

## Reserve Wine

### Italian BY THE Bottle

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

### American BY THE Bottle

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

## Starters

### COGNAC LOBSTER TAIL - 75

10 OZ. AUSTRALIAN LOBSTER TAIL FRENCH COGNAC SAUCE

<b>FRITTO MISTO - 24</b> crispy calamari, zucchini, artichoke, lemon, cherry peppers	<b>CLAMS OREGANATA - 22</b> parmigiano, lemon, oreganata
<b>ITALIAN LONG PEPPERS - 23</b> sausage, aged provolone, oreganata	<b>EGGPLANT ROLLATINI - 20</b> baked eggplant rolls, filled with cheese and basil mousse, served broiled with tomato sauce and parmigiano
<b>POLIPO ARROSTO - 29</b> charred mediterranean octopus, sauteed escarole, chili peppers, vinaigrette	<b>POLPETTE -22</b> prime beef meatballs, ricotta, pomodoro sauce
<b>TUNA TARTARE - 28</b> Sushi grade yellow fin tuna, cucumber carpaccio, avocado, japanese yuzu dressing	<b>ARANCINI - 20</b> Sicilian rice balls, filet mignon ragout, mozzarella, marinara sauce
<b>MOZZARELLA DI BUFALA -24</b> imported buffalo mozzarella, roasted peppers	<b>SIZZLING SLAB BACON - 14</b> extra thick by the slice appetizer or compliment to a steak
<b>SAILOR'S MUSSELS - 22</b> white wine, onion, garlic, chives, plum tomato, lemon, butter, pecorino romano	<b>LOBSTER A LA PLANCHA - 29</b> Charred half 1.5lb canadian lobster, melted butter, fresh herbs

## Soups & Salads

### FRENCH ONION SOUP 17

<b>INSALATA DI BARBABIETOLE - 22</b> beets, crumbled goat cheese, frisée, espresso dust	<b>CLASSIC CAESAR - 19</b> romaine heart, shaved parmigiano, white anchovies, focaccia croutons
<b>INSALATA CENTOCOLORI - 26</b> baby kale, frisée, buffalo mozzarella, lolla rossa, radicchio, avocado, tomato, olives, mustard vinaigrette	<b>SOFIA - 27</b> grilled shrimp, crab meat, avocado, arugula, frisée, cherry tomato, shaved parmigiano, roasted peppers
<b>CHOPPED - 19</b> iceberg, frisée, cucumber, red onion, blue cheese, tomato	<b>add to any salad: filet mignon +18, chicken +12, shrimp +16, salmon +14</b>

\*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

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

## International Reds BY THE Bottle

<b>SIERRA CANTABRIA GRAN RESERVA</b> Tempranillo/Graciano <i>Rioja, Spain - 2015</i>	85
<b>DOMAINE FAIVELY "MERCUREY"</b> , Pinot Noir-Burgundy, <i>Fr - 2023</i>	95
<b>CHATEAU PALMER "ALTER EGO DE PALMER"</b> Bordeaux <i>Margaux, Bordeaux, Fr - 2017</i>	245

## Large Format BOTTLE 1.5l

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

## Bubbles BY THE Bottle

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

## Whites BY THE Bottle

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

## Italian Reds BY THE Bottle

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

## THE Butcher Shop



WOOD FIRED HAND SELECTED USDA PRIME DRY-AGED STEAKS, SELECTED CUTS OF CHOPS & RIBS

<p><b>FILET MIGNON</b> butcher board cut 8 oz. 60 12 oz. 78</p> <p><b>COLORADO LAMB - 72</b> lamb chops, oven roasted with rosemary, lemon &amp; yukon gold potatoes</p>	<p><b>FOR TWO PORTERHOUSE</b> 165</p> <p><b>RIBEYE - 105</b> bone-in lollipop</p> <p><b>SURF &amp; TURF - 94</b> charred canadian half 1 ½ lb lobster &amp; 8oz filet mignon</p>	<p><b>NEW YORK STRIP - 72</b> 14 oz. prime</p> <p><b>PORK CHOP - 52</b> 16 oz. berkshire double cut, pickled onions, cherry peppers, thyme</p> <p><b>SOFIA PRIME BURGER - 29</b> 11 oz, dry aged blend, gruyère cheese</p>
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## Housemade Pasta

handmade daily  
gluten free, whole grain, red lentil and  
zucchini pasta available

<b>SPAGHETTI ASPARAGI E GRANCHIO - 39</b> artisanal spaghetti, butter and shallots sauce, asparagus, crab meat, fresh herbs, lime zest
<b>RAVIOLI AL LIMONE- 32</b> filled with whipped ricotta and lemon served in a creamy lemon sauce
<b>SPAGHETTI AL POMODORO - 30</b> imported vesuvius tomatoes, basil, garlic
<b>LINGUINE VONGOLE - 34</b> manila clams, white wine & garlic sauce
<b>LOBSTER SPICY RIGATONI - 48</b> vodka sauce, calabrian chili, lobster chunks parmigiano reggiano
<b>FETTUCCINE - 37</b> rock shrimp, mushroom, black truffle, cultured butter, pecorino romano
<b>PAPPARDELLE - 39</b> filet mignon, porcini mushroom & tomato, ragout, parmigiano reggiano
<b>RIGATONI AL CACIO PEPE - 38</b> ribeye carpaccio, tellicherry peppercorns, pecorino add kaluga caviar - 45

## Poultry

GIANNONE FARM

<b>POLLO AL LIMONE - 38</b> wood-fired, marinated half organic chicken
<b>CHICKEN PAILLARD - 38</b> grilled chicken breast, sautéed onions and mushrooms or Milanese style salad
<b>CHICKEN MILANESE - 38</b> breaded/pounded chicken breast, arugula, tomato, onion, parmigiano salad
<b>CHICKEN PARMIGIANA - 38</b> breaded/pounded chicken breast, tomato sauce, parmigiano, mozzarella

## EXTRAS

<b>CLASSICS 15 EA.</b> roasted potatoes creamed spinach garlic mashed potato french fries maccheroni & cheese truffle +4/lobster +8 homemade potato chips parmigiano, long hot pepper	<b>VEGETABLES 15 EA.</b> 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

Don Julio Blanco, 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 Liqueur, Lemon Juice, Served on the Rocks

# Wines BY THE Glass

## WHITES & BUBBLES

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

## RED

<b>PINOT NOIR</b> Maison Noir, Oregon	17
<b>PINOT NOIR</b> The Calling, California	18
<b>MERLOT</b> Hanging Vine, California	14
<b>CHIANTI CLASSICO</b> Terrarossa, Italy	15
<b>BABY AMARONE</b> "Palazzo della Torre" Allegrini, Italy	17
<b>MALBEC RESERVA</b> Terrazas, Argentina	14
<b>SUPER TUSCAN</b> Villa Antinori, Italy	16
<b>BABY BAROLO</b> Ceretto, Italy	21
<b>CABERNET SAUVIGNON</b>	
<b>DAOU</b> , Paso Robles, California	18
<b>ROBERT MONDAVI</b> , Napa Valley, California	19
<b>AUSTIN HOPE</b> , Paso Robles, California	28
<b>GROTH</b> , 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
Von Trapp Bohemian Pilsner,	Peroni
"Seasonal Selections Available"	Heineken
	Heineken Light
	Peroni Non-Alcoholic