

APPETIZERS

	CC/	\$ DISC
CRISPY VEGETABLE SPRING ROLLS JULIENNE FRIES/ SWEET CHILI SAUCE	\$16.63	16
SPICY TUNA TAR TARE AVOCADO/ TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS	\$18.71	18
FILET MIGNON BRUSCHETTA SAUTÉED WILD MUSHROOMS BABY ARUGULA/ HORSERADISH CREAM	\$20.79	20
GRILLED OCTOPUS ROASTED SLICED NEW POTATOES/ ARUGULA LEMON/ OLIVE OIL	\$18.71	18
GRILLED NEW ZEALAND LAMB CHOPS MIXED GREENS/ LEMON GARLIC GREMOLATA	\$18.71	18
MUSSELS PERNOD CREAM SAUCE/ CRISPY LEEKS	\$18.71	18
SAUTÉED SHRIMP CHORIZO/ CANNELLINI BEANS/ WHITE WINE	\$18.71	18
SHRIMP & STRING BEAN SALAD POTATOES/ RED ONION CHAMPAGNE VINAIGRETTE	\$18.71	18
BURRATA MOZZARELLA PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE	\$17.67	18
BAKED CLAMS OREGANATA (8)	\$16.63	16
MOZZARELLA EN CAROZZA LEMON/ WHITE WINE/ CAPERS	\$15.59	15
FRIED CALAMARI SPICY MARINARA	\$18.71	18
EGGPLANT ROLLATINI RICOTTA/ MOZZARELLA/ MARINARA	\$15.59	15

RAW BAR

COLD SEAFOOD PLATTER JUMBO LUMP CRABMEAT/ LOBSTER COCKTAIL 2 JUMBO SHRIMP/ 4 OYSTERS OF THE DAY 4 LITTLE NECK CLAMS	M/P
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 CANDIED WALNUTS/ CRAISINS GOAT CHEESE/ TOMATOES CREAMY BALSAMIC VINAIGRETTE	\$13.51	13
BEEF & MIXED FIELD GREENS MANDARIN ORANGES/ SHAVED FENNEL/ RICOTTA SALATA/ HOUSE MADE BUTTERMILK RANCH	\$13.51	13
TRADITIONAL CAESAR SALAD	\$12.47	12
BABY ARUGULA SHIITAKE MUSHROOMS/ ARTICHOKE HEARTS SUN-DRIED TOMATOES/ LEMON-LIME VINAIGRETTE	\$13.51	13
HOUSE SALAD MIXED GREENS/ TOMATO/ RED ONION/ CUCUMBER/ HONEY MUSTARD VINAIGRETTE	\$12.47	12

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

PASTA

	CC/	\$ DISC
RIGATONI PROSCIUTTO/ ARUGULA/ MUSHROOMS SMOKED MOZZARELLA/ SWEET ONIONS GARLIC/ OLIVE OIL	\$27.03	26
SPINACH FETTUCCINI GRILLED CHICKEN/ ASPARAGUS ROASTED PEPPERS/ MARSALA CREAM	\$29.11	28
MAX'S HAND ROLLED GNOCCHI FRESH PLUM TOMATOES/ FRESH BASIL SHAVED PERCORINO ROMANO	\$27.03	26
PENNE VODKA TOMATO/ VODKA/ SPLASH OF CREAM	\$24.95	24
TORTELLINI CARBONARA BACON/ PEAS/ PARMESAN CREAM	\$27.03	26
FETTUCCINI WITH SHRIMP MUSHROOMS/ SUNDRIED TOMATO/ BRANDY CREAM	\$31.19	30

ENTRÉES

PAN ROASTED PRIME TOMAHAWK RIB EYE FOR TWO 21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED/ FRESH HERB BUTTER/ MASHED POTATOES/ SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH	M/P	
PHIL'S BEEF WELLINGTON PUFF PASTRY WRAPPED FILET MIGNON MUSHROOM DUXELLES/ SAUTÉED SPINACH MASHED POTATOES/ BRANDY CREAM	M/P	
SEAFOOD LINGUINI SHRIMP/ LOBSTER/ MUSSELS/ CALAMARI CLAMS/ LIGHTLY SPICED TOMATO SAUCE	\$45.74	44
FILET MIGNON FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED SPINACH	M/P	
MONTREAL CRUSTED NY STRIP STEAK MASHED POTATOES/ SAUTÉED STRING BEANS CHIPOTLE AIOLI	M/P	
RACK OF LAMB MUSTARD BREADCRUMBS/ MASHED POTATOES/ SAUTÉED STRING BEANS	\$43.66	42
VEAL CHOP MILANESE POUNDED/ BREADED/ MIXED GREENS BOCCONCINI MOZZARELLA/ EGGPLANT ROASTED PEPPERS/ BALSAMIC	\$49.90	48
STUFFED JUMBO SHRIMP CRABMEAT/ RISOTTO PRIMAVERA	\$39.50	38
PAN SEARED BRONZINO TOMATOES/ RED ONIONS/ GAETA OLIVES CAPERS/ LEMON/ OLIVE OIL RISOTTO/ SAUTÉED SPINACH	\$36.38	35
BLACKENED TUNA BROCCOLI RABE/ SAFFRON RICE/ SOY GINGER	\$39.50	38
PAN ROASTED SALMON SHRIMP/ ARUGULA/ CREAMY ORZO	\$33.26	32
BREADED BONELESS PORK CHOPS ITALIAN BREADCRUMBS/ HOT CHERRY PEPPERS SWEET ONIONS/ BALSAMIC MASHED POTATOES/ SAUTÉED SPINACH	\$29.11	28
CHICKEN ROLLATINI BREADED STUFFED CHICKEN BREAST SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE MASHED POTATO	\$31.19	30