

STARTERS

Imported Artisan Cheese Board	19 / 35-
<i>Fruit preserves, nuts, whole grain mustard, berries, 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>	

FROM THE GARDEN

Wedge Salad	12-
<i>Iceberg lettuce, gorgonzola, local tomato, crisp applewood smoked bacon, blue cheese dressing, aged balsamic</i>	
Chophouse Spinach Salad	7 / 12-
<i>Applewood smoked bacon, sea salt cashews, seasonal berries, gorgonzola cheese, hard boiled egg, house made champagne vinaigrette</i>	
Arugula & Poached Pear Salad	7 / 12-
<i>Fresh berries, feta cheese, Marcona Spanish almonds, cucumber, house made pear & ginger dressing</i>	
Caesar Salad	6 / 10-
<i>Romaine lettuce hearts, shaved parmesan cheese, house made croutons, Caesar dressing</i>	
Fresh Mozzarella and Local Tomato	14-
<i>Balsamic pearls, aged balsamic, rainbow microgreens, E.V.O.O.</i>	

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

FROM THE SEA

Center Cut Chilean Sea Bass <i>Center cut, pan seared, colossal lump crab, roasted shallot & champagne butter</i>	42-
+Center Cut, Wild Caught Salmon <i>Pan seared, Creole mustard cream sauce (Please specify temperature)</i>	32-
Cold Water Lobster Tail <i>8 oz. parmesan herb encrusted, flash fried, house made Bearnaise</i>	M/P
Zuppa de Pesce (Seafood Stew) <i>Shrimp, clams, mussels, calamari and scallops stewed in red wine & marinara sauce over linguine</i> <i>Add 8 oz. Cold Water Lobster Tail – 21</i>	34-
Steakhouse Baked Shrimp <i>Colossal U-10 shrimp, garlic, olive oil, white wine, bread crumbs & Romano, baked in our brick oven</i>	32-

ITALIAN ENTREES

	<i>CHICKEN</i>	<i>VEAL</i>
Picatta <i>Sautéed with capers and lemon, white wine sauce</i>	21	26
Marsala <i>Traditional Marsala wine sauce with sautéed mushrooms</i>	21	26
Siciliano <i>Lightly fried cutlet, eggplant, roasted red peppers, prosciutto, melted provolone</i>	24	29
Veal Bolognese <i>House Made veal & beef meat sauce, Pappardelle pasta, Reggiano Parmesan</i>		26-
*Eggplant Parmigiana <i>Layers of hand breaded fresh eggplant, house made marinara, melted mozzarella, over linguine</i>		24-
*Fettuccine Alfredo <i>Our very own Alfredo sauce made fresh to order for a truly authentic flavor</i>		19-

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.



<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 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 black cherry & honey bourbon 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>36/42</p> <p>30</p> <p>34</p> <p>48</p> <p>45</p>
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Rare – red throughout, cool center (115°) **Medium-Rare** – red, warm center (125°) **Medium** – red, hot red center, surrounded by pink (135°)
Medium-Well – pink, hot center (145°-150°) **Well Done** – cooked throughout, no color (155°+)

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

À la Carte Steak Additions

<p><i>U-10 New Bedford Scallops (2)..... 16</i></p> <p><i>Grilled Colossal Shrimp (3) 15</i></p> <p><i>8 oz. Cold Water Lobster Tail 21</i></p>	<p><i>Caramelized Brussels Sprouts & Pork Belly..... 9</i></p> <p><i>Grilled Asparagus..... 8</i></p> <p><i>Sautéed Mushrooms or Onions 7</i></p>
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Steak Toppings

<p><i>Au Poivre Style 7</i></p> <p><i>Hawaiian Kona Coffee Encrusted 4</i></p> <p><i>Cabernet Sauvignon Demi Glace 5</i></p> <p><i>Gorgonzola Crust..... 5</i></p>	<p><i>House Made Béarnaise..... 4</i></p> <p><i>12 year Aged Tondo Balsamic 6</i></p> <p><i>Dried Porcini Mushroom Rub 4</i></p> <p><i>Hudson Valley "A" Grade Foie Gras Butter 12</i></p>
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**** Steak or Chop Sharing Charge \$10 ****

+ 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

Gift Certificates Available

**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, Mushrooms	SM - 16	LG - 25
The Pescatore – Shrimp, Clams, Garlic, Olive Oil, Herbs, 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