Dinner Prix Fixe

$75 per person

FIRST COURSE

FRENCH ONION SOUP
beef broth, caramelized onions, gruyère

ANGIE CAESAR
crispy cream cheese, everything bagel croutons, parmigiano

CORN SALAD
Greek feta, yellow corn, cucumber, grape tomato, basil, e.v.o.o

STEAK TARTARE
hand-cut tenderloin, sesame breadstick, house tartar dressing

BLUE CRAB RANGOONS
MD blue crab, cream cheese, sweet chili sauce

WARM SHRIMP SALAD (+10)
mesclun mix, beurre blanc, avocado, watermelon radish, dill

TUNA CARPACCIO (+10)
lemon ponzu, baby arugula, crispy capers

SECOND COURSE

ANGIE BURGER
triple patty smash, american cheese, red onion, pickle, fries

STEAK FRITES (+10)
prime NY strip, maître 'd butter, hand-cut frites

SPICY RIGATONI
rigatoni, vodka sauce, stracciatella, chives

BOLOGNAISE BLANC
rigatoni, wagyu beef ragú, Italian sausage, parmigiano

MILANESE
swordfish -or- chicken milanese topped with arugula, mozzarella

PORK CHOP MARTINI (+5)
pan fried bone-in pork chop, cherry peppers, parmigiano

WAGYU FRENCH DIP (+5)
wagyu ribeye, mozzarella, au jus, side of creamy horseradish

DESSERT

PROFITEROLE
vanilla gelato stuffed beignet, warm chocolate ganache

GELATO
assorted flavors
single scoop

RAINBOW COOKIE CAKE
chocolate glaze, almond paste, raspberry jam

MARTINIS



CLASSIC ESPRESSO
for five espresso
aspen vodka
copa d'oro
22



FILTHY GREEK
alb vodka, foro vermouth blanc
kalamata brine
19



COCONUT ESPRESSO
for five espresso
conniption gin
coconut
24



WHITE COSMO
grey goose, rockey's
cointreau
lime
21



MARTINI ROYALE
aspen vodka
passion fruit, vanilla
lemon, prosecco
23



VESPER MARTINI
conniption gin
haku vodka
lillet blanc
19



PISTACHIO MARTINI
conniption gin
pistachio cordial
baileys, egg white
23



WEST END FLOWER
london no. 3
elderflower
lemon, mint
23

COCKTAILS



OLIVE OIL SOUR
michter's rye
italicus, e.v.o.o
egg white, lemon
21



MEZCAL MULE
amaras, cucumber
passion fruit
ginger beer, agave
21



PERFECT PEAR
flecha reposado
allspice dram
belle paire, lemon
21



GINGER MARGARITA
patron 100, domaine de canton, ginger cordial, lime
20



ANGIE'S SPICY MARGARITA
el tequileño reposado
aperol, chartreuse
jalapeño, lime
21



CLOVER CLUB
conniption gin
raspberry preserve
lemon, egg white
21



BOULEVARDIER FORTY THREE
maker's mark
coffee bitters
skinos, licor 43
20



CHERRY COKE
peppercorn infused espolon repo
licor 43, grenadine
lime, coca cola
21

BEERS 11

STELLA ARTOIS	KRONEN-BOURG	PORT CITY IPA	PERONI LAGER	PERONI N/A

BUBBLES

PROSECCO, Vigne Antiche 84 - *Italy*	18/89
CHAMPAGNE, Lallier - *France*	24/120
CHAMPAGNE, Veuve Clicquot - *France*	28/180
GRANDE CUVÉE, Victorious Rosé - *France*	22/110

WHITE WINES

SAUVIGNON BLANC, Tapi - *New Zealand*	18/62
BORDEAUX BLANC, Chateau du Barail - *France*	20/77
ALBARIÑO, Mar de Frades - *Spain*	19/68
CÔTES DU RHÔNE, Parallèle 45 - *France*	18/62
PINOT GRIGIO, Tenuta Luisa - *Italy*	20/72
CHARDONNAY, Cantele - *Italy*	22/88

ROSÉ WINES

LANGUEDOC, Hampton Water - *France*	18/62
GRENACHE, Notorious Pink - *France*	19/68

RED WINES

PINOT NOIR, Lingua Franca - *Oregon*	20/77
RIOJA, Ramón Bilbao - *Spain*	22/88
BORDEAUX, L'Adage - *France*	21/84
NEBBIOLO, Produttori del Barbaresco - *Italy*	23/105
CÔTES DU RHÔNE, E. Guigal - *Italy*	21/84
CABERNET, Robert Mondavi - *California*	23/105

Full wine-list available upon request

Famous Frosé

Notorious Pink rosé & Grey Goose
frozen to perfection
served ice cold
18



ANGIE'S DIRTY DUO

London No. 3 gin -or-
Grey Goose vodka dirty
martini shaken with house
olive brine served with all
martini garnishes
serves two martinis
40



MARTINI FOUNTAIN

chilled tableside martini
tower featuring your
choice of dirty gin
vodka, or rich espresso
serves six-eight martinis
175



MOCKTAILS 16



NO-JITO
cucumber
lemon
fresh mint
club soda



FIGGY STARDUST
fig preserve
ginger cordial
lemon, agave

A La Carte

ALL DAY MENU

BAR ANGIE

Hours of Operation

Everyday 11:00am - Midnight

HAPPY HOUR DAILY

3:00pm - 6:00pm

RAW BAR



P.E.I OYSTERS * 26
half dozen oysters, mignonette
cocktail sauce, oyster crackers

TUNA CARPACCIO * 31
lemon ponzu, baby arugula, crispy capers

JUMBO SHRIMP COCKTAIL 26
half dozen shrimp, cocktail sauce

CRAB COCKTAIL 31
jumbo lump crab, louis dressing

KALUGA CAVIAR * 150
blini and traditional accoutrements

Seafood Plateau

MAINE LOBSTER, JUMBO LUMP CRAB, SHRIMP & OYSTERS *

Served with cocktail sauce, mignonette fresh horseradish & hot sauce

PETITE 85 *serves 1 - 2*

GRANDE 165 *serves 3 - 4*

Flatbreads

MARGHERITA 30
old school red sauce, mozzarella, fresh basil

PROSCIUTTO & ARUGULA 31
stracciatella, prosciutto san daniele
baby arugula, parmigiano, balsamic glaze

PEPPERONI 31
old school red sauce, hot honey, mozzarella

BURRATA 31
cherry tomatoes, basil pesto

APPETIZERS

FRIED OLIVES 12
castelvetrano olives, breaded, horseradish cream

FRENCH ONION SOUP 19
beef broth, caramelized onions, gruyère

STEAK TARTARE * 31
hand-cut tenderloin, sesame breadstick, house tartar dressing

LOBSTER & CAVIAR ROLL 20
maine lobster salad, celery remoulade, sold by the **piece**

SPINACH ARTICHOKE DIP 22
creamy cheese blend, roma artichokes, spinach

CRAB CAKES 34
MD blue crab, tartar dressing, frisée

STEAK TIDBITS 31
prime striploin, comté, au poivre, served over crostini

GYRO EGGROLL 26
lamb leg, caramelized onions, feta, tzatziki

LOBSTER ESCARGOT 32
Maine lobster, puff pastry, garlic butter, served escargot style

MUSSELS FRITES 34
choice of white wine garlic -or- marinara, hand-cut fries

POUTINE 22
hand-cut fries, cheddar cheese curds, gravy

BLUE CRAB RANGOONS 29
MD blue crab, cream cheese, sweet chili sauce

SHRIMP MARTINI 32
pan-fried, served over rice, cherry peppers, martini sauce

WAGYU IN A BLANKET 28
all beef, wrapped in puff pastry, honey mustard, sauerkraut

SALADS

ANGIE'S CHICKEN CAESAR 32
crispy cream cheese, everything bagel croutons, parmigiano

CHINESE CHICKEN SALAD 31
napa cabbage, radicchio, cashews, sesame soy dressing

CORN SALAD 28
Greek feta, cucumber, grape tomato, basil, e.v.o.o

WARM SHRIMP SALAD 32
mixed greens, beurre blanc, avocado, watermelon radish, dill

Add CHICKEN +8 • SHRIMP +12 • STEAK* +20

HANDHELDS

CHICKEN CAESAR SLIDERS 32
fried chicken
caesar dressing
aged parmigiano

ANGIE'S BURGER 35
triple patty smash
american cheese
red onion, hand-cut fries

WAGYU FRENCH DIP 43
thinly sliced ribeye
mozzarella, au jus
creamy horseradish

JAMBON BEURRE 28
ham, salted butter
comté cheese, side of
mixed greens

PASTA

BOLOGNAISE BLANC rigatoni, wagyu beef ragú, italian sausage, parmigiano 40

LITTLE NECK linguine, little neck clams, white wine, parsley, garlic 40

TRUFFLE TAGLIATELLE creamy truffle sauce, fresh shaved truffle, parmigiano 46

SPICY RIGATONI spicy vodka sauce, stracciatella, chives 38

SEAFOOD PASTA shrimp, maine lobster, mussels & clams, chitarra pasta 62

ENTREES

CHICKEN PAILLARD grilled tomato, chicken jus, frisée 38

LAMB CHOPS * simply grilled, hand-cut fries 62

GRILLED BRANZINO tomatoes, red onion capers, olives 42

TROUT AMANDINE french green beans, brown butter, lemon 43

PORKCHOP MARTINI bone-in, pan-fried, cherry peppers, martini sauce 48

MILANESE chicken or swordfish, beurre blanc, served with side salad 42

ROASTED CHICKEN half roasted airline chicken, mashed potato, chicken jus 42

WHOLE DOVER SOLE sautéed shallots, capers, lemon, and butter 75

LOBSTER FRITES 2lb Maine lobster, breaded and grilled, hand-cut fries 87

STEAK FRITES*

served with hand-cut fries, Add au poivre +4, Add cajun blackened style +3

NEW YORK STRIP 14oz prime striploin 75

FILET MIGNON 12oz tenderloin 79

COLORADO RIBEYE 117

32oz bone-in ribeye, deeply marbled and flame-grilled finished with maître d'hôtel butter

HAND-CUT FRENCH FRIES

served with Angie's sauce garlic aioli & ketchup

15

Sides

GREEN BEANS 13
MASHED POTATO 15
SIDE SALAD 13
SAUTÉED SPINACH 12

* *Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness.*

A 4% operational service charge is added to every tab to support wages and employee benefits and is retained by the restaurant. This is not a tip to the service staff.