



STARTERS

Artisanal Charcuterie Board

Imported Italian Meats, Olives, Cornichons
& Garlic Oil Baguette **25**

Artisanal Cheese Board

Hand Selected Cheeses by Our Friends at
Wasik's Cheese Shop & Baguette **25**

Crab Cakes

Remoulade Sauce **18**

Prime Sirloin Steak Tartare

Cognac Mustard,
Quail Egg & Baguette **18**

Prime Beef Carpaccio

Shaved Pecorino, Arugula,
& Black Truffle Aioli **18**

Oysters Rockefeller

Six Oysters baked with Spinach,
Parmesan Cheese & Pernod **21**

Grilled Shrimp Skewers

Brushed Scampi Sauce **14**

Escargot

Baked in Garlic-Parsley Butter,
Seared Olive Oil Baguette & Pernod **19**

Clams Casino

Eight Littleneck Clams Baked with Bacon,
Garlic & Parmesan Breadcrumbs **18**

Calamari Fritto

Cherry Peppers, Garlic Aioli
& Pomodoro Sauce **15**

RAW BAR

Select East Coast Oysters

Cocktail Sauce & Champagne Mignonette **18**

Jumbo Shrimp Cocktail

Cocktail Sauce & Lemon **26**

Tuna Tartare

Cucumber, Avocado, Seaweed Salad & Citrus Vinaigrette **18**

Crabmeat Cocktail

Jumbo Lump Crabmeat & Mustard Sauce **27**

Chilled Lobster Tail

Cocktail Sauce & Lemon **MKT**

Shellfish Tower

Jumbo Shrimp Cocktail, Lobster Tail, Oysters,
Jumbo Lump Crabmeat & Littleneck Clams **105**

SOUPS & SALADS

Onion Soup Gratinée | 11

Classic Chopped Caesar

White Anchovies, Garlic Croutons
& Parmesan Cheese | 12

Beet & Fried Goat Cheese

Beets, Fried Goat Cheese, Crumbled Pistachios,
Arugula, Dried Cranberries & Saba | 14

Federal Clam Chowder | 11

Iceberg Wedge

Bacon, Cherry Tomatoes
& Blue Cheese | 13

Prosciutto & Burrata

Sliced Prosciutto, Red Wine Poached Pear,
Arugula & Drizzled Saba | 18

Mixed Greens

Cherry Tomatoes, Aged Balsamic, Red Onion
& Garlic Parmesan Crouton | 10

PASTA

Spaghetti alle Vongole

Littleneck Clams, Garlic & White Wine | 25

Bolognese

Veal & Wild Boar Ragu, Rigatoni & Parmigiano Reggiano | 25

Butternut Squash Ravioli

Sauteéd in Sage Brown Butter topped with Candied Walnuts | 25

SEAFOOD ENTREES

Panko Crusted Haddock

Herb Roasted Fingerling Potatoes,
Asparagus & Lemon Olive Oil | 34

Grilled Atlantic Salmon

Squash Pureé, Crispy Brussel Sprouts
& Provencal Sauce | 29

Sesame Crusted Ahi Tuna Steak

Sweet Potato Puree,
Ginger Bok Choy & Wasabi | 38

Grilled Swordfish

Shrimp, Baby Spinach, Cherry Tomatoes
& Scampi Sauce | 36

Halibut La Meunière

Pan Sautéed in Fresh Parsley Lemon Butter
with Cherry Tomatoes | 42



ENTREES

Pressed Duck

Braised Leg, Seared Breast & Syrah Reduction 38

Chicken Under a Brick

Roasted Fingerling Potatoes, Asparagus & Arneis Beurre Blanc 28

Pork Chop

Soft Polenta, Red Wine Poached Pear & Pork Jus 36

Portobello Steak

Portobello Mushroom, Caponata with Cannellini Beans, Asparagus, Broccolini & Blistered Cherry Tomatoes 25

Prime Skirt Steak Frites

Garlic Butter & Parmesan Fries 38

CHOPS

Filet Mignon 8 oz. 44

Prime NY Sirloin 16 oz. 48

Prime NY Sirloin Au Poivre 50

Dry Aged Bone-In NY Sirloin 16 oz. 52

Delmonico Steak 16 oz. 48

Cowboy Steak 18 oz. 52

ADD ON:

Blue Cheese 4

Roasted Bone Marrow 6

Grilled Shrimp Scampi Skewer 7

Hot Buttered Lobster Tail MKT

Oscar Style 29

SAUCES & SALTS

Au Poivre

Béarnaise

Horseradish Crema

Truffle Sea Salt

Lemon Rosemary Sea Salt

House Steak

Demi Glace

Maitre d'Hotel Butter

All steaks come with choice of one sauce or salt. Additional 2 each

SIDES

Roasted Butternut Squash

Sage Brown Butter 9

Roasted Fingerling Potatoes 9

Sautéed Broccolini

Garlic Butter, Chili Flakes & Sea Salt 10

Sautéed Wild Mushrooms

Roasted Cipollini Onions
& Herb Oil 11

Grilled Asparagus

Sea Salt & Olive Oil 12

Creamed Spinach

Parmesan Croutons 12

Yukon Gold Mashed Potatoes

Garlic Confit & Chives 9

Kennebec French Fries 7

Add Truffle & Parmesan 9

Crispy Brussel Sprouts 9

Add Bacon 2

CHEF'S DAILY SPECIALS

TUESDAY:

Chicken Parmesan

Sautéed Chicken Cutlet, Bufala Mozzarella,
Pomodoro & Spaghetti 25

WEDNESDAY:

Frutti di Mare

Calamari, Littleneck Clams, Scallops, Shrimp,
Lobster, Pomodoro Sauce & Spaghetti 42

THURSDAY:

Veal Saltimboca alla Romana

Pan Sautéed Scallopini, Prosciutto,
Sage & Fontina Cheese 37

FRIDAY:

Catch of the Day MKT

FRIDAY & SATURDAY:

Beef Wellington

Classic Wellington baked in Puff Pastry
with Liver & Mushroom Duxelle 52

SATURDAY:

Prime Rib

Slow Roasted, Horseradish
Crema & Au Jus MKT



★ Please ask your server about gluten free menu items.

* Cooked to order, consuming raw or undercooked shellfish, seafood, poultry, egg or meat may increase risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has food allergy.