

Starters

— SIGNATURE BREADS —

garlic with melted cheese
spinach | sausage | bruschetta
½ spinach & ½ sausage
12 each

— COLD APPETIZERS —

antipasto board
daily selection of meats & cheeses · olives
roasted red pepper · balsamic reduction
imported olive oil · artisan bread
21

oysters on the half shell | half dozen
fresh horseradish · red wine vinegar mignonette
19

gulf shrimp cocktail
four shrimp · cocktail sauce
18

wagyu carpaccio
wagyu sirloin shaved thin · capers · lemon
parmesan cheese · red onion · truffle oil · olive oil
19

— SALADS —

the chop
iceberg · pancetta · mozzarella
red onion · basil · tomatoes
homemade bleu cheese dressing
13

the caesar salad
romaine · our caesar dressing
garlic croutons · parmesan crisp
11

the vermont
sharp yancey's cheddar cheese
baby greens · candied pecans apples
dried cherries · vermont maple dressing
13

the roasted burrata
italian burrata · olive oil · micro greens
heirloom tomato & sweet peppers
14

the house
mixed greens · gorgonzola · pickled red onion
garbanzo beans · red wine vinaigrette
11

— SOUP —

onion soup au gratin
caramelized onions · melted provolone cheese
11

lobster bisque
creamy bisque · cut lobster meat
14

mushroom mascarpone
wild mushrooms · garlic · sea salt · parsley
black pepper · truffle oil · mascarpone
11

— HOT APPETIZERS —

mimi's stuffed meatball
mozzarella · marinara · fresh ricotta
13

grilled octopus
marinated with olive oil & herbs
romesco sauce · white bean salad · arugula
17

escargot
tender snails · garlic butter
14

calamari
chili ginger sauce
15

duck wings
orange ginger reduction
16

clams casino
baked clams · casino dressing · pancetta
15

stuffed mushrooms
king crab · artichoke · blue crab
15

eggplant stack
fried eggplant · fresh mozzarella · marinara · basil
13

hot pepper braciolo
Utley Acres meat · blended italian cheeses
banana pepper · prosciutto · red sauce
15

pancetta wrapped shrimp
dijon cream · gorgonzola
15

— HOMEMADE FLATBREADS —

carbonara
bechamel · mozzarella · prosciutto · sweet green
peas · red onion · cracked pepper
15

crumbled meatball
meatball · parsley · fresh mozzarella
red sauce · arugula
15

caramelized bleu
olive oil · caramelized onions · crumbled bleu cheese
mascarpone cheese · parsley
15

our margarita
fresh mozzarella · red sauce · basil
15

the picone
crushed tomatoes · garlic
mozzarella cheese · basil · prosciutto
15



Entrées

— ITALIAN —

our parmesan
red sauce · italian cheeses · rigatoni
veal 49 chicken 29

bolognese
veal · pork · tenderloin · rigatoni · corn sprouts
26

mimi's stuffed meatball with spaghetti
house ricotta · red sauce · basil
25

fried chicken ala vodka
rigatoni · tuscan fried chicken · fresh parmesan
27

italian prime trio
4 oz. filet · tuscan chicken · white truffle tortellini
29

tuscan chicken under a brick
fresh herb seasoning · house marinade · lemon · broccoli marinara
29

— SEAFOOD —

our seafood ravioli "scampi style"
3 oz lobster tail · scallops · shrimp · mozzarella · fried leeks · sautéed spinach
39

cold water grilled lobster tail
parsnip puree · heirloom carrots · lemon oil
m/p

champagne sea bass
pan seared bass · zucchini · squash · grape salad
44

pan seared salmon
leek cream sauce · baby shrimp · parsnip puree · heirloom carrots · fried leeks
29

— VEGETARIAN —

pan seared tofu milanese
arugula · lemon · tomato · 18 year balsamic glaze · asparagus
25

roasted cauliflower steak
dijon cream · heirloom carrots
24

Dinner For Two



Create your own three course dinner:

Three Course menu items are noted with an underlined price

COURSE 1 Soup or Salad

COURSE 2 Entrée of your choice noted with underlined price

ENTRÉE UPGRADES PER GUEST: FILET · +19 | STRIP STEAK · +21

COURSE 3 Choice of a specialty coffee or homemade dessert

Prime

with your choice of one accessory

— PRIME CUTS & CHOPS —

9 oz. filet mignon · 47

14 oz. strip steak · 49

sliced prime rib
8 oz. 27 | 12 oz. 35 | 18 oz. 52

20 oz. bone in dry aged ribeye · 69

12 oz. bone in veal chop · 55

rack of lamb · 47
black currant reduction

grilled berkshire pork chop · 34
12 oz. chop · apple bacon jam

— PRIME WAGYU A5 —

BROADLEAF FARMS

24 oz. tomahawk
89 | 99 to share

sirloin
5 oz. 45 | 9 oz. 69

— SURF & TURF —

lobster tail · M/P

shrimp & scallop skewer · 19

grilled shrimp or scallops · 15

— FINISHING TOUCHES —

steak oscar · 10

steak au poivre · 6

gorgonzola prime · 9

truffle butter · 2

cabernet butter · 2

— ACCESSORIES —

8 EACH:

fried parmesan brussel sprouts

parsnip & cauliflower puree

grilled asparagus

gnocchi ala vodka

sautéed spinach & shallots

loaded baked potato

scalloped potatoes

organic fried green tomatoes
& pimento cheese

truffled "cauliflower tots"

truffle & pancetta tortellini

house onion rings

carrots caponata

**CHEF JOHN'S
LOBSTER
& Mac
& Cheese**
16

About Our Partners

*Utley
Acres*

UTLEY ACRES | AKRON, NY

Healthy soils grow nutrient-dense plants and are foraged by our cows. Our beef cows are never given hormones or antibiotics. Our exceptional grass fed beef is aged for 30 days & are carefully selected to ensure a flavorful steak.

**BROADLEAF**

BROADLEAF | AUSTRALIA

Broadleaf Wagyu Beef is sourced from only the finest Australian Wagyu herds that have been built with stringent attention to Japanese Genetics and feed rations. We follow the strictest trim specifications in the category and age each steak a minimum of 21 days.

**KB
Greens**

KBGREENS | PENDLETON, NY

Handled with love from seed to sprout. KBgreens only sources the highest quality, organic, and non-GMO seeds. Processes are certified by New York Agriculture with no deficiencies. No pesticides or chemicals are used on our crops, as we grow them with love and care. Each order is hand cut and inspected, ensuring only the finest quality microgreens make it to your plates and juices.