

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
grilled yellow corn, cucumber, red onion, tomato, Greek feta

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, rocky'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
skins, 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
120



MOCKTAILS 16



NO-JITO
cucumber
lemon
fresh mint
club soda



**FIGGY
STARDUST**
fig preserve
ginger cordial
lemon, agave

