

## APPETIZERS

	CC/	\$ DISC
<b>EGGPLANT NAPOLEAN</b> .....	20.79	20
BREADED EGGPLANT/ PORTOBELLO/ FRESH MOZZARELLA/ BALSAMIC GLAZE/ BASIL OIL		
<b>CRISPY VEGETABLE SPRING ROLLS</b> .....	17.68	17
JULIENNE FRIES/ SWEET CHILI SAUCE		
<b>SPICY TUNA TARTARE</b> .....	19.75	19
AVOCADO/ TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS		
<b>SHRIMP &amp; STRING BEAN SALAD</b> .....	20.79	20
POTATOES/ RED ONION/ TOMATO CHAMPAGNE VINAIGRETTE		
<b>FILET MIGNON BRUSCHETTA</b> .....	20.79	20
SAUTÉED WILD MUSHROOMS BABY ARUGULA/ HORSERADISH CREAM		
<b>GRILLED BABY LAMB CHOPS</b> .....	22.86	22
NEW ZEALAND LAMB/ LEMON GARLIC GREMOLATA		
<b>GRILLED OCTOPUS</b> .....	22.86	22
ROASTED SLICED NEW POTATOES/ ARUGULA LEMON/ OLIVE OIL		
<b>SAUTÉED SHRIMP</b> .....	18.71	18
CHORIZO/ CANNELLINI BEANS/ WHITE WINE		
<b>MUSSELS</b> .....	22.86	22
PERNOD CREAM SAUCE/ CRISPY LEEKS		
<b>BURRATA MOZZARELLA</b> .....	20.79	20
PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE		
<b>BAKED CLAMS OREGANATA (8)</b> .....	18.71	18
<b>MOZZARELLA EN CAROZZA</b> .....	16.63	16
LEMON/ WHITE WINE/ CAPERS		
<b>FRIED CALAMARI</b> .....	22.86	22
SPICY MARINARA		

## RAW BAR

<b>COLD SEAFOOD PLATTER</b> .....	93.56	90
JUMBO LUMP CRABMEAT/ LOBSTER COCKTAIL 2 JUMBO SHRIMP/ 4 OYSTERS OF THE DAY 4 LITTLE NECK CLAMS		
<b>LOBSTER COCKTAIL</b> .....	29.11	28
<b>JUMBO SHRIMP COCKTAIL(U6)</b> .....	8.32	8 EACH
<b>OYSTERS OF THE DAY</b> .....	3.12	3 EACH
<b>JUMBO LUMP CRABMEAT COCKTAIL</b> .....	27.03	26
<b>LITTLE NECK CLAMS</b> .....	1.82	1.75 EACH

## SALADS

<b>BEEF &amp; MIXED FIELD GREENS</b> .....	15.59	15
MANDARIN ORANGES/ SHAVED FENNEL RICOTTA SALATA/ HOUSE MADE BUTTERMILK RANCH		
<b>MESCLUN SALAD</b> .....	15.59	15
CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE TOMATOES/ CREAMY BALSAMIC VINAIGRETTE		
<b>TRADITIONAL CAESAR SALAD</b> .....	15.59	15
<b>HOUSE SALAD</b> .....	14.55	14
MIXED GREENS/ TOMATO/ RED ONION CUCUMBER/ HONEY MUSTARD VINAIGRETTE		
<b>BABY ARUGULA</b> .....	15.59	15
SHIITAKE MUSHROOMS/ ARTICHOKE HEARTS SUN-DRIED TOMATOES/ LEMON-LIME VINAIGRETTE		
<b>CHOPPED ICEBERG</b> .....	16.63	16
APPLEWOOD SMOKED BACON CRISPY SHALLOTS/ CHERRY TOMATOES BLUE CHEESE CRUMBLE VINAIGRETTE		
<b>ADD CHICKEN \$10 / SLICED STEAK \$14</b>		
<b>SEARED TUNA \$14/ GRILLED SHRIMP \$14</b>		

## PASTA

	CC/	\$ DISC
<b>RIGATONI</b> .....	29.11	28
PROSCIUTTO/ ARUGULA/ MUSHROOMS SMOKED MOZZARELLA/ SWEET ONIONS GARLIC/ OLIVE OIL		
<b>CACIO E PEPE</b> .....	29.11	28
BUCATINI/ PARMIGIANO REGGIANO CRACKED PEPPER		
<b>BAKED SPAGHETTI IN FOIL</b> .....	35.34	34
SHRIMP/ RADICCHIO/ PANCETTA TOMATO CREAM		
<b>FEDELINI BOLOGNESE</b> .....	35.34	34
TOPPED WITH BURRATA		
<b>CAVATELLI</b> .....	33.26	32
CRISPY PROSCIUTTO/ SHRIMP/TRUFFLE CREAM		
<b>MAX'S HAND ROLLED GNOCCHI</b> .....	27.03	26
FRESH PLUM TOMATOES/ FRESH BASIL SHAVED PECORINO ROMANO		
<b>TORTELLINI ALFREDO</b> .....	29.11	28
BACON/ PEAS/ PARMESAN CREAM		
<b>PENNE VODKA</b> .....	27.03	26
TOMATO/ VODKA/ SPLASH OF CREAM		
<b>ORRECHIETTE</b> .....	29.11	28
SAUSAGE/ BROCCOLI RABE/ GARLIC/ OLIVE OIL		

## ENTRÉES

<b>PAN ROASTED PRIME TOMAHAWK</b> .....	M/P	M/P
<b>RIBEYE FOR TWO</b>		
21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH		
<b>PHIL'S BEEF WELLINGTON</b> .....	M/P	M/P
PUFF PASTRY WRAPPED FILET MIGNON MUSHROOM DUXELLES/ SAUTÉED SPINACH MASHED POTATOES/ BRANDY CREAM		
<b>FILET MIGNON</b> .....	M/P	M/P
FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED SPINACH		
<b>BRAISED BONELESS SHORT RIBS</b> .....	39.50	38
INFUSED WITH BASIL/ LIME RISOTTO PRIMAVERA		
<b>SEAFOOD LINGUINI</b> .....	58.22	56
SHRIMP/ LOBSTER/ MUSSELS/ CALAMARI/ CLAMS LIGHTLY SPICED TOMATO SAUCE		
<b>NY STRIP STEAK</b> .....	43.66	42
MONTREAL CRUSTED/ MASHED POTATOES SAUTÉED STRING BEANS/ CHIPOTLE AIOLI		
<b>RACK OF LAMB</b> .....	58.22	56
MUSTARD BREADCRUMBS/ MASHED POTATOES SAUTÉED STRING BEANS		
<b>VEAL CHOP MILANESE</b> .....	62.37	60
POUNDED/ BREADED/ MIXED GREENS BOCCONCINI MOZZARELLA/ EGGPLANT ROASTED PEPPERS/ RED ONIONS/ BALSAMIC		
<b>PAN ROASTED SALMON</b> .....	37.42	36
SHRIMP/ ARUGULA/ CREAMY ORZO		
<b>STUFFED JUMBO SHRIMP</b> .....	39.50	38
CRABMEAT/ RISOTTO PRIMAVERA		
<b>PAN SEARED BRONZINO</b> .....	39.50	38
TOMATOES/ RED ONIONS/ GAETA OLIVES CAPERS/ LEMON/ OLIVE OIL RISOTTO/ SAUTÉED SPINACH		
<b>BLACKENED TUNA</b> .....	41.58	40
BROCCOLI RABE/ SAFFRON RICE/ SOY GINGER		
<b>CHICKEN ROLLATINI</b> .....	31.19	30
BREADED STUFFED CHICKEN BREAST SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE MASHED POTATOES		
<b>BREADED BONELESS PORK CHOPS</b> .....	31.19	30
ITALIAN BREADCRUMBS/ HOT CHERRY PEPPERS SWEET ONIONS/ BALSAMIC MASHED POTATOES/ SAUTÉED SPINACH		