

BEFORE

CALAMARI sweet potato - watercress
pomegranate molasses \$12

CLASSIC SHRIMP COCKTAIL 6 giant
shrimp - endive - cocktail sauce \$15

OCTOPUS braised octopus crispy potato
herbs - lemon - celery hearts - roasted
jalapeño \$12

CRAB & VEGGIE CAKE black bean - sour
cream - ancho powder \$13

CHORIZIO WITH MUSSLES sofrito -
white wine - salsa verde - grilled bread \$12

PHILLY CHEESE STEAK FONDUE beef -
peppers - onions - mushroom - Philly
fondue \$13

ENDIVE WRAPPED PROSCIUTO grilled
endive - lemon oil - prosciutto \$10



**7 Piece
Veggie
anti-pasta
platter
\$7pp**

**Arugula -
Golden
beets -
Red Beets
Charred
Fennel
Brussel
sprouts -
Radish -
Broccolini**

DINNER FOR TWO

TOMAHAWK RIBEYE 3.5lbs

Roasted beets - brussel sprouts - choice of two sides \$90

SURF & TURF BOARD

Choice of Strip steak or Filet **ANNNDDDD**

Choice of Lobster tail or Crab Legs plus two sides \$90

THE MEAT

all THE MEAT comes with choice of one side

16oz IN HOUSE DRY AGED RIBEYE

minimum aged 32 days - sea salt - gremolata \$48

FILET MIGNON

arugula Salad - vincotto

blue Cheese - pickled shallots \$32

BBQ Short Ribs

braised - BBQ glaze

steak house onion rings \$30

BIG GRILLED PORK CHOP

apple cider brined - watercress

parsnip puree - pickled carrots \$29

SEARED SEA SCALLOPS

scallops - fennel - orange

herb salad \$34

½ GRILLED CORNELL CHICKEN

3 bean salad - lemon - salsa verde \$22

HANGER

demi - goat cheese - pistachio \$25

STRIP

beef jerky butter - mushroom medley - salt \$33

THE GREENS & TOMOTTOS

CHOPPED SALAD

romaine - tomato - chic peas - olives -
celery - roasted peppers - ricotta Di salata -
citrus vinaigrette \$15

TITANIC WEDGE SALAD

iceberg wedge - blue cheese - BBQ bacon -
shaved red onion \$15

PEAR SALAD

Grilled pears - Goat Cheese - Mescline
Greens - Candied Pecans - vin cotto \$16

CAESAR SALAD

horseradish caesar dressing asiago cheese
crisp - focaccia croutons \$15

SIDES additional sides \$6ea

Glazed Root Veggies

Spinach & Feta

Rosemary Fries

Whipped Potato

Fingerling "Baked" Potato

Grilled Broccolini

Quinoa with Squash

Cauliflower w/currants

Wood Fired Add On's

Scallops \$20

Lobster tail \$25

King Crab Legs \$25

Mushroom \$4

Seafood Board

Lobster or Crab
Legs Plus Side \$37

(Choose Both \$60)