

To Begin

SIGNATURE BURRATA BOARD

25.95

Perfect for the table, warm burrata drizzled with balsamic glaze, served with olives, tomato, prosciutto, salami, pepperoni, soppressata, and grilled crostini bread.

UNFILTERED MOZZARELLA STICKS

16.95

Fresh, homemade mozzarella sticks wrapped in savory prosciutto, hand-breaded, and fried to a perfect golden crisp. Served hot with your choice of our classic marinara or spicy Fra diavolo sauce for a kick.

Chef's Specials

STUFFED LOBSTER TAILS

48.95

Broiled twin lobster tails topped with crab meat stuffing, served with a side of rice pilaf and asparagus.

- Pairs well w/ Chardonnay, Dry Sparkling Wine, or Sauvignon Blanc

SHRIMP & SCALLOPS THEODORE

38.95

Pan-seared shrimp and scallops served over a bed of tender fettuccini pasta, elegantly finished with a rich and velvety lobster cream sauce.

- Pairs well w/ Chardonnay, Pinot Grigio, or Riesling

NEW YORK STRIP STEAK

34.95

8oz hand cut NY Strip, grilled to perfection, crowned with a zesty, fresh chimichurri sauce. Accompanied by a loaded baked potato and as side of asparagus.

- Pairs well w/ Malbec, Zinfandel, Montepulciano, or Cabernet Sauvignon

SESAME AHI TUNA

32.95

Pan-seared with a savory sesame crust, topped with house-made fresh mango salsa. Accompanied by a light, flavorful Brussels sprout and orzo mix.

- Pairs well w/ Pinot Grigio, Sauvignon Blanc, or Dry Rose

PECAN CHICKEN

25.95

Tender chicken breast crusted with toasted pecans, topped with savory asiago cream sauce. Served with mashed potatoes and red beats.

- Pairs well w/ Chardonnay, Montepulciano, or Merlot

CAVATELLI & SAUSAGE

23.95

Ricotta cavatelli pasta paired with savory, spicy brown sausage, coated in a creamy, pink vodka sauce

- Pairs well w/ Chianti Classico, Barbera d'Asti, or Montepulciano
- All entrées above are served with soup or salad •

PECAN CHICKEN SALAD

20.95

Tender chicken breast crusted with toasted pecans, sliced over a fresh house salad with sweet apple slices and crisp greens. Served with a side of our house-made creamy ginger-soy dressing.

- Pairs well w/ Sauvignon Blanc, Pinot Grigio, or Dry Riesling