

APPETIZERS

	CC/	\$ DISC
CRISPY VEGETABLE SPRING ROLLS	\$16.63	16
JULIENNE FRIES/ SWEET CHILI SAUCE		
SPICY TUNA TAR TARE	\$18.71	18
AVOCADO/ TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS		
FILET MIGNON BRUSCHETTA	\$20.79	20
SAUTÉED WILD MUSHROOMS BABY ARUGULA/ HORSERADISH CREAM		
GRILLED OCTOPUS	\$20.79	20
ROASTED SLICED NEW POTATOES/ ARUGULA LEMON/ OLIVE OIL		
GRILLED NEW ZEALAND LAMB CHOPS	\$20.79	20
MIXED GREENS/ LEMON GARLIC GREMOLATA		
MUSSELS	\$20.79	20
PERNOD CREAM SAUCE/ CRISPY LEEKS		
SAUTÉED SHRIMP	\$18.71	18
CHORIZO/ CANNELLINI BEANS/ WHITE WINE		
SHRIMP & STRING BEAN SALAD	\$18.71	18
POTATOES/ RED ONION CHAMPAGNE VINAIGRETTE		
BURRATA MOZZARELLA	\$18.71	18
PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE		
BAKED CLAMS OREGANATA (8)	\$18.71	18
MOZZARELLA EN CAROZZA	\$16.63	16
LEMON/ WHITE WINE/ CAPERS		
FRIED CALAMARI	\$22.86	22
SPICY MARINARA		
EGGPLANT ROLLATINI	\$16.63	16
RICOTTA/ MOZZARELLA/ MARINARA		

RAW BAR

COLD SEAFOOD PLATTER	M/P
JUMBO LUMP CRABMEAT/ LOBSTER COCKTAIL 2 JUMBO SHRIMP/ 4 OYSTERS OF THE DAY 4 LITTLE NECK CLAMS	
OYSTERS OF THE DAY	M/P
LOBSTER COCKTAIL	M/P
JUMBO LUMP CRABMEAT COCKTAIL	M/P
JUMBO SHRIMP COCKTAIL(U6)	M/P
LITTLE NECK CLAMS	M/P

SALADS

MESCLUN SALAD	\$15.59	15
CANDIED WALNUTS/ CRAISINS GOAT CHEESE/ TOMATOES CREAMY BALSAMIC VINAIGRETTE		
BEEF & MIXED FIELD GREENS	\$15.59	15
MANDARIN ORANGES/ SHAVED FENNEL/ RICOTTA SALATA/ HOUSE MADE BUTTERMILK RANCH		
TRADITIONAL CAESAR SALAD	\$14.55	14
BABY ARUGULA	\$14.55	14
SHIITAKE MUSHROOMS/ ARTICHOKE HEARTS SUN-DRIED TOMATOES/ LEMON-LIME VINAIGRETTE		
HOUSE SALAD	\$14.55	14
MIXED GREENS/ TOMATO/ RED ONION/ CUCUMBER/ HONEY MUSTARD VINAIGRETTE		

**ADD CHICKEN \$10 / SLICED STEAK M/P
SEARED TUNA \$14/ GRILLED SHRIMP \$12**

PASTA

	CC/	\$ DISC
RIGATONI	\$27.03	26
PROSCIUTTO/ ARUGULA/ MUSHROOMS SMOKED MOZZARELLA/ SWEET ONIONS GARLIC/ OLIVE OIL		
SPINACH FETTUCCINI	\$29.11	28
GRILLED CHICKEN/ ASPARAGUS ROASTED PEPPERS/ MARSALA CREAM		
MAX'S HAND ROLLED GNOCCHI	\$27.03	26
FRESH PLUM TOMATOES/ FRESH BASIL/ SHAVED PERCORINO ROMANO		
PENNE VODKA	\$25.99	25
TOMATO/ VODKA/ SPLASH OF CREAM		
TORTELLINI CARBONARA	\$29.11	28
BACON/ PEAS/ PARMESAN CREAM		
FETTUCCINI WITH SHRIMP	\$33.26	32
MUSHROOMS/ SUNDRIED TOMATO/ BRANDY CREAM		

ENTRÉES

PAN ROASTED PRIME TOMAHAWK RIB EYE FOR TWO	MP
21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED/ FRESH HERB BUTTER/ MASHED POTATOES/ SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH	
PHIL'S BEEF WELLINGTON	M/P
PUFF PASTRY WRAPPED FILET MIGNON MUSHROOM DUXELLES/ SAUTÉED SPINACH MASHED POTATOES/ BRANDY CREAM	
SEAFOOD LINGUINI	\$49.90 48
SHRIMP/ LOBSTER/ MUSSELS/ CALAMARI CLAMS/ LIGHTLY SPICED TOMATO SAUCE	
FILET MIGNON	M/P
FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED SPINACH	
MONTREAL CRUSTED NY STRIP STEAK	M/P
MASHED POTATOES/ SAUTÉED STRING BEANS CHIPOTLE AIOLI	
RACK OF LAMB	\$47.82 46
MUSTARD BREADCRUMBS/ MASHED POTATOES/ SAUTÉED STRING BEANS	
VEAL CHOP MILANESE	\$54.05 52
POUNDED/ BREADED/ MIXED GREENS BOCCONCINI MOZZARELLA/ EGGPLANT ROASTED PEPPERS/ BALSAMIC	
STUFFED JUMBO SHRIMP	\$39.50 38
CRABMEAT/ RISOTTO PRIMAVERA	
PAN SEARED BRONZINO	\$36.38 35
TOMATOES/ RED ONIONS/ GAETA OLIVES CAPERS/ LEMON/ OLIVE OIL RISOTTO/ SAUTÉED SPINACH	
BLACKENED TUNA	\$39.50 38
BROCCOLI RABE/ SAFFRON RICE/ SOY GINGER	
PAN ROASTED SALMON	\$35.34 34
SHRIMP/ ARUGULA/ CREAMY ORZO	
BREADED BONELESS PORK CHOPS	\$29.11 28
ITALIAN BREADCRUMBS/ HOT CHERRY PEPPERS SWEET ONIONS/ BALSAMIC MASHED POTATOES/ SAUTÉED SPINACH	
CHICKEN ROLLATINI	\$31.19 30
BREADED STUFFED CHICKEN BREAST SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE MASHED POTATO	