

# APPETIZERS

**BURRATA 18**  
creamy mozzarella, wild arugula  
heirloom tomato, aged balsamic

**FRIED CALAMARI 16**  
lightly seasoned crispy squid

**OCTOPUS 22**  
olives, capers, potatoes, fresh lemon juice

**SEAFOOD SALAD 24**  
shrimp, scallops, crab meat, octopus  
calamari, arugula, lemon vinaigrette

**SHRIMP COCKTAIL (6pc) 24**  
jumbo shrimp, cocktail sauce

**DIVER SCALLOPS 24**  
sweet corn, bell pepper, asparagus  
mushrooms, black truffle vinaigrette

**CLAMS OREGANATA (1dz) 22**  
baked clams, bread crumbs, lemon, white wine

**CRAB MEAT COCKTAIL 26**  
colossal jumbo lump crab meat  
cocktail sauce

**FARO ISLANDS SALMON CRUDO 18**  
seaweed salad, preserved ginger  
black sesame seed

**MARYLAND CRAB CAKE 24**  
colossal jumbo lump crab cake  
herb mustard sauce

**MEATBALLS 16**  
braised mini meatballs  
tomato, basil, mascarpone cheese

**NUESKE'S APPLEWOOD SMOKED BACON 18**  
extra thick sizzling bacon, steak sauce

**STEAK TARTARE 22**  
hand cut filet mignon, capers  
tabasco, aioli, egg yolk

# SOUP

**MINISTRONE 12**  
hearty thick vegetable soup

**SOUP OF THE DAY**  
M/P

**PASTA FAGIOLI 12**  
diced smoked pancetta, pasta & beans

# SALADS

**BABY GREENS 12**  
mixed baby field greens, tomato, red onion  
shaved parmesan, house dressing

**ARUGULA 14**  
orange, fennel, goat cheese,  
lemon vinaigrette

**CAESAR 16**  
chopped romaine, parmesan  
garlic croutons, caesar dressing

**ICEBERG WEDGE 18**  
blue cheese, crispy bacon  
red onions, heirloom tomatoes

**BEETS 14**  
heirloom red and golden beets, arugula  
crumbled goat cheese, balsamic vinaigrette

**BELGIAN ENDIVE 18**  
apple caramelized walnuts  
gorgonzola, honey vinaigrette

# PASTAS

**PENNE ALLA VODKA 22**  
tomato vodka cream sauce

**SPAGHETTI CARBONARA 24**  
bacon, onions, egg yolk  
creamy parmesan cheese

**VEGGIE PENNE 22**  
seasonal mixed vegetables, garlic & oil

**RIGATONI BOLOGNESE 26**  
veal, pork, beef, tomato cream meat sauce

**CAVATELLI 24**  
pasta shells, broccoli rabe, sausage  
garlic & oil

**SHORT RIB PAPPARDELLE 28**  
flat pasta noodles, braised short ribs ragù

**LINGUINE CLAMS 26**  
little neck clams, garlic, white wine

**RISOTTO TRUFFLE 32**  
arborio rice, mushrooms, truffle cream

available upon request | gluten free | whole wheat | vegetarian

# USDA PRIME DRY AGED

FILET MIGNON 12oz 52 | NY STRIP BONE-IN 18oz 49 | RIB EYE BONE-IN 20oz 56 | LAMB CHOPS 48 | VEAL CHOP 48  
PORTERHOUSE FOR ONE 60 - TWO 120 - THREE 180 - FOUR 240 | TOMAHAWK FOR TWO 156  
SAUCES | old fashion steak sauce 3 | vincotto 4 | maitre d'hotel butter 4 | brandy peppercorn 3 | chimichurri 4

# ENTRÉES

**SOLE OREGANATA 38**  
bread crumbs, lemon, white wine, spinach risotto

**ZUPPA DI PESCE 48**  
mixed seafood, garlic, lemon, white wine, fresh basil

**FARO ISLANDS SALMON 38**  
broccoli rabe, garlic

**BRANZINO 42**  
whole roasted or fillet, seasonal vegetables  
lemon, rosemary, extra virgin olive oil

**DIVER SCALLOPS 49**  
asparagus, mushrooms, leeks, truffle butter

**CHILEAN SEA BASS 48**  
pan-roasted, garlic, spinach

**CHICKEN MARTINI 34**  
chicken breast, crusted parmesan, lemon,  
white wine, seasonal vegetables

**CHICKEN SCARPARIELLO 34**  
chicken breast, sweet sausages, cherry peppers  
rosemary, garlic, white wine

**CORNISH GAME HEN 39**  
seasonal vegetable, roasted potatoes  
natural au jus

**BRAISED SHORT RIBS 38**  
mushroom risotto, braising sauce

**CLASSIC BURGER 22**  
american cheese, fries, salad

# SIDES

STEAMED BROCCOLI 10 | STEAMED ASPARAGUS 12 | SAUTÉED SPINACH 12 | SAUTÉED BROCCOLI RABE 12 | SAUTÉED MUSHROOMS 12  
BUTTERY CORN 12 | HOME FRIES 10 | WHIPPED POTATOES 10 | FRENCH FRIES 10 | SHOE STRING FRIED ONION 12 | CREAMED SPINACH 12

IF YOU HAVE ANY FOOD ALLERGIES SPEAK TO YOUR SERVER OR MANAGER  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS