	Sauvignon Blanc North Coast	18
2021 LA SPINETTA DERTHONA	Timorasso Colli Tortonesi	21
2022 PATZ AND HALL	Chardonnav Sonoma Coast	21

ROSATO

2024 Il BORRO	Sangiovese Rosé Tuscany	17

ROSSO

2022 TENUTA DI FESSINA	Etna Rosso	19
2023 G.D VAJRA	Langhe Nebbiolo	19
2023 LA MIRAJA	Grignolino Piemonte	16
2022 EMERSON BROWN	Cabernet Sauvignon Napa Valley	32
2019 LA RASINA	Brunello di Montalcino	29
2023 ANTINORI "Il BRUCIATO" GUADO AL TASSO	Super Tuscan Bolgheri	22
2018 VILLA TRASQUA CHIANTI CLASSICO	Gran Selezione	20

DOLCE

2023 VIETTI CASCINETTA	Moscato d'Asti	14
2021 DONNAFUGATA BEN RYÉ	Passito di Pantelleria	21
2019 DOLCE BY FAR NIENTE	Napa Valley	30

CRAFT COCKTAILS



TOSCANA — 24
Aguasol Reposado tequila, Italicus, fresh lime, agave, celery bitters, serrano pepper ice



CINQUANTA — 26
Tanqueray gin, 1757 Vermouth, orange bitters



PENNELLO — 23
Bulleit bourbon, Hennesy VS, Bacardi rum, black tea, mulling spices



IL COLTELLO — 28
Bulleit bourbon, olive oil fat wash, brown sugar, chocolate bitters



LAMPONE AMARO — 26
House raspberry-infused Campari, Tanqueray gin, sweet vermouth, balsamic glaze



SCAPPA — 20
Bacardi White rum, crème de banana, coconut puree, fresh lemon



VERDI (spirit-free) — 16
Fresh grapefruit, citrus, dill, soda water

SALADS

TRADITIONAL CAESAR SALAD G, D, V — 14
Baby gem, aged parmesan, herbs crusted focaccia, white anchovies

LAS COLINAS SALAD D, N — 16
Local mixed green, bleu D ‘Aoste, caramelized pecan, grapes, malt vinaigrette

SPECIALTY ENTREE

DOVER SOLE D — 92
Beurre Meunière, fried caper, lemon

FAROE ISLAND SALMON D — 44
Israeli couscous, sofrito, sauce vierge

JOYCE FARM CHICKEN D — 41
Triple cream mash, seasonal vegetable, forestiere sauce

CACIO E PEPE G, D, V — 33
Beurre monte, pecorino, herbed breadcrumbs

RIGATONI G, D — 38
Spicy Italian sausage, sauce pomodoro

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FROM THE GRILL

Sourced from Halperns 1855 Brand Premium Black Angus Beef USDA Prime

USDA PRIME

8 OZ. FILET MIGNON	69
36 OZ. PORTERHOUSE	148

AMERICAN WAGYU

10 OZ. WAGYU X SKIRT STEAK	56
14 OZ. MISHIMA RESERVE NEW YORK STRIPLOIN	89
16 OZ. MISHIMA RESERVE RIBEYE	114

JAPANESE WAGYU

6 OZ. JAPANESE A5 STRIPLOIN	98

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SIDES

WHIPPED YUKON GOLDEN POTATOS D	15
TRUFFLE PARMESAN FRIES V, D, G	16
COTSWOLD MAC & CHEESE D, G	18
Add lobster S	15
CORN AND MUSHROOM V, D, G Sweet corn and oyster mushroom	16
CAULILINI D Garlic butter	16

BAKED POTATO D

Classic	15
Full loaded	19
Lobster Oscar style	38

SAUCES & ADDITIONS

CLASSIC BEARNAISE | CHIMICHURRI | RED WINE SAUCE | GREEN PEPPERCORN SAUCE D 6

FOIE GRAS 18 GORGONZOLA CHEESE D 9 LOBSTER OSCAR STYLE S 38

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