

Appetizers

Calamari Frittura (GFR) Fresh, lightly breaded, flash fried, with a spicy marinara sauce. <i>Thai Style 15</i>	12
Chefs Charcuterie (GF) The finest cured meats, artisan cheeses, and assorted imported olives.	22
Sausage Stuffed Hot Peppers Served with homemade marinara and melted mozzarella.	9
Arancini Santino Three cheese blended Risotto balls, lightly breaded, flash fried and set on a bed of tomato basil cream sauce.	11
House Meatballs Ground Filet, NY Strip and Pork meatballs with Michaels marinara and fresh seasoned ricotta impastatta.	11
“The” Crab Cake (V) Whole jumbo crab meat folded with a symmetry of Maryland blended spices. Accented with meyer lemon aioli.	17
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.	14
Classic Caesar (GFR) Chopped Romaine served with Parmesan crisps and garlic croutons. <i>Add: Anchovy 1 Organic Chicken 7 Shrimp 12</i>	9
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. <i>Add: Organic Chicken 7 Shrimp 12</i>	12
Shrimp & Crab Salad (GF) Cocktail shrimp, lump crab, avocado, fennel, and grape tomatoes served over grilled romaine and dressed with a citrus white balsamic.	17
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.	9

Thai Shrimp (GFR) Tempura battered rock shrimp in a sweet Thai chili sauce with sesame seeds and scallions. Served with a Valencia orange aioli.	13
Bourbon Trail Mussels (GFR) 1 lb of P.E.I. mussels sauteed with julienne sundried tomatoes, apple smoked bacon in a Kentucky bourbon cream reduction.	14
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.	14
New Zealand Lollipops (GFR) The finest, most tender lamb chops char-dusted and grilled. Served with homemade horseradish sauce.	16
Crispy Ahi Roll (GFR) Tempura fried Maki roll filled with #1 Ahi tuna, avocado, ginger, and green onions. Served with an Asian garnish.	12
Eggplant Rollatini (V) Sliced thin, stuffed with ricotta, imported parmigiana reggiano, and fresh mozzarella. Baked in our homemade marinara sauce.	9
Hot Peppers and Oil (V,GF) Anaheim and Hungarian hot banana peppers marinated in a homemade blend of garlic oil and herbs. <i>Take a pint to go for just 8</i>	5
Escarole Greens (GFR, VR) Old world greens sautéed with roasted garlic. <i>Add: Hot Pepper 2 Sausage 4</i>	8

Pasta

Neapolitan Lasagna Traditional Lasagna from the Naples region of Italy, set on a Romano cream and draped with tomato sauce.	18
Tortaloni, Pancetta & Pink Large five cheese Tortaloni with pancetta in a tomato basil cream sauce. <i>Add: Chicken \$5</i>	18
Chicken Florentine Grilled organic chicken, bacon lardons, sun dried tomatoes, and baby spinach simmered in a roasted garlic cream sauce over penne.	18
Fettuccine Alfredo (V) Bronze die pasta tossed in a rich, creamy Alfredo sauce. <i>Add: Organic Chicken 7 Jumbo Shrimp 12</i>	13
Frutti di Mare (Fruits of the Sea) Fresh clams, mussels, scallops, and shrimp sautéed in a light sherry tomato sauce and tossed with linguini.	26
Gnocchi Bolognese (VR) Handmade potato pasta tossed with fresh mozzarella, basil, and parmigiana reggiano in our homemade Bolognese sauce.	19
Bucatini and Meatballs (VR) Need we say more? Just like a Sunday's at Mama's! <i>Add: Sausage 4</i>	18

Sauté Creations

Veal Alberini (spicy)

Tender breaded bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with linguine. 42

Veal Parmigiana

Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara. 42

Chicken Parmigiana 18

Truffled Veal

Tender breaded bone-in veal, pan fried, topped with sliced mushrooms and shaved aged Parmesan. Dressed with a meyer lemon, garlic, and Pinot Grigio reduction. Garnished with truffle caviar and parsley oil infusion. Served with linguine. 42

Chicken Caramelicious

Tempura battered all natural chicken glazed in a Asian caramel sauce with sliced mushrooms, onions, red chili peppers, garlic, and ginger. Served with sticky rice. 22

Lobster Mac-N-Cheese

Loaded with poached cold water lobster, cavatappi pasta, julienne sun dried tomatoes with a panko romano crust. 28

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. 22

“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 23 Double 37

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. 25

Miso Salmon

White miso marinated Atlantic salmon brushed with an Asian glaze. Served with rice and stir fried vegetables. 25

White Fish Francaise

Fresh Atlantic cod, egg battered and slow simmered in Pinot Grigio wine and lemon reduction sauce. Served over linguine. 22

Sicilian Stuffed Eggplant (V)

Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine. 20

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

An 18% gratuity will be added to parties of 6 or larger

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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.

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. 34

Aspen Medallions (GF)

Filet Mignon medallions with forest mushrooms and roasted garlic demi glace. Served with whipped Yukon potatoes. 34

Fire Bleu Medallions (GF)

Filet Mignon medallions with a spicy Gorgonzola cream reduction. Served with whipped Yukon potatoes. 34

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. 50

New Zealand Rack of Lamb (GFR)

Char-dusted lamb. Fire grilled and served with a meyer lemon horseradish sauce. Served with Yukon Gold mashed potatoes. 40

Filet Mignon (GF)

The most tender center cut we offer. Served with side. Petite 34 Grande 42

Bone-In Ribeye (GFR)

Its perfect marbling makes this Char-dusted 16 ounce Ribeye the most flavorful of steaks. Served with side. 44

Baseball Sirloin (GF)

Prime cut of aged Angus Beef with excellent balance of flavor and texture. Served with side. 26

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 22 Double 30

Fire Bleu Chops (GF)

Frenched pork chops, cast iron seared, and served with a spicy Gorgonzola cream reduction and Yukon Gold mashed potatoes. Single 22 Double 30

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)	5	6
Grilled asparagus (V, GF)	5	6
Saffron Risotto	5	6

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)

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