



Thursday, May 28, 2026

:: STARTERS ::

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CHILLED SEAFOOD SALAD

shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 21

FRIED CHEESE CURDS

hot pickled cherry peppers, smoked tomato aioli 17

STEAKHOUSE WEDGE

marinated cherry tomatoes, tobacco onions, bacon, smoked blue cheese 18

CHOPPED SALAD

soppressata, fontina, green olives, red onion, fried chickpeas, oregano vinaigrette 18

WOOD FIRED FOCACCIA

*sea salt butter, eggplant caponata 12
add 18 month prosciutto 6*

:: ENTREES ::

WILD BOAR BOLOGNESE

lumache, tomato, red wine, rosemary, black truffle pecorino 38

BLACK ANGUS HANGER STEAK

mushroom risotto, grilled asparagus, brandy peppercorn sauce 45

HUDSON VALLEY DUCK BREAST

duck confit egg roll, wild rice, heirloom carrots, thai chili ponzu 47





:: WINE FEATURE ::

PECORINO
camillo montori
abruzzo, it
12gl/17.5qt

:: 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

ORIN SWIFT PALERMO CABERNET
2022 napa valley, california
40gls/60qt

ALTESINO BRUNELLO
2020 tuscan, italy 95pts
34gls/51qt

