



Sunday, March 16, 2025

:: STARTERS ::

LOBSTER BISQUE

brandy, cracked black peppercorn, chives 19

SEARED YELLOWFIN TUNA

sesame honey, marinated cucumber, ponzu, pickled ginger 21

CHOPPED ANTIPASTO SALAD

soppressata, fontina, castelvetrano olives, crispy chickpeas, red onion, oregano vinaigrette 16

BEEF TARTARE

purple potato chips, horseradish, red wine aioli 19

:: ENTREES ::

JUMBO FLUKE

cauliflower, capers, golden raisins, pinenut brown butter 44

CAVATAPPI BOLOGNESE

veal, pork, beef, tomato, red wine, parmesan reggiano 36

BERKSHIRE PORK CHOP

smashed baby red potatoes, giardiniera slaw, calabrian chili aioli 44

BONE-IN VEAL LOIN CHOP

whipped potato, grilled broccolini, oyster mushrooms, red wine demi 46





:: COCKTAIL SPECIALS ::

800 SHAMROCK

vanilla vodka, crème de menthe, crème de cacao, cream 13

THE PERSEPHONE

grey goose limon, st germain, fresh lemon, white cranberry 15

OLD IRISHMAN

jameson, st. germain, orange bitters, muddled orange 17

:: WINE FEATURES ::

MONTEPULCIANO

ciu ciu gotico, marche, Italy

organic, vegan

12 gls/17.5 qt/44 btl

ALBARIÑO

laosa polar, galicia, spain

2023 organic

12.50 gls/18.75 qt/47 btl

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

2021 napa valley, california 97pts

30gls/45qt

FLOWERS PINOT NOIR

2022 sonoma coast, california 93pts

29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT

2022 napa valley, california 92pts

22gls/ 33qt

CAKEBREAD CABERNET

2021 napa valley, california

40gls/60qt

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscan, italy 96pts

30gls/ 45qt

