



Happy Valentine's Day

All Steaks and Entrées will be served with a choice of the following:
one Appetizer, choice of a Soup or a Salad and one Dessert from our Dessert Menu

— APPETIZERS —

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| <p>SHRIMP COCKTAIL
Cocktail Sauce</p> <p>STUFFED MUSHROOMS
seafood stuffed . lobster sherry sauce</p> | <p>ARTICHOKE FRANCAISE
Seasoned Egg Batter . Scampi Butter</p> <p>CLAMS CASINO
Baked Clams . Casino Dressing . Pancetta</p> <p>ESCARGOT
Tender Snails . Garlic Butter</p> | <p>BRUSCHETTA CRAB CAKES
Two Jumbo Lump Crab Cakes
House Made Tomato Topping</p> <p>STUFFED TENDERLOIN MEATBALL
Mozzarella . Marinara . Fresh Ricotta</p> |
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MAY WE SUGGEST A LOAF OF OUR SIGNATURE BREADS

GARLIC	BRUSCHETTA	SPINACH	SAUSAGE	COMBINATION OF SPINACH AND SAUSAGE
			11 per loaf	

— SOUP OR SALAD —

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| <p>HOUSE MADE MINISTRONE
beef based, with Italian sausage and fresh seasonal vegetables</p> <p>HOUSE TOMATO VINAIGRETTE SALAD
Mixed Greens . Diced Tomatoes . Asiago</p> | <p>MUSHROOM MASCARPONE
Wild Mushrooms . Garlic . Sea Salt . Black Pepper . Truffle Oil . Mascarpone</p> <p>THE VERMONT SALAD
Sharp Yancey's Cheddar Cheese . Baby Greens .
Candied Pecans Apples . Dried Cherries . Vermont
Maple Dressing</p> <p>PROSCIUTTO WRAPPED CAESAR SALAD
Romaine . Our Caesar Dressing . Parmesan
Crostinis . Asiago</p> |
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— STEAKS —

All Steaks are served with Grilled Asparagus . Truffle Tortellini
Topped with Salvatore's Steak Butter

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| FILET MIGNON 9oz . 82 | NEW YORK STRIP 16oz . 84 |
| BONE IN RIBEYE 22oz . 88 | BONE IN FILET 16oz . 96 |

ENHANCE YOUR STEAK

<p>AU POIVRE crusted with ground peppercorns topped with demi glace 6</p>	<p>OSCAR STYLE topped with jumbo lump crab meat grilled asparagus . béarnaise sauce 10</p>
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— SURF AND TURF —

	LOBSTER TAIL 12 OZ	KING CRAB 8 OZ	GULF SHRIMP 2 SCAMPI STYLE
FILET MIGNON	128	102	92
BONE IN RIBEYE	134	120	100
NEW YORK STRIP	130	114	94
RACK OF LAMB	126	104	88
BONE IN FILET	142	136	104

— ENTREES —

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| <p>LASAGNA BOLOGNESE
Ground Tenderloin, Veal, & Basil
Ricotta Cheese . Fresh Mozzarella
62</p> <p>CHICKEN ALA YOUNG
Cutlets Served Over Penne
Bolognese . Basil Chiffonade
64</p> <p>TUSCAN CHICKEN <i>under a brick</i>
Garlic . Thyme . Rosemary
Kosher Salt . Ground Pepper
Red Pepper Flakes . Olive Oil
Lemon . Baby Yukon Golds
Broccoli With Tomatoes & Garlic
66</p> <p>CHICKEN MILANESE
18 Year Balsamic Glaze Arugula
Salad . Baby Yukon Golds
64</p> | <p>SPAGHETTI
WITH "THE STUFFED
TENDERLOIN MEATBALL"
Fresh Spaghetti . Red Sauce .
Tenderloin Stuffed Meatball
59</p> <p>NEW ZEALAND RACK OF LAMB
Black Currant Reduction
Candied Brussels Sprouts
Italian Cheese Orzo
80</p> | <p>GNOCCHI
WITH TRUFFLE CREAM
Crispy Pan Fried Gnocchi
Pancetta . Caramelized Mushrooms
Peas . Truffle Crema . Asiago
63</p> <p>PAN SEARED SALMON
Julian Vegetables . Jasmine Rice .
Leek Cream Sauce With Baby Shrimp
64</p> | <p>COLOSSAL LOBSTER TAIL
12 Oz Tail . Julian Vegetables
Italian Orzo . Lemon Butter
94</p> <p>ROAST PRIME RIB
Angus . Baby Yukon Golds
Grilled Asparagus
Chilled Horseradish Cream Sauce
8oz__64 12oz__76</p> <p>SEA BASS MARSALA
Oyster Mushrooms . Spinach
Fingerling Potatoes
76</p> <p>OSSO BUCO
Braised Veal Shank . Green And
Red Peppers . Fresh Spaghetti
76</p> |
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KOBE SURF & TURF
5oz Wagyu Sirloin, finished with a white truffle butter,
served with a colossal lobster tail
125