



Sunday, May 25, 2025

:: STARTERS ::

CRISPY SOFT SHELL CRAB

tempura batter, cucumber salsa, calabrian chili aioli, lemon 22

MUSSELS SCAMPI

tomato, sweet peas, white wine, garlic, lemon 19

SHRIMP & CALAMARI SALAD

celery, castelvetrano olives, capers, lemon, olive oil 21

SALMON MEATBALLS

lemon dill crema, pickled fresno chili 16

CRISPY PURPLE POTATOES

sour cream & ramp dip 14

BABY ICEBERG WEDGE

danish bleu cheese, applewood smoked bacon, cherry tomatoes, tobacco onions, balsamic vinaigrette 17

BEEF TARTARE

truffle potato chips, horseradish, red wine aioli 19

:: ENTREES ::

WILD ALASKAN BLACK COD

teriyaki noodles, avocado, pineapple pico de gallo 45

ZITI

sausage, spinach, tomato, hot cherry peppers, cauliflower, asiago 34

BERKSHIRE PORK CHOP

crispy potato, bacon jalapeno slaw, wholegrain mustard aioli 42

LONG ISLAND DUCK BREAST

sunchoke puree, green lentils, strawberry rhubarb agrodolce, charred scallion 45

FILET MIGNON

potato pave, grilled cremini mushrooms, wild ramp butter, red wine demi 68





:: COCKTAIL SPECIAL ::

AZTEC OLD FASHIONED

casamigos reposado, honey, cardamom bitters orange twist 18

:: WINE FEATURES ::

MAURO MOLINO

nebbiolo

piedmont, italy

12gls/18qt

:: 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 tuscany, italy 96pts

30gls/ 45qt

