

153

STARTERS

SEAFOOD SALAD 19.
Scungilli, Calamari, Shrimp, Lemon, EVOO

THICK CUT BACON 17.
Poached Egg, House Steak Sauce

CLAMS OREGANATA 14.
Lemon and Garlic Herb Butter Sauce

STUFFED MUSHROOMS 15.
Beef, Mozzarella & Parmigiano Reggiano, Brandy Sauce

FRIED POINT JUDITH CALAMARI 17.
with Hot Cherry Peppers

MUSSELS 16.
Fra Diavolo or White Wine

EGGPLANT ROLLATINI 22.
Stuffed with Ricotta and Topped with Tomato Sauce & Mozzarella

HOMEMADE MEATBALLS 16.
Herbed Ricotta, Pomodoro, Parmigiano Reggiano

BEEF CARPACCIO 17.
Arugula, Onions, Capers, White Balsamic Vinaigrette,
Topped with Shaved Parmigiano Reggiano

ARANCINI SICILIANA 14.
Peas, Ground Beef and Parmigiano Reggiano

STUFFED LONG HOT PEPPERS 16.
Ground Sausage, Risotto, Topped with Melted Provolone Cheese

CAULIFLOWER 16.
Lightly Battered and Fried

SALADS

MOZZARELLA DI BUFALA + TOMATO 17.
Prosciutto, Onions, Basil, Vin Cotto, EVOO

ROASTED BEETS + BABY ARUGULA 17.
Honey Goat Cheese Crema, Pistachios, Sauvignon Blanc
Viniagrette

CAESAR SALAD 16.
House Croutons, Parmigiano Reggiano, Caesar Dressing

STEAKHOUSE WEDGE 16.
Bacon, Tomatoes, Chives, Gorgonzola Dressing

SHRIMP + AVOCADO SALAD 17.
Prepared with Lemon and Olive Oil

MESCLUN SALAD 16.
Assorted House Greens with House Viniagrette

ADD: Grilled Chicken 13. | Grilled Shrimp 19. | Grilled Salmon 18.

RAW BAR

EAST COAST OYSTERS 20.

U-10 SHRIMP 22.

LITTLE NECK CLAMS 12.

COLOSSAL CRABMEAT 29.

SPICY TUNA TATARE 18.
Avocado, Spicy Aioli, Pasta Chips

PASTA & ITALIAN CLASSICS

RIGATONI BOLOGNESE 26.
Veal, Beef + Pork Ragu, Topped with Fresh Ricotta

SPAGHETTI CACIO E UOVA 24.
Egg, Guanciale, Onions, Cracked Pepper, Pecorino Romano

LINGUINI ALLE VONGOLE 29.
Whole Cockles, Garlic & White Wine Sauce

GNOCCHI AL PESTO 24.
Basil Pesto, Cream, Pecorino Romano

CHICKEN FRANCESE 28.
Prepared with Lemon & Butter

PENNE VODKA 24.
Light Pink Cream Sauce

PENNE TOMATO SAUCE 24.
Plum Tomato and Basil

VEAL CHOP PARMIGIANA 50.
Topped with Pomodoro and Mozzarella served with Spaghetti

CHICKEN MILANESE 30.
Arugula, Tomato, Red Onion & Bufalo Mozzarella Salad

CHICKEN PARMIGIANA 28.
Topped with Pomodoro and Mozzarella served with Spaghetti

VEAL CHOP MILANESE 50.
Arugula, Tomato, Red Onion & Bufalo Mozzarella Salad

THE MEAT LOCKER

USDA PRIME Charbroiled Steaks

Mediterranean Sea Salt, Butter, Garlic Confit, Rosemary

PRIME 24 oz. COWBOY RIBEYE 86.
Dry Aged Bone-in Ribeye

PRIME 16 oz. N.Y. STRIP 60.
Dry Aged Boneless Sirloin

PRIME 12 oz. FILET MIGNON 56.
Center Cut Tenderloin

PRIME 44 oz. PORTERHOUSE 140.
Dry Aged Steak for Two

BERKSHIRE PORK CHOP 40.
Broccoli Rabe, Onions, Cherry Peppers, Polenta, drizzled with
Chianti Demi-Glase

HALF ROASTED CHICKEN 28.
Sauté Spinach, Mashed Potatoes, drizzled with Herb Pan Sauce

STEAKHOUSE BURGER 24.
Thick Cut Bacon, Cheddar Cheese, Fries

SEASONAL FISH

GRILLED SHRIMP 36.
Corn Succotash Risotto, Basil, Lemon, EVOO

SHRIMP FRA DIAVOLO 36.
Served with Spaghetti

PANKO CRUSTED TUNA 38.
Sauté Spinach, Mushrooms, Horseradish Mashed Potatoes, Sesame Soy

SHRIMP PARMIGIANA 36.
Served with Spaghetti

PAN SEARED SALMON 32.
Quinoa, Asparagus, Almonds, White Wine, Olive Oil and Lemon

RED SNAPPER OREGANATA 48.
Served with Vegetables

FOR THE TABLE

Baked Potato | Mashed Potato | French Fries | Polenta 11.

Mac + Cheese 12.

Truffle Parm Fries 13.

Vegetables: 12.

Rapini | Asparagus | Wild Mushrooms
Sauté in Garlic and Oil

Creamed or Sauté Spinach

21% Gratuity Added for Parties of 6 or More | Gluten Free Options Available | Please Notify us of Any Food Allergies

There is a 3% Fee for all Credit Card Payments