### Appetizers

**Calamari Frittura (GFR)**
Fresh, lightly breaded, flash fried, with a spicy marinara sauce. 11

**Thai Style 13**

**Chefs Charcutterie (GF)**
The finest cured meats, artisan cheeses, and assorted imported olives. 15

**Sausage Stuffed Hot Peppers**
Served with homemade marinara and melted mozzarella. 8

**Asian Lettuce Wraps (VR)**
Sautéed chicken breast with stir fry vegetables in a delicious Szechuan sauce. Served with chilled crisp iceberg cups and hoisin dipping sauce. 8

**Arancini Santino**
Three cheese blended Risotto balls, lightly breaded, flash fried and set on a bed of tomato basil cream sauce. 10

**Cherry Charred Wings**
Whole chicken wings, cherry wood smoked and char grilled. Served with our fire blue sauce. 10

**House Meatballs**
Ground Filet, NY Strip and Pork meatballs with Michaels house Texas Sweet BBQ. Served with our fire blue sauce. 12

**Smoke Stack Ribs**
St. Louis ribs, cherry smoked and lager braised. Grilled with our house Texas Sweet BBQ. 12

**“The” Crab Cake (V)**
Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli. 15

**Colossal Crab Shots (V)**
Sweet colossal crab meat with cocktail sauce. 13

**Jumbo Shrimp Cocktail**
Five jumbo succulent prawns served with traditional cocktail sauce. 15

### From The Garden

**Sonoma Chicken Salad (GFR, VR)**
Free-range organic chicken breast tossed with baby lettuce, seasonal fresh fruit, candied walnuts, grape tomatoes and crumbled gorgonzola cheese with house dressing. 13

**Classic Caesar (GFR)**
Chopped Romaine served with Parmesan crisps and garlic croutons. 7

**Add: Anchovy 1 Organic Chicken 5 Shrimp 10**

**The Wedge (VR)**
Crisp iceberg lettuce wedge, hardwood smoked bacon lardons, tomato, and chopped egg, topped with our homemade Bleu cheese dressing, drizzled with balsamic reduction. 10

**Add: Organic Chicken 5 Shrimp 10**

**Shrimp & Crab Salad (GF)**
Cocktail shrimp, lump crab, avocado, fennel, and grape tomatoes served over grilled romaine and dressed with a citrus white balsamic. 16

**Mozzarella Capresa (V, GF)**
Our homemade mozzarella, vine ripened tomatoes, fresh basil, roasted red peppers, and shaved parmigiana. Dressed with imported extra virgin olive oil and balsamic. 8

### Pasta

**Thai Shrimp (GF)**
Tempura battered rock shrimp in a sweet Thai chili sauce with sesame seeds and scallions. Served with a Valencia orange aioli. 11

**Bourbon Trail Mussels (GFR)**
1 lb of P.E.I. mussels sautéed with julienne sundried tomatoes, apple smoked bacon in a Kentucky bourbon cream reduction. 12

**Lobster Egg Rolls**
2 fried egg rolls filled with poached lobster tail, meyer lemon aioli, shaved Nappa cabbage, carrot, scallion, and apple. Served with a chilled crisp slaw. 11

**New Zealand Lollipops (GFR)**
The finest, most tender lamb chops char-dusted and grilled. Served with homemade horseradish sauce. 14

**Crissy Ahi Roll (GFR)**
Tempura fried Maki roll filled with #1 Ahi tuna, avocado, ginger, and green onions. Served with an Asian garnish. 11

**Eggplant Rollatini (V)**
Sliced thin, stuffed with ricotta, imported parmigiana reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. 8

**Mushroom Trinity (V)**
Wild mushroom medley sautéed with pinot grigio and served over grilled focaccia, laced with an Amarone Demi Glace. 11

**Escargot Provençal (GFR)**
Snails poached in herbed butter, draped in gorgonzola fondue with roasted button mushrooms and toasted baguette. 5

**Take a pint to go for just 8**

**Escarole Greens (GFR, VR)**
Old world greens sautéed with roasted garlic. 8

**Add: Hot Pepper 1.5 Sausage 3**

### Pasta

**Neapolitan Lasagna**
Traditional Lasagna from the Naples region of Italy, set on a Romano cream and draped with tomato sauce. 16

**Tortaloni, Pancetta & Pink**
Large five cheese Tortaloni with pancetta in a tomato basil cream sauce. 16

**Add: Chicken 5**

**Chicken Florentine**
Grilled organic chicken, bacon lardons, sun dried tomatoes, and baby spinach simmered in a roasted garlic cream sauce over penne. 17

**Fettuccine Alfredo (V)**
Bronze die pasta tossed in a rich, creamy Alfredo sauce. 13

**Add: Organic Chicken 18 Jumbo Shrimp 23**

**Frutti di Mare (Fruits of the Sea)**
Fresh clams, mussels, scallops, and shrimp sautéed in a light sherry tomato sauce and tossed with linguini. 23

**Gnocchi Bolognese (VR)**
Handmade potato pasta tossed with fresh mozzarella, basil, and parmigiana reggiano in our homemade Bolognese sauce. 17

**Bucatini and Meatballs (GFR)**
Need we say more? Just like a Sunday’s at Mama’s! 13

**Add: Sausage 3**

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An 18% gratuity will be added to parties of 6 or larger or if merchants copy of receipt isn’t signed and returned to server.
Sauté Creations

**Veal Alberini (spicy)**  
36

**Veal Parmigiana**  
Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara.  
36  
*Chicken Parmigiana 18*

**Truffled Veal**  
36

**Veal Sorrentino**  
Tender breaded bone-in veal, pan-fried and baked in a tomato basil cream sauce. Served with penne ala vodka.  
36

**Chicken Caramelicious**  
Tempura battered all natural chicken glazed in an Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic, and ginger. Served with sticky rice.  
18

**American Red Snapper**  
Skin on pan seared with a lemon brown butter glaze. Served over saffron risotto.  
26

**Shrimp Creole**  
Cajun gulf shrimp, sautéed in a spicy creole sauce. Served with sticky rice.  
26

**Lobster Mac-N-Cheese**  
Loaded with poached cold water lobster, cavatappi pasta, julienne sun dried tomatoes with a panko romano crust.  
19

**Chicken Piccata**  
Boneless all natural chicken breast, egg battered and slowly simmered in white wine, garlic, and lemon butter sauce. Dressed with capers, mushrooms, and artichokes. Served over linguine.  
18

**Chicken Calabrese**  
Free-range organic boneless chicken, herb breaded and served with fresh herbs and ricotta cheese. Dressed with a sundried tomato and forest mushroom marsala wine sauce. Served with Yukon Mashed potatoes.  
19

**“The” Crab Cake Dinner**  
Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli. Served with asparagus.  
Single 21 Double 35

**Fire Grilled Mahi (GFR)**  
Mahi Mahi seasoned and fire grilled. Served over Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction.  
23

**Miso Salmon**  
White miso marinated Atlantic salmon brushed with an Asian glaze. Served with rice and stir fried vegetables.  
23

**White Fish Francaise**  
Fresh Atlantic cod, egg battered and slowly simmered in Pinot Grigio wine and lemon reduction sauce. Served over linguine.  
19

**Sicilian Stuffed Eggplant (V)**  
Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine.  
17

**V-Vegetarian**  
VR-Vegetarian by Request  
**GF-Gluten-Free**  
GFR-Gluten-Free by Request

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From Field to Fire  
(Ask your server about our premium steak cuts.)

**Steak Enhancements & Sauces**  
Gorgonzola crust with garlic cream & bacon lardons  
Roasted garlic or Amarone demi-glacé  
Sun dried cherry port wine sauce  
Forest mushrooms  
Caramelized onions  
Fire bleu sauce  
$4 ea.

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**Cracked Cherry Medallions (GF)**  
Cracked pepper crusted filet mignon medallions accented with a sundried cherry and decadent port wine sauce. Served with Yukon mashed potatoes.  
28

**Aspen Medallions (GF)**  
Filet Mignon medallions with forest mushrooms and roasted garlic demi glace. Served with whipped Yukon potatoes.  
28

**Fire Bleu Medallions (GF)**  
28

**The Flat Iron (GF)**  
Chargrilled, sliced and dressed in a millionaire sauce, garnished with a smoked tomato jam. Served with Yukon mash potatoes.  
25

**Rocky Mountain Elk (GF)**  
Two French boned chops, pepper crusted, cast iron seared, and dressed with a cracked cherry port wine demi glace. Served with Yukon mashed potatoes.  
45

**New Zealand Rack of Lamb (GFR)**  
28

**New York Strip (GF)**  
13 oz. center cut of Angus Beef with a full-bodied texture and density, served with your choice of side.  
31

**Filet Mignon (GF)**  
The most tender center cut we offer. Served with side.  
Petite 27 Grande 35

**Bone-In Ribeye (GFR)**  
Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side.  
32

**Baseball Sirloin (GF)**  
Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side.  
22

**Pecan Pork Chops (GF)**  
Fire grilled frenched pork chops, encrusted with apple butter and toasted pecans. Served with sweet mashed potatoes and blistered green beans.  
Single 18 Double 25

**Fire Bleu Chops (GF)**  
Frenched pork chops, cast iron seared, and served with a spicy Gorgonzola cream reduction.  
Single 18 Double 25

**Side Dishes**  
French fries, linguine marinara, baby baked potatoes, Yukon gold mashed potatoes, sweet mashed potatoes, and fresh seasonal vegetables.

**Premium Sides**  
As Substitute  
A la Carte  
Escarole greens (GFR, VR)  
Grilled asparagus (V, GF)  
Saffron Risotto  
4 5 4 5 4 5

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**Steak Temperatures**  
Rare - cool, very red center  
Medium Rare - warm, red center  
Medium - pink center, hot throughout  
Medium Well - hint of pink to brown center  
Well Done - brown throughout, dry center (not recommended)

Consume raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.