

APPETIZERS		
	CC/	\$ DISC
CRISPY VEGETABLE SPRING ROLLS	18.54	18
JULIENNE FRIES/ SWEET CHILI SAUCE		
SEARED SESAME CRUSTED TUNA ...	26.78	26
CRISPY RICE/ WASABI AIOLI/ SOY SAUCE		
SPICY TUNA TARTARE	24.72	24
AVOCADO/ TOMATO/ RED ONION		
HOUSE MADE TORTILLA CHIPS		
SHRIMP & STRING BEAN SALAD	22.66	22
POTATOES/ RED ONION/ TOMATO		
CHAMPAGNE VINAIGRETTE		
STUFFED LONG HOT PEPPERS	22.66	22
SAUSAGE/ PROVOLONE		
SEASONED BREADCRUMBS		
FILET MIGNON BRUSCHETTA	25.75	25
SAUTÉED WILD MUSHROOMS		
BABY ARUGULA/ HORSERADISH CREAM		
GRILLED BABY LAMB CHOPS	26.78	26
NEW ZEALAND LAMB		
LEMON GARLIC GREMOLATA		
GRILLED OCTOPUS	26.78	26
ROASTED SLICED NEW POTATOES/ ARUGULA		
LEMON/ OLIVE OIL		
SAUTÉED SHRIMP	24.72	24
CHORIZO/ CANNELLINI BEANS/ WHITE WINE		
MUSSELS	24.72	24
PERNOD CREAM SAUCE/ CRISPY LEEKS		
BURRATA MOZZARELLA	22.44	22
PROSCIUTTO/ HEIRLOOM TOMATOES		
BASIL OIL/ BALSAMIC GLAZE		
FRIED CALAMARI	24.72	24
SPICY MARINARA		
MOZZARELLA EN CAROZZA	18.54	18
LEMON/ WHITE WINE/ CAPERS		
EGGPLANT ROLLATINI	18.54	18
RICOTTA/ MOZZARELLA/ MARINARA		
BAKED CLAMS OREGANATA (8)	22.44	22

RAW BAR		
JUMBO SHRIMP COCKTAIL(U6)	8.24	8 EACH
OYSTERS OF THE DAY	3.60	3.50 EACH
LOBSTER COCKTAIL	29.11	28
JUMBO LUMP CRABMEAT	26.78	26
COCKTAIL		
LITTLE NECK CLAMS	1.80	1.75 EACH

SALADS		
BEEF & MIXED FIELD GREENS	15.45	15
MANDARIN ORANGES/ SHAVED FENNEL		
RICOTTA SALATA/ HOUSE MADE BUTTERMILK RANCH		
MESCLUN SALAD	16.48	16
CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE		
TOMATOES/ CREAMY BALSAMIC VINAIGRETTE		
TRADITIONAL CAESAR SALAD	15.45	15
ROMAINE/ CROUTONS/ SHAVED PARMESAN		
HOUSE SALAD	14.42	14
MIXED GREENS/ TOMATO/ RED ONION		
CUCUMBER/ HONEY MUSTARD VINAIGRETTE		
BABY ARUGULA	15.45	15
SHIITAKE MUSHROOMS ARTICHOKE HEARTS		
SUN-DRIED TOMATOES/ LEMON-LIME		
VINAIGRETTE		
CHOPPED ICEBERG	16.48	16
APPLEWOOD SMOKED BACON		
CRISPY SHALLOTS/ CHERRY TOMATOES		
BLUE CHEESE CRUMBLE VINAIGRETTE		

PASTA		
	CC/	\$ DISC
RIGATONI	28.84	28
PROSCIUTTO/ ARUGULA/ MUSHROOMS		
SMOKED MOZZARELLA/ SWEET ONIONS		
GARLIC/ OLIVE OIL		
CACIO E PEPE	28.84	28
BUCATINI/ PARMIGIANO REGGIANO		
CRACKED PEPPER		
SPINACH FETTUCCINI	30.90	30
GRILLED CHICKEN/ ASPARAGUS		
ROASTED PEPPERS/ MARSALA CREAM		
BAKED SPAGHETTI IN FOIL	36.78	36
SHRIMP/ RADICCHIO/ PANCETTA		
TOMATO CREAM		
FEDELINI BOLOGNESE	35.34	34
TOPPED WITH BURRATA		
CAVATELLI	37.08	36
CRISPY PROSCIUTTO/ SHRIMP/TRUFFLE CREAM		
MAX'S HAND ROLLED GNOCCHI	28.84	28
FRESH PLUM TOMATOES/ FRESH BASIL		
SHAVED PECORINO ROMANO		
ORRECHIETTE	30.90	30
SAUSAGE/ BROCCOLI RABE/ GARLIC/ OLIVE OIL		
TORTELLINI ALFREDO	28.84	28
PENNE VODKA	26.78	26

ENTRÉES		
PAN ROASTED PRIME TOMAHAWK ...	M/P	M/P
RIBEYE FOR TWO		
21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED		
FRESH HERB BUTTER/ MASHED POTATOES		
SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH		
PHIL'S BEEF WELLINGTON	M/P	M/P
PUFF PASTRY WRAPPED FILET MIGNON		
MUSHROOM DUXELLES/ SAUTÉED SPINACH		
MASHED POTATOES/ BRANDY CREAM		
FILET MIGNON	M/P	M/P
FRESH HERB BUTTER/ MASHED POTATOES		
SAUTÉED SPINACH		
NY STRIP STEAK	M/P	M/P
MONTREAL CRUSTED/MASHED POTATOES		
SAUTÉED STRING BEANS/ CHIPOTLE AIOLI		
BRAISED BONELESS SHORT RIBS	M/P	M/P
INFUSED WITH BASIL/ LIME		
RISOTTO PRIMAVERA		
RACK OF LAMB	63.86	62
MUSTARD BREADCRUMBS/ MASHED POTATOES		
SAUTÉED STRING BEANS		
SEAFOOD LINGUINI	61.80	60
SHRIMP/ LOBSTER TAIL/ CALAMARI		
CLAMS/ MUSSELS/ LIGHTLY SPICED TOMATO SAUCE		
PAN ROASTED BRONZINO	39.14	38
TOMATOES/ RED ONIONS/ GAETA OLIVES		
CAPERS/ LEMON/ OLIVE OIL		
RISOTTO/ SAUTÉED SPINACH		
PAN ROASTED SALMON	36.78	36
SHRIMP/ ARUGULA/ CREAMY ORZO		
STUFFED JUMBO SHRIMP	43.26	42
CRABMEAT/ RISOTTO PRIMAVERA		
BLACKENED TUNA	47.38	46
BROCCOLI RABE/ SAFFRON RICE/ SOY GINGER		
VODKA CHICKEN PARMAGIANA	35.34	34
HOUSEMADE GNOCCHI VODKA SAUCE		
COGNAC CHICKEN	32.96	32
CHICKEN BREAST/ MIXED WILD MUSHROOMS		
COGNAC CREAM/ MASHED POTATOES		
CHICKEN ROLLATINI	32.96	32
BREADED CHICKEN BREAST/SPINACH/ MOZZARELLA		
LEMON/ WHITE WINE/ MASHED POTATOES		
BREADED BONELESS PORK CHOPS	30.90	30
ITALIAN BREADCRUMBS/ HOT CHERRY PEPPERS		
SWEET ONIONS/ BALSAMIC		
MASHED POTATOES/ SAUTÉED SPINACH		