

STARTERS

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| Imported Artisan Cheese Board | 19 / 35- |
| <i>Fruit preserves, nuts, whole grain mustard, berries, olives, flat bread (for two or four)</i> | |
| Chilled Shrimp & Crab Cocktail | 24- |
| <i>Colossal U-10 shrimp, Colossal lump crab, house-made cocktail sauce, Burgundy mustard aioli</i> | |
| Hudson Valley "A" Grade Foie Gras | 18- |
| <i>Pan seared with Chef's selection of seasonal accompaniments</i> | |
| Scallops and Pork Belly | 18- |
| <i>Pan seared U-10 New Bedford scallops, in-house roasted pork belly, fresh lemon, local honey, white wine, caramelized ginger</i> | |
| Lump Crab Cake & Grilled Shrimp | 21- |
| <i>Old Bay seasoned colossal lump crab, U-10 shrimp, lemon herb butter, rainbow microgreens</i> | |
| Golden Fried Buffalo Calamari | 13- |
| <i>Lightly dusted and fried, blue cheese crumbles, house made buffalo sauce</i> | |
| Mussels – Mussels – Mussels | 12- |
| <i>House made marinara, fra diavolo or garlic white wine sauce</i> | |
| Chef Brad's Fried Green Tomatoes | 12 / 18- |
| <i>Lump crab meat, sautéed sweet local corn, roasted red peppers, homemade remoulade</i> | |
| Fresh Mozzarella and Local Tomato | 14- |
| <i>Fresh mint pesto, balsamic pearls, aged balsamic, rainbow microgreens, E.V.O.O.</i> | |

FROM THE GARDEN

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| Wedge Salad | 12- |
| <i>Iceberg lettuce, gorgonzola, local tomato, crisp applewood smoked bacon, blue cheese dressing, aged balsamic</i> | |
| Chophouse Spinach Salad | 12- |
| <i>Applewood smoked bacon, sea salt cashews, seasonal berries, gorgonzola cheese, hard boiled egg, house made champagne vinaigrette</i> | |
| Arugula & Poached Pear Salad | 12- |
| <i>Fresh berries, feta cheese, Marcona Spanish almonds, cucumber, house made pear & ginger dressing</i> | |
| Caesar Salad | 7 / 10- |
| <i>Romaine lettuce hearts, shaved parmesan cheese, house made croutons, Caesar dressing</i> | |

Grilled or Blackened Chicken Breast- 7
Grilled or Blackened Jumbo Shrimp- 9

SEAFOOD

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| Stuffed Center Cut Chilean Sea Bass | 42- |
| <i>Center cut, pan seared, colossal lump crab, roasted shallot & champagne butter</i> | |
| +Center Cut, Alaskan Sock Eye Salmon | 32- |
| <i>Pan seared, house made arugula, cashew & orange pesto (Please specify temperature)</i> | |
| Cold Water Lobster Tail | M/P |
| <i>Parmesan herb encrusted, flash fried, house made Bearnaise 8 oz. or 14 oz.</i> | |
| Zuppa de Pesce (Seafood Stew) | 29- |
| <i>Shrimp, clams, mussels, calamari and scallops stewed in red wine & marinara sauce over linguine</i> | |
| Steakhouse Baked Shrimp | 32- |
| <i>Colossal U-10 shrimp, garlic, olive oil, white wine, bread crumbs & Romano, baked in our brick oven</i> | |
| Clams Posillipo | 24- |
| <i>Fresh clams, chopped clams, plum tomato, clam broth, pepperoncini, tossed with linguine</i> | |

ITALIAN ENTREES

| | <i>CHICKEN</i> | <i>VEAL</i> |
|---|----------------|-------------|
| Picatta | 21 | 26 |
| <i>Sautéed with capers and lemon, white wine sauce</i> | | |
| Francese | 21 | 26 |
| <i>Lemon white wine sauce, egg battered, pan sautéed</i> | | |
| Marsala | 21 | 26 |
| <i>Traditional Marsala wine sauce with sautéed mushrooms</i> | | |
| Siciliano | 24 | 29 |
| <i>Lightly fried cutlet, eggplant, roasted red peppers, prosciutto, melted provolone</i> | | |
| *Eggplant Parmigiana | | 20- |
| <i>Layers of eggplant coated in seasoned bread crumbs, baked with mozzarella, Romano and marinara</i> | | |
| Penne Carbonara | | 22- |
| <i>Prosciutto, peas, white wine Alfredo sauce, penne pasta</i> | | |
| *Fettuccine Alfredo | | 19- |
| <i>Our very own Alfredo sauce made fresh to order for a truly authentic flavor</i> | | |

Grilled or Blackened Chicken Breast- 7

Grilled or Blackened Jumbo Shrimp- 9

-We are happy to create your order to any dietary restrictions or allergies. Please notify your server.-

**** Entrée Sharing Charge \$7 ****

**VEGETARIAN SELECTION*

+ Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Egg may increase your risk of food borne illness, especially if you have any medical conditions.

U.S.D.A PRIME STEAK AND CHOPS



Of all the beef produced in the U.S., less than 3% is certified as U.S.D.A. Prime. Prime Grade has the highest rating of a combined high ratio of marbling with the youngest maturity of beef. That's why prime is the most flavorful and most tender with the finest of texture. We are proud to offer our patrons *exclusively* U.S.D.A. Prime. Not to be confused with Certified Angus Beef, which is simply a type of cow, not a grade of beef.



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| <p>+U.S.D.A. PRIME, Rib Eye (16 oz.) <i>Dry aged, hand cut in house (Larger Cuts Available)</i></p> <p>+U.S.D.A PRIME, N.Y. Strip (16 oz.) <i>Dry aged, hand cut in house (Larger Cuts Available)</i></p> <p>+U.S.D.A PRIME Center Cut Filet Mignon <i>Hand cut to size starting at 8oz.</i></p> <p>+U.S.D.A PRIME Surf & Turf <i>Hand cut 8oz. Filet Mignon, 8 oz. Cold Water Lobster Tail, House Made Béarnaise, Grilled Asparagus and Potato</i></p> <p>+Australian Rack of Lamb (4/6 bones) <i>Hand cut, grilled to temperature, Chef's selection of sauce</i></p> <p>+Maple Leaf Farms Long Island Duck Breast <i>Seared medium-rare, House Made apricot barbecue glaze</i></p> <p>+14oz. Cowboy Cut Bone-In Pork Chop (Butcher's Block Prime Pork) <i>Grilled to temperature, House Made white wine barbecue sauce</i></p> <p>+20 oz. Stuffed Bone In Veal Chop (Our Signature Entrée) <i>Stuffed with prosciutto, basil and fresh mozzarella, Port wine mushroom reduction</i></p> <p>+Veal Chop Saltimbocca <i>Hand pounded 16 oz. bone-in veal chop, fresh sage, prosciutto, provolone, Marsala pan sauce</i></p> | <p>45</p> <p>48</p> <p>M/P</p> <p>M/P</p> <p>32/40</p> <p>30</p> <p>32</p> <p>48</p> <p>45</p> |
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**** Steak or Chop Sharing Charge \$10 ****

- Rare** – red throughout, cool center (115°-120°)
- Medium-Rare** – red, warm center (125°-130°)
- Medium** – red, hot red center, surrounded by pink (135°-140°)
- Medium-Well** – pink, hot center (145°-150°)
- Well Done** – cooked throughout, no color (155°+)

We will not guarantee the integrity of any steak or chop cooked past medium.

Steak Toppings

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| Au Poivre Style | 7 |
| Hawaiian Kona Coffee Encrusted | 4 |
| Cabernet Sauvignon Demi Glace | 5 |
| Gorgonzola Crust..... | 5 |
| House Made Béarnaise..... | 4 |
| 12 yr. Aged Tondo Balsamic | 6 |
| Dried Porcini Mushroom Rub | 4 |

Steak Additions

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| Hudson Valley "A" Grade Foie Gras Butter | 12 |
| Grilled Colossal Shrimp (3) | 15 |
| 8 oz. Cold Water Lobster Tail | 21 |
| U-10 New Bedford Scallops (2)..... | 16 |
| Grilled Asparagus..... | 8 |
| Sautéed Mushrooms | 6 |
| Sautéed Onions | 6 |

Gift Certificates Available

+ Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Egg May Increase Your Risk of Food borne Illness, Especially if you Have any Medical Conditions

Pizza, Calzone's and Stromboli's available for dine in & carry out, Monday through Thursday.
Carry out only, Friday and Saturday.

BRICK OVEN PIZZA SPECIALTIES

Small Pizza, Stromboli or Calzone sharing charge - \$5

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| The Bistro – Sausage, Pepperoni, Mushrooms, Onions, Pepper | SM - 16 | LG - 25 |
| The Italian – Pepperoni, Sausage, Artichokes, Garlic, Marinated Mushroom | SM - 16 | LG - 25 |
| The Pescatore – Shrimp, Clams, Garlic, Olive Oil, Herbs, Romano, Mozzarella | SM - 16 | LG - 25 |
| The Blanco – Ricotta, Garlic, Broccoli, Mozzarella | SM - 16 | LG - 25 |
| The Margarita – Fresh Sliced Tomato, Basil, Mozzarella & a touch of Olive Oil | SM - 16 | LG - 25 |
| The Long Island – Grilled Chicken, Pesto, Roasted Red Peppers, Mushrooms | SM - 16 | LG - 25 |
| The Gardener – Tomato, Spinach, Onion, Mushroom & Peppers | SM - 16 | LG - 25 |
| Buffalo Chicken - Fried Chicken Tenderloin, House made Buffalo Sauce, Mozzarella, Blue Cheese Crumbles, Finished with Buttermilk Ranch | SM - 17 | LG - 26 |
| The Meat Lover – Pepperoni, Sausage, Ham, Bacon, Meatballs, Mozzarella | SM - 17 | LG - 26 |

PIZZA YOUR WAY

Basic Plain Cheese

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|----------------|----------------|-----------------|
| | SM-(12") - 12- | LG- (16") - 16- |
| Topping | 2- | 3- |
| Chicken Breast | 4- | 7- |
| Shrimp | 5- | 8- |

Choice of Toppings

Pepperoni* Extra Cheese* Sausage* Onions * Fresh Tomato * Mushrooms * Meatballs *
Ham * Sun Dried Tomatoes * Anchovies * Black Olives * Green Peppers * Bacon
Pineapple * Jalapeño * Prosciutto * Artichoke Hearts * Broccoli *
* Spinach * Feta Cheese * Eggplant

CALZONES AND STROMBOLIS

Additional Fillings - 2-

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| Cheese Calzone – Fresh Dough filled with Ricotta Cheese, Mozzarella, & choice of one filling | 15 |
| Cheese Stromboli – Fresh Dough filled with Mozzarella Cheese and Marinara for dipping | 15 |
| N.Y. Deli – Fresh Dough filled with Ham, Pepperoni, Salami, and Mozzarella | 15 |
| Soprano – Fresh Dough filled with Sausage, Pepperoni, Onions, Mushrooms & Mozzarella | 15 |
| The Veggie – Fresh Dough filled with Eggplant, Spinach, Onions, Mushrooms, Green Peppers & Mozzarella | 15 |
| Bistro Delight – Fresh Dough filled with Meatballs, Italian Sausage, Mushrooms, Green Peppers & Onions | 15 |