



SMALL PLATES & SALADS

RAW OYSTERS - MP

daily selection, seasonal mignonette

AHITUNA TACOS - 21

wasabi, sweet soy, pickled ginger, furikake

JUMBO SHRIMP COCKTAIL - 20

celery & olive salad

BEEF TARTARE - 22

truffle parmesan potato chips, horseradish, red wine aioli

CHARRED SPANISH OCTOPUS - 21

fingerling potatoes, romesco, pickled peppers

FRIED OLIVES - 18

baby mozzarella, arugula, pine nuts, roasted garlic aioli

BURRATA TOAST - 21

18 month prosciutto, strawberries, rhubarb, saba

SWEET CORN & ASPARAGUS FRITTERS - 16

green garlic, citrus chipotle aioli

HOT BANANA PEPPERS - 17

ricotta stuffing, garlic, olive oil

CRISPY DEVEILED EGGS - 25

ossetra caviar, whipped egg yolk, chives, malt vinegar

800 SALAD - 16

cucumber, tomato, red onion, italian vinaigrette

CAESAR SALAD - 16

parma prosciutto, white anchovy, parmesan breadcrumbs

GOLDEN SEAFOOD TOWER

6 oysters, 6 jumbo shrimps, cold water lobster tails, colossal lump crab, seafood salad 98

LARGE PLATES

FAROE ISLAND SALMON - 45

marinated sweet peppers, baby fennel, kalamata vinaigrette

HALIBUT - 49

summer corn fregola, leeks, cherry tomatoes, basil oil

HOT PEPPER FETTUCCINI - 46

filet mignon, sweet & hot peppers, marsala, asiago

BUCATINI - 43

littleneck clams, guanciale, san marzano tomato, calabrian chili

WAGYU BEEF BURGER - 26

american cheese, shredded lettuce, onion, pickles, burger sauce

CHICKEN CUTLETS - 38

milanese or downtown

WOOD ROASTED CHICKEN - 39

basmati rice, cabbage slaw, korean bbq

WOOD-FIRED PIZZAS

NICKY - 25

tomato sauce, mozzarella, pepperoni

LOUIE - 26

balsamic chicken, roasted garlic, stuffed hot peppers, spinach

MICHAEL - 25

basil pesto, caramelized onions, arugula, balsamic

LORENZO - 26

sausage, spinach, hot cherry peppers, ricotta

BREAD SERVICE - \$1 PER GUEST

BUTCHER BLOCK

CENTER CUT FILET MIGNON - 65

balsamic onions, gorgonzola butter

PAT LAFRIEDA PRIME HANGER STEAK - 59

shiitake mushrooms, charred scallion, ponzu

BERKSHIRE PORK CHOP - 44

crispy brussels sprouts, whole grain mustard sauce

BONE-IN PRIME COWBOY RIBEYE - 75

black garlic steak sauce

PRIME NEW YORK STRIP STEAK - 68

goat cheese butter, red wine jus, onion ring

ENHANCEMENTS/SIDES

COLOSSAL LUMP CRAB 19

JUMBO SHRIMP 18

COLD WATER LOBSTER TAIL 36

TRUFFLE FRIES 10

MAC & CHEESE 14

LOBSTER MAC & CHEESE 21

EXECUTIVE CHEF: MICHAEL SMALDONE · GENERAL MANAGER: PETER LANG

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

CRAFT COCKTAILS

ELDERFLOWER COSMO - 18
grey goose citron, st-germain, lemon, white cranberry

MI AMARO - 20
casamigos reposado, meletti amaro, carpano sweet

PAPER PLANE - 16
bourbon, amaro nonino, aperol, lemon

FRENCH PEAR MARTINI - 16
grey goose la poire vodka, st-germain, baby pear

OLD FASHIONED - 15
bourbon, angostura bitters, demerara sugar, orange twist

FRENCH 75 - 15
gin, prosecco, fresh lemon, simple syrup, lemon twist

RED GRASSHOPPER - 15
blanco tequila, honey syrup, fresh lime, smoked paprika

ALL THAT JAZZ - 18
mezcal, luxardo marichino, guava, cocoa, black currant, lime

WINES BY THE GLASS

WHITE/ROSE

ROSE – 13.50/19.75
Hect & Bannier, France

MOSCATO - 9/13.50
Castello del Poggio, Italy

PINOT GRIGIO - 10/15
Circa, Italy

SAUVIGNON BLANC - 13/19.50
Kono, New Zealand

CHARDONNAY – 12.50/18.75
A to Z, Oregon

GAVI – 13/19.50
Brogli, La Meirana, Italy

CHARDONNAY - 14/21
Daou, Paso Robles, California

PINOT GRIGIO - 18/27
Santa Margherita, Italy

SPARKLING

PROSECCO BRUT - split 13
Jeio Superiore, Italy

BRUT - split 13
Domaine Chandon, California

RED

MALBEC - 12.50/18.75
Kaiken Indomito, Mendoza, Argentina

SUPER TUSCAN - 13/19.50
Argiano Non Confunditur, Tuscany, Italy

CABERNET SAUVIGNON – 15.50/23.25
Hess, Maverick Ranches, Paso Robles

SANGIOVESE – 13.50/20.25
Bossi, "Chianti Classico", Tuscany, Italy

PINOT NOIR - 13/19.50
Bloodroot, North Coast California

CABERNET SAUVIGNON - 18/27
Decoy Limited, Alexander Valley, California

BOTTLED BEER

COORS 5.95
LABATT BLUE LIGHT 5.95
MICHELOB ULTRA 5.95
MILLER LITE 5.95
CORONA EXTRA 6.95
CORONA LIGHT 6.95
BODDINGTON 7.95
GUINNESS 7.95

N/A BEER

PERONI N/A 6.95
LABATT N/A 6.95
HEINEKEN ZERO 7.95
GUINNESS ZERO 7.95

DRAFT BEER

PERONI
Lager, Nastro Azzuro, Italy
7.95
STELLA ARTOIS
Lager, Belgium 7.95
FAT TIRE
Amber Ale, New Belgium
Brewing, Colorado 7.95
GREEN CITY
IPA, Other Half Brewing
Brooklyn, New York 9.95
OTHER HALF WITBIER
WITBIER, Other Half
Brewing Brooklyn, New
York 9.95

MOCKTAILS

BLUEBERRY NO-JITO
11
SICILIAN MULE
11
PRICKLY PEAR MULE
11