



FORMAGGIO

GRILL

GOOD FOOD  FINE WINE  GREAT FRIENDS

STARTERS

Calamari Fritti

Crispy calamari, zucchini, mushrooms, chiles and spicy remoulade 11.25

Garlic Shrimp & Hummus

Back by popular demand! A yummy combo served with grilled toasted bread. 14.50

Tuscan Bruschetta

Ripe tomatoes with shallots on crostini with balsamic drizzle and Parmesan 13.50

Escargot Bleu

Baked French snails in garlic butter with a hint of bleu cheese 14.25

Flatbread Della Gionata

Our "Flatbread of the day" with seasonal toppings 11.25

SOUP & SALADS

Add Salmon 11.95 , 6 piece of shrimp, or chicken 8.50 to your salad

Onion Soup Gratinee

Slowly simmered and topped with gruyere cheese. 9.25

Classic Caesar

Crisp hearts of romaine tossed in a zesty Caesar dressing with Parmesan and homemade croutons. 11.50

Warm Beet & Kale Salad

Red beets and carrots with pan-seared balsamic glazed kale, grape tomatoes, walnuts and bleu cheese crumbles. 12.95

Just a Nice House Salad

Mesclun greens, sun-dried tomatoes, feta cheese & walnuts tossed in aged balsamic vinaigrette. 9.50

SEAFOOD

Salmon Picatta

Fresh salmon with lemon caper cream sauce and lightly seared vegetables 22.75

Garlic Ahi

Pan-seared ahi with our soy garlic reduction and served with linguine. 27.95

Lobster Tail

Baked lobster served with clarified butter and pan-seared brussel sprouts. Available as a single or double tail. Ask your server about today's market price. AQ

Fresh Catch!

Fresh Hawaiian fish from today's auction, ask your server about today's special preparation AQ

Your dishes are prepared fresh to order so please allow 30 to 45 minutes depending on your selection

Menu items are not written in its entirety. Please alert your server to any dietary restrictions.
Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions. 1/28/18

PASTA AND MORE

Rigatoni with Andouille Sausage

A hearty pasta dish with spinach, peppers & onions 22.95

Garlic Shrimp Fresca

Shrimp sauteed in roasted garlic with pancetta, tomato, spinach, and linguine. Deeeelicious! 26.95

Fish Tacos

Today's fresh catch with pesto aioli, tomato salsa, and a side salad of mesclun greens 14.95

Kobe Burger Deluxe

Our famous Wagyu beef burger with greens, mayo, tomato, & mozzarella. Served with fries or greens. 17.00
Add on bacon, avocado, fried egg 2.00 per item


GREAT STEAKS & MORE

Steamed vegetables or seared kale on entree available for substitution on entrees

Filet Mignon

Lean, tender, and tasty. Served with sauce bearnaise and mashed potatoes 37.95

Shrimp 12 Neptune 10

 **Neptune Filet Mignon topped with crab meat and sauce bearnaise**

Garlic Ribeye Steak

Generously seasoned with garlic and served with red wine sauce. Served with mashed potatoes and Arugula. 40.00

Shrimp 12

Steak and Lobster

Your choice of either our juicy Ribeye or tender Filet accompanied by succulent lobster tail A.Q.

Chicken Rollatini

Tender chicken breast stuffed with spinach, mushrooms, homemade boursin, and mozzarella cheese. Served with mashed potatoes and truffle jus. 24.95

Beef Bourguignon

Braised short rib pancetta, mushrooms, pearl onions and carrots fortified with burgundy wine served with potatoes. 28.95

SIDE ACTION

Pan-Seared Brussels Sprouts 7.50

Kale & Tomato Saute 7.95

Roasted Fingerling Potatoes 7.95

Sweet Potato Fries 8.25

Truffle'd Shoestring Fries 8.25

Half & Half Fries 8.95

Demi-Baguette 2.95

Beer for the Kitchen 15.00

Seasonal Vegetables A.Q.

SWEET HAPPY ENDINGS

Gelato 4.95

Dessert Drinks

Homemade Limoncello (2 oz) 8.50

"Bubblecello" 12.00

Ramos Pinto Port 5.25

Sandeman Tawny Port 6.25

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