

GLUTEN FREE MENU

STARTERS

Chilled Shrimp & Crab Cocktail	24-
<i>Colossal U-10 shrimp, Colossal lump crab, house-made cocktail sauce, Burgundy mustard aioli</i>	
Imported Artisan Cheese Board for Two	19 / 35-
<i>Fruit preserves, nuts, whole grain mustard, berries, olives, flat bread (for two or four)</i>	
Fresh Mozzarella and Tomato	14-
<i>Fresh mint pesto, balsamic pearls, aged balsamic, rainbow microgreens, E.V.O.O.</i>	
Mussels – Mussels -- Mussels	12-
<i>Mussels, sautéed in your choice of our marinara, fra diavolo or garlic white wine sauce</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>	

SALADS

Wedge Salad	12-
<i>Iceberg, gorgonzola cheese, applewood smoked bacon, blue cheese dressing</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 topped with parmesan cheese and tossed in our Caesar dressing</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>	

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

SEAFOOD

Clams Posillipo	27-
<i>Fresh clams, chopped clams, plum tomato, clam broth, spicy peppers, served over a bed of gluten-free pasta</i>	
+Center Cut, Alaskan Sock Eye Salmon	32-
<i>Pan seared, house made arugula, cashew & orange pesto (Please specify temperature)</i>	
Stuffed Center Cut Chilean Sea Bass	42-
<i>Center cut, pan seared, colossal lump crab, roasted shallot champagne butter</i>	
Zuppa de Pesce (Seafood Stew)	32-
<i>Shrimp, clams, mussels, calamari and scallops stewed in our marinara sauce; served over a bed of gluten-free pasta</i>	
Steakhouse Baked Shrimp	32-
<i>Colossal U-10 shrimp, garlic, olive oil, white wine, Romano cheese, baked in our brick oven, rice</i>	

ITALIAN ENTREES

Served with gluten-free pasta & salad.

	<i>CHICKEN</i>	<i>VEAL</i>
Picatta <i>Sautéed with capers and lemon, white wine sauce</i>	26	32
Francese <i>Lemon white wine sauce, egg battered, pan sautéed</i>	26	32
Marsala <i>Traditional Marsala wine sauce with sautéed mushrooms</i>	26	32
Penne Carbonara <i>Prosciutto, peas, white wine Alfredo sauce, penne pasta</i>		25-
*Fettuccine Alfredo <i>Our very own Alfredo sauce made fresh to order for a truly authentic flavor</i>		22-

Grilled or Blackened Chicken Breast- 7

Grilled or Blackened Jumbo Shrimp- 9

Sharing Charge - \$7

*VEGETARIAN SELECTION

STEAK AND CHOPS

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

Steak & Chop Sharing Charge - \$10

Steak Toppings

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

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