

## STARTERS

<b>Imported Artisan Cheese Board for Two</b>	19 / 35-
<i>Fruit preserves, nuts, whole grain mustard, berries, olives, flat bread (for two or four)</i>	
<b>Hudson Valley "A" Grade Foie Gras</b>	18-
<i>Pan seared with Chef's selection of seasonal accompaniments</i>	
<b>Scallops and Pork Belly</b>	18-
<i>Pan seared U-10 New Bedford scallops, in-house roasted pork belly, fresh lemon, local honey, white wine, caramelized ginger</i>	
<b>Chilled Shrimp &amp; Crab Cocktail</b>	21-
<i>Colossal U-10 shrimp, Colossal lump crab, house-made cocktail sauce, Burgundy mustard aioli</i>	
<b>U.S.D.A. Prime Blackened Filet Tips</b>	20-
<i>U.S.D.A. Prime filet mignon seasoned in blackening spice, orange-horseradish sauce. <u>SPICY</u> (As Entree 29-)</i>	
<b>Golden Fried Buffalo Calamari</b>	13-
<i>Lightly dusted and fried, blue cheese crumbles, house made buffalo sauce, blackening spices</i>	
<b>Mussels – Mussels – Mussels</b>	12-
<i>Mussels, sautéed in your choice of our marinara, fra diavolo or garlic white wine sauce</i>	
<b>Chef Brad's Fried Green Tomatoes</b>	10 / 15-
<i>Topped with lump crab meat, sautéed sweet local corn, roasted red peppers, homemade remoulade</i>	
<b>Burrata, Speck and Tomato</b>	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

<b>Wedge Salad</b>	12-
<i>Fresh Iceberg, gorgonzola, fresh local tomato, crisp apple wood smoked bacon, blue cheese dressing, aged balsamic glaze</i>	
<b>Chophouse Spinach Salad</b>	12-
<i>Crumbled apple wood smoked bacon, sea salt cashews, seasonal berries, gorgonzola cheese, hard boiled egg, homemade champagne vinaigrette</i>	
<b>Greek Salad</b>	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>	
<b>Caesar Salad</b>	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

<b>+Center Cut, Scottish Salmon Fillet</b>	<b>28-</b>
<i>Pan seared, orange-ginger glaze (Please specify temperature)</i>	
<b>Jumbo Shrimp &amp; Grits</b>	<b>24-</b>
<i>Sautéed jumbo shrimp, creamy smoked Gouda infused grits, fried okra, crispy prosciutto, house made white wine barbecue sauce</i>	
<b>Stuffed Center Cut Chilean Sea Bass</b>	<b>36-</b>
<i>Center cut, pan seared, homemade lump crab stuffing, lemon white wine butter sauce</i>	
<b>Zuppa de Pesce (Seafood Stew)</b>	<b>28-</b>
<i>Shrimp, clams, mussels, calamari and scallops stewed in red wine &amp; marinara sauce over linguine</i>	
<b>Steakhouse Baked Shrimp</b>	<b>32-</b>
<i>Colossal U-10 shrimp, garlic, olive oil, white wine, bread crumbs &amp; Romano, baked in our brick oven</i>	
<b>Linguine &amp; Clam Sauce</b>	<b>21-</b>
<i>Linguine tossed in our homemade clam sauce (Red or White)</i>	

## ITALIAN ENTREES

		<i>CHICKEN</i>	<i> </i>	<i>VEAL</i>
<b>Picatta</b>		<b>21</b>		<b>26</b>
<i>Sautéed with capers and lemon, white wine sauce</i>				
<b>Francese</b>		<b>21</b>		<b>26</b>
<i>Lemon white wine sauce, egg battered, pan sautéed</i>				
<b>Parmigiana</b>		<b>21</b>		<b>26</b>
<i>Baked with marinara and mozzarella</i>				
<b>Marsala</b>		<b>21</b>		<b>26</b>
<i>Traditional Marsala wine sauce with sautéed mushrooms</i>				
<b>*Eggplant Parmigiana</b>				<b>20-</b>
<i>Layers of eggplant coated in seasoned bread crumbs, baked with mozzarella, Romano and marinara</i>				
<b>Penne Carbonara</b>				<b>22-</b>
<i>Prosciutto, peas, white wine Alfredo sauce, penne pasta</i>				
<b>*Fettuccine Alfredo</b>				<b>19-</b>
<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.-**

Sharing Charge \$7 / Substitute Greek, Caesar or Soup (Seasonal)

### **\*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.



<p><b>+U.S.D.A. PRIME, Rib Eye (16 oz.)</b> <i>Dry aged, hand cut in house (Larger Cuts Available)</i></p>	45
<p><b>+U.S.D.A PRIME, N.Y. Strip (16 oz.)</b> <i>Dry aged, hand cut in house (Larger Cuts Available)</i></p>	42
<p><b>+U.S.D.A PRIME Center Cut Filet Mignon</b> <i>Hand cut to size starting at 8oz.</i></p>	M/P
<p><b>+Australian Rack of Lamb (4/6 bones)</b> <i>Hand cut, grilled to temperature, Chef's selection of sauce</i></p>	32/40
<p><b>+Maple Leaf Farms Long Island Duck Breast</b> <i>Seared medium-rare, glazed with homemade apricot barbecue</i></p>	30
<p><b>+14oz. Cowboy Cut Bone-In Pork Chop (Butcher's Block Prime Pork)</b> <i>Grilled to temperature, with house made white wine barbecue sauce.</i></p>	32
<p><b>+20 oz. Stuffed Bone In Veal Chop (Our Signature Entrée)</b> <i>Stuffed with prosciutto, basil and fresh mozzarella, port wine mushroom reduction</i></p>	48
<p><b>+Veal Chop Saltimbocca</b> <i>Hand pounded 16 oz., bone-in veal chop, fresh sage, prosciutto, provolone, Marsala pan sauce</i></p>	45

**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 can not guarantee the integrity of any steak or chop cooked past medium.**

Steak & Chop Sharing Charge \$10 / Substitute Greek, Caesar or Soup (Seasonal)

### 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.
25yr Aged Balsamic .....	15 per oz.
Gorgonzola Crust .....	5
Hudson Valley "A" Grade Foie Gras Butter .....	10
House Made Béarnaise .....	4
7 oz. Cold Water Lobster Tail .....	19

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## BRICK OVEN PIZZA SPECIALTIES

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

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

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

**20% Gratuity May Be Added to Checks for Groups of 6 or More**