

Starters, Salads & Pizza

*fried calamari** | cherry peppers | marinara sauce \$18

*mushroom soup** | exotic mushroom blend | sherry cream \$8

*tomato bisque** | cream | plum tomato | carrot, celery and onion rendered in bacon | garlic | thyme | sage | crispy bacon garnish \$8

ricotta toast | sourdough | ricotta | arugula and tomato salad | balsamic and extra virgin olive oil drizzle \$14

*destination 622 "pure" crab cake** | grain mustard sauce | mango pico de gallo \$22

*beet salad** | red and golden beets | mandarin oranges | arugula | pickled onions | feta | white balsamic dressing \$16

*waypoint wedge** | baby iceberg | crumbled blue cheese | tomatoes | bacon | red onions | blue cheese dressing \$16

*hearts of romaine caesar** | crisp romaine | cherry tomatoes | shaved parmesan | asiago | garlic bread | creamy caesar dressing \$16

*crispy brussels sprouts** | apple | raisins | honey glazed bacon | blue cheese \$15

*the classic** | pizza | marinated plum tomato | garlic | fresh mozzarella | fresh basil \$14

*the picante** | pizza | tomato sauce | pepperoni | fresh mozzarella | pecorino romano | provolone | spicy red pepper \$15

*the bianca** | pizza | ricotta | fresh mozzarella | pecorino romano | provolone | fresh spinach | garlic \$15

*the italian** | pizza | sausage | broccoli rabe | tomato sauce | fresh mozzarella | pecorino romano | provolone \$16

stuffed pepperoni bread | pepperoni | fresh mozzarella | pecorino romano | provolone | side of tomato sauce \$15

stuffed sausage bread | sausage | broccoli rabe | fresh mozzarella | pecorino romano | provolone | side of tomato sauce \$16

Main Dishes

*spicy rigatoni** | vodka infused blush tomato cream | spicy red pepper \$25

mushroom cream ravioli | housemade ravioli | mushroom-sherry cream sauce \$25

*cavatelli broccoli rabe** | housemade ricotta cavatelli | italian sweet sausage | cannellini beans | broccoli rabe | parmesan cheese | garlic butter \$25

*gnocchi pesto cream** | housemade gnocchi | pesto cream sauce \$25

*center cut filet mignon** | 8oz cut | pan-seared | garlic butter | demi-glace | baked potato | seasonal vegetable \$54

*short ribs** | slow-braised and boneless | au jus | jalapeño polenta | seasonal vegetable | crispy onion garnish \$42

bourbon pork chop | bourbon glaze | crispy brussels sprouts | glazed butternut squash \$39

*grass-fed lamb chops** | herb-crusted | mint jelly | mashed potatoes | seasonal vegetable \$42

veal milanese | breaded and pan-fried | arugula salad | mashed potatoes | balsamic drizzle \$40

*chicken rollatini** | bell & evans chicken breast | broccoli rabe | imported provolone cheese | roasted red pepper coulis | seasonal vegetable | creamy risotto \$30

Entrée Enhancements:

1/2lb Crab Cluster* +\$24

Lobster Tail* +\$22

Jumbo Grilled Shrimp (4)* +\$18

Grilled Chicken* +\$12

ANY ITEM LISTED WITH AN ASTERISK (*) CAN BE PREPARED GLUTEN FREE

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

GLUTEN FREE CRUSTS FOR PIZZAS ARE +\$2

ADDITIONAL DRESSINGS AND SAUCES ARE SUBJECT TO AN UPCHARGE

THERE WILL BE A 3% CREDIT CARD PROCESSING FEE FOR ALL CREDIT CARD TRANSACTIONS

Seafood

*linguini and local clams** | garlic | parsley | herbs | pecorino romano cheese | red or white sauce | spicy red pepper \$32

*lemon halibut** | pan-seared | lemon olive oil | citrus jasmine rice | wilted spinach | lemon beurre blanc \$39

*tuscan salmon** | italian seasoned and seared salmon filet | creamy risotto | tomato basil bruschetta \$34

flounder francaise | battered local flounder | lemon butter white wine sauce | risotto \$29

*seafood boil** | snow crab | lobster | clams | mussels | shrimp | andouille sausage | corn on the cob | potatoes \$60

*angry lobster** | linguini | lobster tail | spicy chili tomato sauce | spinach \$42

Sides

*baked potato** | butter and sour cream upon request \$8

*twice baked potato** | potato skin | mashed potatoes | cheddar cheese | scallions \$10
butter and sour cream upon request

*mashed potatoes** | garlic | butter | cream \$8

*broccoli rabe** | garlic and oil \$12

*jalapeño volenta** | garlic | jalapeño | parmesan \$8

*baby carrots** | butter roasted \$8

Dessert

signature chocolate chip bread pudding | bread | vanilla custard | chocolate chips \$9

mile high chocolate cake | chocolate cake | chocolate fudge | chocolate frosting \$11

new york cheesecake | housemade | graham cracker crust \$10

*apple crisp skillet** | cinnamon crumb topping | granny smith apples | pie crust \$12

chocolate chip cookie skillet for two | served warm | vanilla ice cream \$14

cannoli ice cream | housemade cannoli cream ice cream | chocolate chips | imported cannoli shells | *classic cannoli shell* \$7 • *hand-dipped chocolate-coated shell* \$9

*chocolate torte** | blend of chocolates \$8

*pistachio tartufe** | pistachio gelato | vanilla gelato | dried cherry | chocolate coating \$9

*classic tartufe** | chocolate gelato | vanilla gelato | dried cherry | sliced almonds | chocolate coating \$9

*gelato** | chocolate or vanilla \$6



Host your next event with us

We offer multiple private spaces for your next event. Each space has a unique personality and can be used for any type of event from birthday parties to bridal showers; sporting events to holiday events; christenings to graduations; corporate events to retirement parties; or just simple get-togethers with friends and family.