SMALL PLATES & SALADS

RAW OYSTERS – MP
daily selection, seasonal mignonette

AHI TUNA TACOS – 22
wasabi, sweet soy, pickled ginger, furikake

JUMBO SHRIMP COCKTAIL – 21
celery & olive salad

BEEF TARTARE – 22
rye toast, horseradish, black garlic, egg yolk, capers

CHARRED SPANISH OCTOPUS – 22
fingerling potatoes, romesco, pickled peppers

FRIED OLIVES – 18
baby mozzarella, arugula, pine nuts, roasted garlic aioli

BURRATA TOAST – 21
18 month prosciutto, eggplant caponata, pumpkin seed pesto, sea salt, saba

CRISPY BRUSSEL SPROUTS – 17
bacon, apple, walnuts, jalapeño, maple vinaigrette

HOT BANANA PEPPERS – 17
ricotta stuffing, garlic, olive oil

CRISPY DEVILED 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 shrimp, cold water lobster tail, colossal lump crab, seafood salad 98

LARGE PLATES

FAROE ISLAND SALMON FLORENTINE – 43
spinach & artichoke risotto, capers, sundried tomato vinaigrette

HALIBUT – 49
'nduja braised lentils, marinated celery, calabrian chili butter

BERKSHIRE PORK CHOP – 45
pumpkin spaetzle, kale, apple brown butter, cider jus

HOT PEPPER FETTUCCINI – 46
filet mignon, sweet & hot peppers, marsala, asiago

SEAFOOD BUCATINI – 48
lobster, shrimp, calamari, clams, spicy tomato fennel broth

WAGYU BEEF BURGER – 27
american cheese, shredded lettuce, onion, pickles, burger sauce

CHICKEN CUTLETS – 38
milanese or downtown

WOOD ROASTED CHICKEN – 39
potato gnocchi, pancetta, peas, carrots, chicken jus

WOOD–FIRED PIZZAS

NICKY – 26
tomato sauce, mozzarella, pepperoni

LOUIE – 26
balsamic chicken, roasted garlic, stuffed hot peppers, spinach

MICHAEL – 26
basil pesto, caramelized onions, arugula, balsamic

TONY – 26
roasted mushrooms, fontina, prosciutto, arugula, lemon

BREAD SERVICE - $1 PER GUEST

BUTCHER BLOCK

CENTER CUT FILET MIGNON – 66
roasted mushrooms, horseradish compound butter, red wine jus

PRIME HANGER STEAK – 48
soy caramelized onions, scallion, sesame aioli

BONE-IN PRIME COWBOY RIBEYE – 76
tobacco onions, black garlic steak sauce

PRIME NEW YORK STRIP STEAK AU POIVRE – 68
shoestring fries, brandy peppercorn sauce

(preparations for butcher block items are interchangeable)

ENHANCEMENTS

COLOSSAL LUMP CRAB 19

JUMBO SHRIMP 18

COLD WATER LOBSTER TAIL 39

SIDES

TRUFFLE FRIES 10

MAC & CHEESE 14

LOBSTER MAC & CHEESE 21

WHIPPED POTATO 7

GRILLED ASPARAGUS 8

GARLICKY GREENS 7

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 – 11/16
Vigneti del Sole, Italy

SAUVIGNON BLANC – 13/19.50
Kono, New Zealand

CHARDONNAY – 12.50/18.75
A to Z, Oregon

GAVI – 13/19.50
Broglia, 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 LIGHT 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

MOCKTAILS

BLUEBERRY NO-JITO
11

SICILIAN MULE
11

PRICKLY PEAR MULE
11