

Reserve Wine

Italian BY THE Bottle

DAL FORNO VALPOLICELLA SUPERIORE - 2019	285
Corvina, Randinella, Croatina, Oselata	
TIGNANELLO, ANTINORI - 2019	305
Sangiovese, Cabernet Sauvignon, Cabernet Franc	
BIONDI-SANTI BRUNELLO DI MONTALCINO - 2017	550
Sangiovese	
ORNELLAIA - 2019	675
Cabernet Sauvignon, Merlot, Petit Verdot, Carbernet Franc	
SASSICAIA, TENTUTA SAN GUIDO - 2022	675
Cabernet Sauvignon, Cabernet Franc	

American BY THE Bottle

CAIN 5 - 2009	405
Cabernet Sauvignon, Malbec, Cabernet Franc, Merlot, Petit Verdot	
M BY MICHAEL MONDAVI - 2019	475
Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot	
QUINTESSA - 2019	625
Cabernet Sauvignon, Cabernet Franc, Petit Verdot	
DOMINUS ESTATE - 2019	725
Cab. Sauvignon, Cab. Franc, Merlot, Carmenere, Petit Verdot	
INSIGNIA, JOSEPH PHELPS - 2017	675
Cabernet Sauvignon, Malbec, Cabernet Franc	
CHATEAU MONTELENA ESTATE - 2008	750
Cabernet Sauvignon, Cabernet Franc	
OPUS ONE - 2008	750
Cab Sauvignon, Petit Verdot, Merlot, Cab. Franc, Malbec	

Starters

COGNAC LOBSTER TAIL - 75

10 OZ. AUSTRALIAN LOBSTER TAIL FRENCH COGNAC SAUCE

FRITTO MISTO - 26 crispy calamari, zucchini, artichoke, lemon, cherry peppers	CLAMS OREGANATA - 22 parmigiano, lemon, oreganata
ITALIAN LONG PEPPERS - 25 sausage, aged provolone, oreganata	EGGPLANT ROLLATINI - 20 baked eggplant rolls, filled with cheese and basil mousse, served broiled with tomato sauce and parmigiano
POLIPO ARROSTO - 29 charred mediterranean octopus, butter beans, diced potatoes, cherry tomatoes, pickled onions, vinaigrette	POLPETTE -22 prime beef meatballs, ricotta, pomodoro sauce
TUNA TARTARE - 28 Sushi grade yellow fin tuna, cucumber carpaccio, avocado, japanese yuzu dressing	ARANCINI - 22 Sicilian rice balls, filet mignon ragout, mozzarella, marinara sauce
MOZZARELLA DI BUFALA -24 imported buffalo mozzarella, roasted peppers	SIZZLING SLAB BACON - 16 extra thick by the slice appetizer or compliment to a steak
SAILOR’S MUSSELS - 23 white wine, onion, garlic, chives, plum tomato, lemon, butter, pecorino romano	LOBSTER A LA PLANCHA - 29 Charred half 1.5lb canadian lobster, melted butter, fresh herbs

Soups & Salads

FRENCH ONION SOUP 17

INSALATA DI BARBABIETOLE - 22 beets, crumbled goat cheese, frisée, espresso dust	CLASSIC CAESAR - 21 romaine heart, shaved parmigiano, white anchovies, focaccia croutons
INSALATA CENTOCOLORI - 26 baby kale, frisée, buffalo mozzarella, lolla rossa, radicchio, avocado, tomato, olives, mustard vinaigrette	SOFIA - 32 grilled shrimp, crab meat, avocado, arugula, frisée, cherry tomato, shaved parmigiano, roasted peppers
CHOPPED - 19 iceberg, frisée, cucumber, red onion, blue cheese, tomato	<i>add to any salad: filet mignon +18, chicken +12, shrimp +16, salmon +16</i>

*If you have allergies, please alert us as not all ingredients are listed.

**Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

***Parties of 6 or more will incur an automatic gratuity of 20%

Raw Bar

LOBSTER COCKTAIL -29
Half Canadian lobster

COLOSSAL SHRIMP COCKTAIL
12 each

LITTLE NECK CLAMS
½ dozen 22

SEAFOOD TOWER

lobster,
oysters,
little neck clam,
colossal shrimp

for two 140
for four 270

SEAFOOD SALAD - 48

octopus, calamari, rock shrimp,
clams, mussels, lobster,
cherry tomato, pickled onion, lemon
dressing

OYSTERS 1/2 DOZEN

WEST COAST

totten inlet (WA) 24

larger in size, medium brine with sweet watermelon accents

kumamoto (WA) 38

mild brine with creamy meats and a sweet honeydew finish

EAST COAST

blue point (CT) 19

medium salinity, springymeat and a light mineral finish

cheebooktook (CA) 26

*balanced salinity with large, smooth meats, and a sweet,
brothy finish*

Caviar

KALUGA - 110

IMPERIAL OSSETRA - 190

30 grams served with homemade blinis, chives, scallions, crumbled egg
white, crumbled egg yolk, shallots, crème fraîche

Seafood

CANADIAN LOBSTER - 59 & UP
1.5 lbs & up, steamed, broiled, angry, cognac

MEDITERRANEAN BRANZINO - 49
fileted whole oven roasted mediterranean
sea bass, seasonal vegetables

FAROE ISLAND SALMON - 42
pan roasted salmon, mashed sweet potatoes, pecans
dried cranberry and maple syrup crumble

COLOSSAL SHRIMP VENEZIANA - 49
scampi style, parmigiano crostini

NIGERIAN JUMBO PRAWNS - 24 EA
grilled large black tiger shrimp with moist
firm flesh and a medium flavor

WHOLE MARKET

Fish

wild caught
grilled or livornese style

RED SNAPPER - 64
florida

BLACK SEA BASS - 56
atlantic

BRANZINO - 49
greece

American Reds BY THE Bottle

LINGUA FRANCA “AVNI” Pinot Noir, <i>Willamette Valley, OR</i> - 2023	85
BEAULIEU VINEYARD Cabernet Sauvignon, <i>Napa Valley, CA</i> - 2022	90
PERIGEE, L’ECOLE NO41 Cabernet/Merlot <i>Walla Walla Valley, WA</i> - 2019	120
BELLE GLOS “CLARK & TELEPHONE” Pinot Noir <i>Santa Barbara, CA</i> - 2023	135
FLOWERS Pinot Noir, <i>Sonoma Coast, CA</i> - 2023	145
AUSTIN HOPE Cabernet Sauvignon, <i>Paso Robles, CA</i> - 2023	150
JORDAN Cabernet Sauvignon, <i>Alexander Valley, CA</i> - 2020	155
STAG’S LEAP WINE CELLARS “ARTEMIS” Cabernet Sauvignon <i>Napa Valley, CA</i> - 2022	195
CAKEBREAD Cabernet Sauvignon, <i>Napa Valley, CA</i> - 2022	195
CAYMUS VINEYARDS Cabernet Sauvignon, <i>Napa Valley, CA</i> - 2023	250
FAR NIENTE Cabernet Sauvignon, <i>Napa Valley, CA</i> - 2022	300
CAYMUS VINEYARDS “SPECIAL SELECTION” Cabernet <i>Napa Valley, CA</i> - 2019	495

International Reds BY THE Bottle

SIERRA CANTABRIA GRAN RESERVA Tempranillo/Graciano <i>Rioja, Spain</i> - 2015	85
DOMAINE FAIVELY “MERCUREY”, Pinot Noir-Burgundy, <i>Fr</i> - 2024	95
CHATEAU PALMER “ALTER EGO DE PALMER” Bordeaux <i>Margaux, Bordeaux, Fr</i> - 2017	245

Large Format BOTTLE 1.5l

GROTH Cabernet Sauvignon, <i>Napa Valley, CA</i> - 2022	224
CAYMUS VINEYARDS Cabernet Sauvignon, <i>Napa Valley, CA</i> - 2020	490
NICKEL & NICKEL “STATE RANCH” Cabernet Sauvignon <i>Napa Valley, CA</i> - 2017	595
MERCURY HEAD, ORIN SWIFT Cabernet Sauvignon <i>Napa Valley, CA</i> - 2019	800
INSIGNIA, JOSEPH PHELPS Bordeaux Blend <i>Napa Valley, CA</i> - 2019	1300

Bubbles BY THE Bottle		
SOFIA COPPOLA	Blanc De Blanc, Central Coast, California - NV	65
SOFIA COPPOLA	Brut Rose, Central Coast, California - NV	65
TELMONT RESERVE HERITAGE	Champagne, France - NV	105
MOET ET CHANDON	Brut Imperial, Champagne, France - NV	140
MOET ET CHANDON	Rose Imperial, Champagne, France - NV	165
VEUVE CLICQUOT	“Yellow Label”, Champagne, France - NV	175
PERRIER-JOUET	“Blason Rose”, Champagne, France - NV	205
RUINART BLANC DE BLANCS	Champagne, France - NV	205
DOM PERIGNON	Brut, Champagne, France - 2015	495
ROEDERER	“Cristal” Brut, Champagne, France - 2015	595

Whites BY THE Bottle		
CERETTO(375ML)	Moscato D’Asti, Piedmont, Italy - 2022	30
LA SCOLCA	“White Label”, Gavi, Gavi, Italy - 2024	58
MUROS ANTIGOS, ANSELMO MENDES	Alvarinho, PT - 2024	52
UMANI RONCHI	Pecorino Abruzzo, Italy - 2023	55
HONIG	Sauvignon Blanc Napa Valley, California - 2024	57
FEUDI DI SAN GREGORIO	Greco Di Tufo, Campania, Italy - 2022	60
LOUIS JADOT	Pouilly-Fuisse, Burgundy, France - 2023	87
STAGS’ LEAP	Chardonnay, Napa Valley, California - 2023	74
JORDAN	Chardonnay, Russian River Valley, California - 2023	89
LA SCOLCA	“Black Label”, Gavi Di Gavi, Gavi, Italy - 2024	95
FLOWERS	Chardonnay, Sonoma Coast, California - 2024	135
CHATEAU MONTELENA	Chardonnay, Napa Valley, California - 2022	145
FAR NIENTE	Chardonnay, Napa Valley, California - 2023	150

Italian Reds BY THE Bottle		
CROGNOLO, TENUTA SETTE PONTI	Sangiovese/Cabernet - 2023	90
LE VOLTE DELL’ORNELLAIA	Baby Ornellaia - 2023	85
LE DIFESE, TENUTA SAN GUIDO	Cabernet/Sangiovese - 2024	105
MARCHESE, ANTINORI	Chianti Classico Riserva – 2022	115
GUIDALBERTO, TENUTA SAN GUIDO	Cabernet/Merlot - 2023	125
SITO MORESCO LANGHE, GAJA	Nebbiolo/Barbera - 2021	135
IL POGGIONE,	Brunello Di Montalcino – 2019	145
LA SPINETTA VIGNETO GARRETTI	Barolo - 2021	160
PIAN DELLA VIGNE, ANTINORI	Brunello Di Montalcino - 2021	180
BERTANI	Amarone - 2015	285

THE Butcher Shop		
WOOD FIRED HAND SELECTED USDA PRIME DRY-AGED STEAKS, SELECTED CUTS OF CHOPS & RIBS		
FILET MIGNON butcher board cut 8 oz. 60 12 oz. 78	FOR TWO PORTERHOUSE 165	NEW YORK STRIP - 72 14 oz. prime
COLORADO LAMB - 72 lamb chops, oven roasted with rosemary, lemon & yukon gold potatoes	RIBEYE - 105 bone-in lollipop	PORK CHOP - 52 16 oz. berkshire double cut, pickled onions, cherry peppers, thyme
	SURF & TURF - 94 charred canadian half 1 ½ lb lobster & 8oz filet mignon	SOFIA PRIME BURGER - 29 11 oz, dry aged blend, gruyère cheese

Housemade Pasta	
handmade daily gluten free, whole grain, red lentil and zucchini pasta available	
SPAGHETTI ASPARAGI E GRANCHIO - 39	artisanal spaghetti, butter and shallots sauce, asparagus, crab meat, fresh herbs, lime zest
RAVIOLI DI ZUCCA- 32	filled with butternut squash and mascarpone, butter and sage sauce, parmigiano reggiano, crushed amaretto cookies
SPAGHETTI AL POMODORO - 30	imported vesuvius tomatoes, basil, garlic

LINGUINE VONGOLE - 36	manila clams, white wine & garlic sauce
LOBSTER SPICY RIGATONI - 54	vodka sauce, calabrian chili, lobster chunks parmigiano reggiano
FETTUCCINE - 39	rock shrimp, mushroom, black truffle, cultured butter, pecorino romano
PAPPARDELLE - 39	filet mignon, porcini mushroom & tomato, ragout, parmigiano reggiano
RIGATONI AL CACIO PEPE - 38	ribeye carpaccio, tellicherry peppercorns, pecrino add kaluga caviar - 50

Poultry	
GIANNONE FARM	
POLLO AL LIMONE - 39	wood-fired, marinated half organic chicken
CHICKEN PAILLARD - 39	grilled chicken breast, sautéed onions and mushrooms or Milanese style salad
CHICKEN MILANESE - 39	breaded/pounded chicken breast, arugula, tomato, onion, parmigiano salad
CHICKEN PARMIGIANA - 39	breaded/pounded chicken breast, tomato sauce, parmigiano, mozzarella

EXTRAS	
CLASSICS 15 EA. roasted potatoes creamed spinach garlic mashed potato french fries maccheroni & cheese truffle +8/lobster +12 homemade potato chips parmigiano, long hot pepper	VEGETABLES 15 EA. charred brussels sprouts broccolini seasonal mushrooms asparagus & parmigiano heirloom cauliflower sautéed spinach shishito peppers chickpea hummus, sea salt

Cocktails

19 EACH

CRUEL INTENTIONS

Ketel One Vodka Shaken with Sauterne Wine,
Grapefruit, Lemon Juice,
and Dashes of Yuzu Bitters, Served Up

UP IN SMOKE

Johnnie Walker Black and Ardbeg 5 Scotch
Shaken with Guava, Vanilla, Lime
Juice, and Dashes of Boston Bittahs, Served Up

SLOW DANCING IN A BURNING ROOM

Mezcal Vago Espadin, Amaro
Montenegro, Lemon Juice, Rose Water,
Strawberry Liqueur, Served Up

NO CRYING IN BASEBALL

Larceny Bourbon Shaken with White Peach, Honey
Thyme Syrup, Carpano Antica,
Lemon Juice, Apple Bitters, Served on The Rocks

JUNGLE BIRD

Brugal 1888 Rum, Campari,
Pineapple Juice, Lime, Served on the Rocks

COOL AS A CUCUMBER

Ford’s Gin, Aloe Liqueur, Lemon Juice,
Topped with Fever Tree Sparkling Cucumber

MISO SMASHED

Crop Organic Vodka or Larceny Bourbon,
Miso, Ginger, Lime and Spiced Pear,
Served on the Rocks

PEACHES IN PARIS

Crop Organic Vodka Shaken with White Peach
Purée, Lemon, St. Germain,
and Peychaud’s Bitters, Served Up

WHITE WALKER

Ketel One Vodka, Lychee, Coconut Cream,
Lemon, Club Soda, Served Up

THE CATAMARAN

Hennessy VSOP, Kalani Coconut Liqueur,
Passionfruit Puree, Lemon Juice,
Served UP

GEISHA’S LULLABY

Suntory Toki Whiskey Shaken with Pistachio Cream
Liqueur, lime, velvet falernum, vanilla,
Served up

DEVIL IN A RED DRESS

1800 Tequila Blanco, Los Siete Misterios Mezcal Lime,
Guava and Chili Ancho,
Served on the Rocks

SEDUCTRESS

Crop Meyer Lemon Vodka, Peach Lemon Juice, Lillet
Blanc, Shaken with Fresh Basil,
Served up

LAVENDER CORPSE REVIVER

No. 3 Longdon Dry Gin, Cointreau, Lemon Juice,
Crème De Violette, Lavender Infused Cocchi Americano,
Absinthe, Served Up

THE KIWI IN THE SUN

Patron 100, Kiwi Puree, Tarragon Liqueur, Lime Juice,
Agave, Served on the Rocks

SANCHO PANZA

1800 Tequila Blanco Shaken with Passion Fruit, Lime
Juice, Banana, Vanilla and Bigallet Thyme Liqueur,
Served Up

SWEATER WEATHER

Mitcher’s Sour Mash Shaken with Cynar, Cranberry,
Lemon Juice, Served on the Rocks

WHITES & BUBBLES

CHABLIS	Louis Jadot, France	20
CHARDONNAY	Chalk Hill, California	15
PINOT GRIGIO	Donini, Italy	13
PINOT GRIGIO	Santa Margherita, Italy	21
RIESLING	“Essence”, S.A. Prum, Germany	13
ROSÉ	Chateau Saint Marguerite, France	17
SANCERRE	Domaine Reverdy-Ducroux, France	22
SAUVIGNON BLANC	Kim Crawford “Drylands”, New Zealand	15
VERMENTINO	Banfi, Italy	14
MOSCATO D’ASTI(375ML)	Ceretto, Italy	30
PROSECCO	Avissi, Italy	13
BRUT ROSÉ	Sofia, California	14
CHAMPAGNE	Moet & Chandon, France	26
CHAMPAGNE ROSÉ	Moet & Chandon Rose, France	30

RED

PINOT NOIR	Maison Noir, Oregon	17
PINOT NOIR	The Calling, California	18
MERLOT	Hanging Vine, California	14
CHIANTI CLASSICO	Terrarossa, Italy	15
BABY AMARONE	“Palazzo della Torre” Allegrini, Italy	17
MALBEC RESERVA	Terrazas, Argentina	14
SUPER TUSCAN	Villa Antinori, Italy	16
BABY BAROLO	Ceretto, Italy	21

CABERNET SAUVIGNON

DAOU,	Paso Robles, California	18
ROBERT MONDAVI,	Napa Valley, California	19
AUSTIN HOPE,	Paso Robles, California	28
GROTH,	Napa Valley, California	29

Mocktails

FEELING PEACHY - 12

white peach puree shaken with lemon, topped with sparkling lemon and lime

ISLAND PASSION - 12

passionfruit puree shaken with vanilla syrup and lime juice, topped with fever tree ginger beer

ONCE U-POM A THYME - 12

pomegranate shaken with lemon juice and thyme infused honey, topped with fever tree refreshingly light tonic

A BETTER BUZZ - 10

fresh espresso shaken with French vanilla syrup, served up like your favorite espresso martini

Beers

DRAFT - 9 BOTTLE - 9

Allagash White	Corona Extra
Founders All Day IPA	Corona Light
Sixpoint Crisp	Peroni
Leinenkugel Summer Shandy	Heineken
Sloop Juice Bomb IPA	Heineken Light
	Peroni Non-Alcoholic