

APPETIZERS

GF ★ **SMOKED WINGS** 15

Applewood Smoked, Char Grilled, Choice of Hot Honey or Bourbon Buffalo Sauce, and Blue Cheese Dressing

WINGS 13

Choice of Buffalo, Bang Bang, Honey BBQ, Garlic Parmesan, Hot Honey, Mango Habanero and Blue Cheese Dressing or Argentinian Style

BURRATA PIZZA 16

Cheesy Garlic Bread, Marinated Tomato, Fresh Burrata, Fresh Basil, Balsamic Glaze

BANG BANG SHRIMP 15

Tempura Battered Shrimp, Bang Bang Sauce, Edamame Slaw

SAUTÉED CLAMS 18

Little Neck Clams, Chorizo Sausage, Lemon Garlic, Herb Crostini

★ **TUNA POKE NACHOS** 18

Wonton Chips, Ahi Tuna, Spicy Mayo, Teriyaki Sauce, Avocado, Seaweed, Black Sesame Seeds

★ **AGAVE LIME CALAMARI** 18

Buttermilk Soaked Calamari, Cornmeal, Cherry Peppers, Radishes, Corn Tortilla Strips, Cilantro, Lime and Agave

STEAMED BAO BUNS 16

Braised Short Rib, Cabbage, Cilantro, Scallions, Black Sesame Seeds, Bulgogi Sauce on a Bao Bun

GF **V** **STEAMED EDAMAME** 11

Edamame Pods, Sriracha Salt

V **MOZZARELLA STICKS** 13

Fried Mozzarella, Parmesan, Parsley, Marinara

GARLIC KNOTS 12

Wood Fired Garlic Knots with Marinara

SOUPS & SALADS

GF **BLEU CHEESE HANGER STEAK** 28

Romaine, Blue Cheese Dressing, Red Onion, Cherry Tomato, Bacon, Crumbled Bleu Cheese, Grilled Marinated Hanger Steak

GF **MEDITERRANEAN** 17

Romaine, Arugula, Feta, Cherry Tomato, Black Olives, Cucumber, Red Onions, Sun-dried Tomato Vinaigrette

GF **SOUTHWEST COBB** 17

Romaine, Black Beans, Corn, Bacon, Red Onion, Cherry Tomato, Hard Boiled Egg, Cheddar Cheese, and Chipotle Ranch Dressing

GF **V** **KALE** 16

Tuscan Kale, Spicy Chickpeas, Carrots, Avocado, Craisins, Walnuts, Pistachio Dressing

HONEY LIME 18

Arugula, Mango, Pine Nuts, Avocado, Honey Lime Vinaigrette

TACO SALAD 19

Tortilla Bowl, Ground Beef, Sour Cream, Cheddar Cheese, Shredded Lettuce, Pico de Gallo, Guacamole

GF **VG** **MIXED GREEN** 11

Artisan Greens, Cherry Tomato, Cucumber, Carrot, Red Onion, Balsamic Vinaigrette

CAESAR 11

Romaine, Caesar Dressing, Parmesan, Croutons

★ **FRENCH ONION SOUP** 12

Caramelized Onions, Beef Broth, Swiss, Mozzarella, Parmesan, Crostini

-Salad Additions-

Grilled Chicken 6

Sautéed Shrimp 9

Grilled Salmon 12

Hanger Steak 12

V- VEGETARIAN, VG-VEGAN, G-GLUTEN FREE

WOOD FIRED PIZZA

🍷 RED PIE 17

Tomato Sauce, Mozzarella

🍷 WHITE PIE 17

Ricotta, Mozzarella, Garlic

🍷 MARGHERITA 18

Crushed Tomatoes, Fresh Mozzarella, Basil

GARLIC SHRIMP 20

Sautéed Shrimp, Garlic, Lemon, Fontina Cheese, Arugula

★ SOPPRESATA & HOT HONEY 20

Hot Soppresata, Margherita Sauce, Fresh Mozzarella, Hot Honey, Fresh Basil

BUFFALO CHICKEN 19

Buffalo-Ranch Sauce, Mozzarella, Crispy Chicken, Celery, Ranch Drizzle

★ FIG & PIG 20

Fig Puree, Pancetta, Crumbled Bleu Cheese, Caramelized Onions, Arugula, Balsamic Glaze

🍷 TRUFFLE MUSHROOM 20

Fontina Cheese, Shiitake, Oyster and White Mushrooms, Truffle Oil, Fresh Thyme

\$2 Toppings

Tomatoes, Red Onions, Red Peppers, Fresh Basil, Arugula, Mushroom, Black Olives, Cherry Peppers

\$3 Toppings

Italian Sausage, Pancetta, Pepperoni, Soppresata, Chicken, Ricotta, Bacon

TACOS

All Tacos served with Corn Tortilla Chips and Salsa

SHRIMP TACOS 19

Cajun Shrimp, Shredded Lettuce, Pico de Gallo, Ancho Chipotle Aioli, Flour Tortillas

★ FISH TACOS 19

Tempura Battered Cod Filet, Tequila Slaw, Chipotle Aioli, Flour Tortillas

BULGOGI SHORT RIB TACOS 19

Short Rib, Cabbage, Cilantro, Scallions, Black Sesame Seeds, Bulgogi Sauce, Corn Tortillas

🍷 GF PORK CARNITAS TACOS 17

Pork Carnitas, Queso Fresco, Cilantro, Pickled Red Onion, Guacamole, Cholula, Corn Tortillas

🍷 GF CAULIFLOWER TACOS 16

Cauliflower, Bell Peppers, Red Onion, Chimichurri, Sambal Aioli, Corn Tortillas

ADD GUACAMOLE \$2

SANDWICHES

All Sandwiches served with French Fries

★ SHORT RIB GRILLED CHEESE 18

Braised Short Rib, Caramelized Onions, White Cheddar, Arugula, Sourdough, Tomato Fondue

★ TAPHOUSE CHICKEN SANDWICH 16

Fried Chicken Breast, Sriracha Honey, Jalapeño, Pickled Vegetables, Cilantro, Scallion Aioli, Brioche Bun

CHEESESTEAK SANDWICH 19

Shaved Prime Rib, Caramelized Onions, American Cheese, Hoagie Roll

ITALIAN DIPPED BEEF 19

Shaved Prime Rib, Bell Peppers, Hot Giardiniera, House Gravy, French Bread

CRISPY CHICKEN PANINI 17

Breaded Chicken Breast, Fresh Mozzarella, Prosciutto, Roasted Red Peppers, Balsamic Glaze, Ciabatta Bread

**-Upgrade your French Fries-
Onion Rings 2
Vegetable 3**

Truffle Fries 3

Mixed Green Salad 3

Upgrade your Brioche Bun to Pretzel Bun \$1

BURGERS

★ THE ANIMAL 19

Two 5oz Smash Burgers, American Cheese, Caramelized Onion, Lettuce, Tomato, Animal Sauce, Brioche Bun

★ THE TERMINATOR 20

50% House Burger Blend, 50% Ground Bacon, Bacon, Guacamole, Pepper Jack Cheese, Bourbon Buffalo Sauce, Onion Rings, Pretzel Roll

FRENCH ONION SOUP BURGER 20

House Blend Patty, Caramelized Onions, Swiss Cheese, Brioche Bun, Served with a Crock of French Onion Soup

CALIFORNIA BURGER 19

House Blend Patty, Lettuce, Tomato, Red Onion, Mozzarella Cheese, Avocado, Cilantro Aioli, Brioche Bun

PLAIN JANE BURGER 16

House Burger Blend, American Cheese, Lettuce, Tomato, Red Onion, Brioche Bun

VG IMPOSSIBLE BURGER 19

Vegan Impossible Patty, Vegan Mozzarella, Lettuce, Tomato, Caramelized Onion, Vegan Animal Sauce

**-Upgrade your French Fries-
Onion Rings 2**

Vegetable 3

Truffle Fries 3

Mixed Green Salad 3

Upgrade your Brioche Bun to Pretzel Bun \$1

ENTREES

GF PRIME CUT NY STRIP STEAK 44

16 oz. Prime Strip Steak, Mashed Potato, Vegetable Medley, Maitre D Butter

★ STEAK FRITTES 29

Marinated Hanger Steak, Chimichurri, Truffle Fries, Truffle Aioli

SLOW BRAISED SHORT RIBS 29

Boneless Short Ribs, Demi Glaze, Mashed Potato, Vegetable Medley

★ POKE BOWL 25

Ahi Tuna, Edamame, Mango, Fried Wontons, Seaweed Salad, Avocado, Black Sesame Seeds, Cucumber, Jasmine Rice, Spicy Mayo, Teriyaki Sauce

GF PAN SEARED SCALLOPS 32

Diver Scallops, Corn Risotto, Garlic Beurre Blanc

GF SEAFOOD RISOTTO 30

Shrimp, Scallops, Creamy Risotto

SEAFOOD LINGUINE 26

Clams, Shrimp, Linguine, Lemon Garlic Sauce

★ TERIYAKI SALMON 28

Grilled Salmon, Teriyaki Glaze, Vegetable Fried Rice, Avocado, Fried Wontons

FISH & CHIPS 24

Tempura Battered Cod, French Fries, Tartar Sauce, Coleslaw

CHICKEN PARMESAN 24

Crispy Chicken Cutlet, Housemade Vodka Sauce, Penne, Pancetta, Peas

CHICKEN MOLE 24

Pan Fried Chicken, Mexican Rice, Mole Sauce, Corn Tortillas

PAPPARDELLE BOLOGNESE 24

Ground Beef Bolognese, Pappardelle, Pancetta, Parmesan Cheese, Pesto Ricotta

MUSHROOM RAVIOLI 24

Handmade Mushroom Raviolis, Pulled Chicken, Shiitake Mushrooms, Mushroom Cream Sauce, Truffle Oil

V MAC & CHEESE 17

Three Cheese Sauce, Cavatappi Pasta, Panko Breadcrumbs

BBQ Pulled Pork Add \$7

Buffalo Chicken Add \$6

VG HOUSE RAMEN 20

Yakisoba Noodles, Baby Bok Choy, Shiitake Mushrooms, Carrot, Cauliflower, Bell Peppers, Red Onion, Tofu, Vegetable Broth

Chicken Add \$6

Shrimp Add \$9

MEXICAN BOWL 18

Pork Carnitas, Rice, Shredded Lettuce, Pico de Gallo, Crema, Guacamole

VEAL CHOP 29

Bone-In Veal Chop, Vegetable Ratatouille, Red Wine Demi

SIDES

VG FRENCH FRIES 8

V PARMESAN TRUFFLE FRIES 10

V ONION RINGS 9

VG GF CHIPS & GUAC 10

V MASHED POTATO 7

VG GF JASMINE RICE 7

VG GF SAUTÉED BROCCOLI 7

VG GF ROASTED BRUSSEL SPROUTS 7

V CORN RISOTTO 10