

DINNER FEATURES

FOR THE TABLE

Filet Mignon Crostinis

Housemade Crostinis, Horseradish Whipped Cream, Finely Sliced Chateaubriand, Pickled Red Onions, Local Rosemary Honey & Toasted Pine Nuts
21

SALAD

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Blue Crab Caesar

Chopped Romaine, Classic Caesar Dressing, Parmigiano Reggiano Butter Toasted Croutons, Lemon & Crispy Blue Crab Cake
Half - 12 Full - 24

MACARONI

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Barolo Short Rib Ragu

Housemade Pappardelle, Mirapouix, Braised Barolo Short Rib Ragu Pomodoro Sauce, Whipped Ricotta Garnish & Rosemary Garnish
31

Carbonara Americano

Housemade Penne, Garlic, Pancetta, White Wine, Cream Parmigiano Reggiano, Green Peas, Egg Yolk & Italian Parsley Garnish
28

ENTREES

Chicken Milano

Crispy Chicken Cutlet, Prosciutto di Parma, Melted Mozzarella Homemade Angel Hair, Basil Pesto Crema, Sun Dried Tomatoes Arugula Micro Salad & Shaved Parmigiano Reggiano
28

Green Chile Salmon

Pan Seared Blackened Salmon, Classic Mashed Potatoes, Sautéed Spinach, Green Chile Crema, Toasted Cashew Crumble & Rosemary Garnish
32

Sole Oreganatta

Pan Seared Flour Dusted Sole, Mediterranean Rice Pilaf, Sautéed Spinach, Toasted Breadcrumbs, Lemon Butter White Wine Reduction & Italian Parsley Garnish
34

NY STEAKHOUSE

Add Shrimp - \$12 Lobster Meat - \$16.00

10 oz Nolan Ryan Filet Mignon

Choice of Side & Sauce
64

16 oz Nolan Ryan Ribeye

Choice of Side & Sauce
67

SAUCES

Gorgonzola Crema

Barolo Demi

Truffle Butter

SIDES

Parmigiano Truffle Fries

Mac & Cheese

Sauteed Mushrooms & Onions

FROM THE OVEN

Chicken Cordon Blu Grandma

Rectangular Pan Pizza, Melted Swiss & Mozzarella, Crispy Chicken Cutlets, Virginia Ham Mustard Crema Drizzle & Scallion Garnish
23

DESSERT

Strawberry & Toasted Coconut Tres Leches

Sweet Southern Cornbread, Vanilla Condensed Milk, Housemade Whipped Cream, Fresh Strawberries Toasted Coconut, Powdered Sugar & Mint Garnish