



Sunday, July 19, 2026

:: STARTERS ::

LOUISIANA GUMBO

basmati, baby shrimp, andouille, cajun broth 14

TUNA TATAKI

sesame crust, shaved vegetables, sweet soy 21

CLAMS CASINO

bacon, bell pepper, buttered bread crumbs 23

CHILLED SEAFOOD SALAD

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

BRAISED CHICKEN QUESADILLA

chipotle lime crema, tomatillo salsa 17

WOOD FIRED FOCACCIA

sea salt butter, eggplant caponata 15

add 18 month prosciutto 6

:: ENTREES ::

SESAME CRUSTED BLUEFIN TUNA

udon noodles, white beech mushrooms, ginger broth 44

CAVATELLI

house made chicken sausage, rapini, hot cherry peppers, torn mozzarella, tomato-vodka cream 38

LYDIA PIZZA

steak, roasted garlic, provolone, spicy giardiniera 24

PAT LAFRIEDA PRIME FLAT IRON STEAK

wild mushroom demi, horseradish aioli 49





:: WINE ::

RIESLING

*Boundary Breaks Vineyard
Finger Lakes, NY
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*

ORIN SWIFT PALERMO CABERNET

*2022 napa valley, california
40gls/60qt*

ALTESINO BRUNELLO

*2020 tuscan, italy 95pts
34gls/51qt*

