

Reserve Wine

Italian BY THE Bottle

DAL FORNO VALPOLICELLA SUPERIORE - 2019	285
Corvina, Randinella, Croatia, 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, Cabernet 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 - 24 crispy calamari, zucchini, artichoke, lemon, cherry peppers	CLAMS OREGANATA - 22 parmigiano, lemon, oreganata
ITALIAN LONG PEPPERS - 23 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, sauteed escarole, chili peppers, vinaigrette	POLPETTE -22 prime beef meatballs, ricotta, pomodoro sauce
TUNA TARTARE - 28 Sushi grade yellow fin tuna, cucumber carpaccio, avocado, japanese yuzu dressing	ARANCINI - 20 Sicilian rice balls, filet mignon ragout, mozzarella, marinara sauce
MOZZARELLA DI BUFALA -24 imported buffalo mozzarella, roasted peppers	SIZZLING SLAB BACON - 14 extra thick by the slice appetizer or compliment to a steak
SAILOR'S MUSSELS - 22 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 - 19 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 - 27 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 +14</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, springy meat and a light mineral finish

cheebooktook (CA) 26

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

Caviar

KALUGA - 100

IMPERIAL OSSETRA - 180

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

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
grilled salmon, squash noodles, sundried tomatoes,
crumbled goat cheese, sunflower seeds

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 - 2023</i>	85
BEAULIEU VINEYARD Cabernet Sauvignon, <i>Napa Valley, CA - 2022</i>	90
BODYGUARD, DAOU Petit Verdot/Petit Syrah Blend <i>Paso Robles, CA - 2022</i>	95
PERIGEE, L'ECOLE NO41 Cabernet/Merlot <i>Walla Walla Valley, WA - 2019</i>	120
BELLE GLOS "CLARK & TELEPHONE" Pinot Noir <i>Santa Barbara, CA - 2023</i>	135
FLOWERS Pinot Noir, <i>Sonoma Coast, CA - 2023</i>	145
AUSTIN HOPE Cabernet Sauvignon, <i>Paso Robles, CA - 2023</i>	150
JORDAN Cabernet Sauvignon, <i>Alexander Valley, CA - 2020</i>	155
STAG'S LEAP WINE CELLARS "ARTEMIS" Cabernet Sauvignon <i>Napa Valley, CA - 2022</i>	195
CAKEBREAD Cabernet Sauvignon, <i>Napa Valley, CA - 2022</i>	195
CAYMUS VINEYARDS Cabernet Sauvignon, <i>Napa Valley, CA - 2023</i>	250
FAR NIENTE Cabernet Sauvignon, <i>Napa Valley, CA - 2022</i>	300
CAYMUS VINEYARDS "SPECIAL SELECTION" Cabernet <i>Napa Valley, CA - 2019</i>	495

International Reds BY THE Bottle

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

Large Format BOTTLE 1.5l

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

COLORADO LAMB - 72
lamb chops, oven roasted with
rosemary,
lemon & yukon gold potatoes

FOR TWO
PORTERHOUSE
165

RIBEYE - 105
bone-in lollipop

SURF & TURF - 94
charred canadian half 1 ½ lb lobster &
8oz filet mignon

NEW YORK STRIP - 72
14 oz. prime

PORK CHOP - 52
16 oz. berkshire double cut,
pickled onions,
cherry peppers, thyme

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 AL LIMONE- 32
filled with whipped ricotta and lemon
served in a creamy lemon sauce

SPAGHETTI AL POMODORO - 30
imported vesuvius tomatoes, basil, garlic

LINGUINE VONGOLE - 34
manila clams, white wine & garlic sauce

LOBSTER SPICY RIGATONI - 48
vodka sauce, calabrian chili, lobster chunks
parmigiano reggiano

FETTUCCINE - 37
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, pecorino
add kaluga caviar - 45

Poultry

GIANNONE FARM

POLLO AL LIMONE - 38
wood-fired, marinated half organic chicken

CHICKEN PAILLARD - 38
grilled chicken breast, sautéed onions and mushrooms
or Milanese style salad

CHICKEN MILANESE - 38
breaded/pounded chicken breast, arugula, tomato,
onion, parmigiano salad

CHICKEN PARMIGIANA - 38
breaded/pounded chicken breast, tomato sauce,
parmigiano, mozzarella

EXTRAS

CLASSICS 15 EA. roasted potatoes creamed spinach garlic mashed potato french fries maccheroni & cheese truffle +4/lobster +8 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
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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

Wines BY THE Glass

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