

STARTERS

Imported Artisan Cheese Board for Two	19 / 35-
<i>Fruit preserves, nuts, whole grain mustard, berries, olives, flat bread (for two or four)</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>	
Chilled Shrimp & Crab Cocktail	21-
<i>Colossal U-10 shrimp, Colossal lump crab, house-made cocktail sauce, Burgundy mustard aioli</i>	
U.S.D.A. Prime Blackened Filet Tips	20-
<i>U.S.D.A. Prime filet mignon seasoned in blackening spice, orange-horseradish sauce. <u>SPICY</u> (As Entree 29-)</i>	
Golden Fried Buffalo Calamari	13-
<i>Lightly dusted and fried, blue cheese crumbles, house made buffalo sauce, blackening spices</i>	
Mussels – Mussels – Mussels	12-
<i>Mussels, sautéed in your choice of our marinara, fra diavolo or garlic white wine sauce</i>	
Chef Brad's Fried Green Tomatoes	10 / 15-
<i>Topped with lump crab meat, sautéed sweet local corn, roasted red peppers, homemade remoulade</i>	
Burrata, Speck and Tomato	14-
<i>Cream filled Mozzarella, Beefsteak tomatoes, thinly sliced, smoked prosciutto, arugula, golden dried figs, balsamic pearls, basil infused E.V.O.O.</i>	

FROM THE GARDEN

Wedge Salad	12-
<i>Fresh Iceberg, gorgonzola, fresh local tomato, crisp apple wood smoked bacon, blue cheese dressing, aged balsamic glaze</i>	
Chophouse Spinach Salad	12-
<i>Crumbled apple wood smoked bacon, sea salt cashews, seasonal berries, gorgonzola cheese, hard boiled egg, homemade champagne vinaigrette</i>	
Greek Salad	10-
<i>Mixed field of greens topped with tomato, kalamata olives, feta cheese, Bermuda onion, cucumber, pepperoncini peppers, Mediterranean seasoning; served with balsamic vinaigrette</i>	
Caesar Salad	10-
<i>Romaine lettuce hearts, shaved parmesan cheese, garlic croutons, Caesar dressing</i>	

Grilled or Blackened Chicken Breast- 7

Grilled or Blackened Jumbo Shrimp- 9

SEAFOOD

+Center Cut, Alaskan Sock Eye Salmon	28-
<i>Pan seared, orange-ginger glaze (Please specify temperature)</i>	
Jumbo Shrimp & Grits	24-
<i>Sautéed jumbo shrimp, creamy smoked Gouda infused grits, fried okra, crispy prosciutto, house made white wine barbecue sauce</i>	
Stuffed Center Cut Chilean Sea Bass	39-
<i>Center cut, pan seared, homemade lump crab stuffing, lemon white wine butter sauce</i>	
Zuppa de Pesce (Seafood Stew)	28-
<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>	
Linguine & Clam Sauce	21-
<i>Linguine tossed in our homemade clam sauce (Red or White)</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>		
Parmigiana	21	26
<i>Baked with marinara and mozzarella</i>		
Marsala	21	26
<i>Traditional Marsala wine sauce with sautéed mushrooms</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 only 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.



<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, glazed with 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>42</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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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 Additions

Au Poivre Style	7
Hawaiian Kona Coffee Encrusted	4
Dried Porcini Mushroom Rub	4
Cabernet Sauvignon Demi Glace	5
12yr Aged Tondo Balsamic	6 per oz.
Gorgonzola Crust	5
Hudson Valley "A" Grade Foie Gras Butter	10
House Made Béarnaise	4
8 oz. Cold Water Lobster Tail	19
Side of Grilled Asparagus	7

+ 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

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

	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-

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