

Dinner Features

Appetizers

Island Creek Oysters, MA

Mignonette & Cocktail Sauce 18.

Stracciatella di Bufala

Heirloom Tomatoes, Basil, Mocali Extra Virgin Olive Oil, Crostini 18.

Sheep's Milk Ricotta Gnocchi

Fennel, Sweet Sausage, Cherry Tomatoes, White Wine, Shaved Grana Padano 14.

Little Neck Clams with Fava Beans

Pancetta, Black Garlic, Onions, Oregano, Tomato Concasse, White Wine 14.

Entrées

Soft Shell Crabs

Pan Seared, Sautéed Spinach, White Wine-Butter Sauce 32.

Pan Roasted Halibut

Shrimp, Brussel Sprouts, Yukon Potatoes, Rosemary, Asparagus, Lemon Garlic 38.

Cajun Grilled Rare Ahi Tuna

Wild Mushrooms, Endive, Leeks, Oven Roasted Tomatoes, Balsamic 34.

Herb Rubbed Bone-In Filet Mignon

Goat Cheese Potato Croquette, Asparagus, Sherry Mushroom Demi-Glace 45.

FEATURE WINES

Sparkling

Botter, Prosecco (Veneto)

Quartino / Bottle

9.75 / 30.00

Duc De Romet, Brut Prestige, Champagne

Glass 20.00 / 95.00

Goutorbe, Grand Cru, Brut Rose Champagne

Glass 24.00 / 115.00

Rosé

Gobelsburger, Cistercien Rosé, 2016 (Austria)

12.25 / 41.00

Bianco

Il Conte, Pinot Grigio, 2016 (Veneto)

8.75 / 28.00

600 Peak, Chardonnay, 2015 (CA)

9.50 / 29.00

Cantina Del Taburno, Falanghina Del Sannio, 2015 (Campania)

10.50 / 34.00

Jakob Schneider, Riesling, 2015 (Nahe)

10.75 / 35.00

Fiou, "Silex" Sancerre, 2015 (Loire)

14.75 / 47.00

CrossBarn by P.Hobbs, Chardonnay, 2015 (Sonoma)

18.25 / 57.00

Rosso

Black's Station, Cabernet Sauvignon, 2015 (Yolo County, CA)

8.75 / 28.00

Mocali, Morellino di Scansano, 2014 (Toscana)

10.75 / 35.00

Sean Minor, Pinot Noir, 2014 (Central Coast)

11.25 / 36.00

Graffito, Malbec, 2013 (Mendoza)

13.25 / 42.00

Banshee, "Mordecai", Proprietary Red, 2014 (North Coast, CA)

14.75 / 47.00

Aleramici, Il Galampio Rosso, 2015 (Toscana)

15.25 / 49.00

Carpe Diem, Cabernet Sauvignon, 2014 (Napa)

17.75 / 56.00

La Colombina, Brunello di Montalcino, 2012 (Toscana)

26.00 / 75.00

Wines ala Coravin

Liquid Farms, White Hill, Chardonnay, 2014 (Santa Maria, CA)

Quartino 37.00 Bottle 95.00

Shea Wine Cellars, Estate, Pinot Noir, 2013 (Willamette Valley)

Quartino 28.00 Bottle 75.00

Pride, Cabernet Sauvignon, 2011 (Napa/Sonoma)

Quartino 50.00 Bottle 135.00