



STARTERS

***Crispy Fried Artichokes** 18.95
Panko crusted, imported Italian artichoke hearts, garlic lemon hollandaise sauce

Wagyu Meatballs 18.95
Add Pasta 6.00
(3) Wagyu of beef and spicy pork sausage, garlic, basil, marinara, mozzarella, Parmigiano Reggiano, garlic bread

Burnt Ends (gf) 18.95
10-Hour slow smoked beef brisket, cubed, barbecue sauce, cornbread, coleslaw

Calamari Steak 19.95
Add Pasta 6.00
Sautéed with basil, garlic, white wine, lemon, green onions, tomato, capers, butter, Fresno chili

Louisiana Creole Shrimp 19.95
Blackened Mexican shrimp, sautéed onions, garlic, andouille sausage, creole spiced garlic butter, crusty baguette

Baked Camembert Cheese 19.95
Baked Canadian Camembert cheese, phyllo dough, wild berries, honeycomb, green apples, candied walnuts, toasted baguettes

SIGNATURE SOUPS

8.95 Cup/10.95 Bowl

***Clam Chowder**
Award-winning New England style, ocean and cockle clams, baby red potatoes, onion, celery

***Kobe Beef Chili**
Kobe beef, red beans, roasted beef stock, garlic, herbs and spices

***French Onion** 14.95
Sautéed onions, rich beef bone broth, garlic crouton, melted Gruyere, Swiss Emmental cheese au gratin

SIDES

French Fries	8.95
Tater Tots	8.95
Mashed Potatoes	8.95
Seasonal Vegetables	8.95
Sweet Potato Fries	9.95
Parmesan Risotto	14.95
Roasted Asparagus	15.95



SALADS

Add Salmon 14.95 Steak 14.95

Chicken or Shrimp 11.95

Warm Spinach Goat Cheese 14.95

Organic spinach, Nueske's thick cut bacon, mushrooms, creamy goat cheese crumbles, red onion, soft boiled egg, warm Dijon bacon dressing

Caesar 14.95

Hearts of Romaine, shaved parmesan, cornbread croutons, creamy Caesar dressing

Chop Chop (gf) 18.95

Chopped romaine hearts, radicchio, garbanzo beans, aged swiss, pepperoni, genoa salami, kalamata olives, Sicilian oregano, creamy garlic Italian dressing

Spicy Thai Noodle 19.95

Asian vegetables, rotisserie chicken, linguini, mango, avocado, cilantro, mint, roasted peanuts, peanut vinaigrette

Caprese 16.95

Heirloom tomatoes, burrata mozzarella, basil pesto, extra virgin olive oil, Fleur de Sel salt, reduced balsamic dressing, garlic bread

Romaine Wedge 16.95

Imported blue cheese, cherry smoked bacon, cornbread croutons, pickled red onions, cherry tomatoes, cracked black pepper, blue cheese dressing

Garden (gf) (v) 12.95

Organic baby greens salad, heirloom tomatoes, shaved fennel, watermelon radish, sliced avocado, crisp cucumber, homemade balsamic dressing

BURGERS & SANDWICHES

Includes choice of: French Fries, Tater Tots, Sweet Potato Fries

Side Caesar Salad or Coleslaw

Tavern Burger 18.95

Angus beef, American cheddar, sliced pickles, sautéed onions, Thousand Island dressing, toasted sesame bun

***Prime Angus Beef Dip Sandwich 21.95**

Herb, garlic, pepper crusted angus beef, sautéed onions, swiss cheese, horseradish cream, beef au jus, toasted ciabatta bun

***Turkey Dip with Gravy & Au Jus 20.95**

Diesterl Family Ranch rotisserie whole turkey breast, thinly sliced, Havarti cheese, beef au jus, turkey gravy, toasted Spanish baguette, French fries



BRICK OVEN PIZZAS

Sweet Fennel Sausage & Pepperoni 26.95

DiNapoli tomato sauce, scallions, pickled red peppers, fontina, mozzarella, fresh garlic, cremini mushrooms

Fig & Prosciutto 24.95

White sauce, mozzarella, Italian sliced prosciutto, figs, caramelized onions, French black truffle goat cheese, wildflower honey, fresh rosemary

Margherita 21.95

DiNapoli tomato sauce, mozzarella, garden basil, extra virgin olive oil, blistered tomatoes

Prosciutto DiParma 24.95

DiNapoli tomato sauce, mozzarella, prosciutto crudo, shaved parmesan, blistered tomatoes, extra virgin olive oil, arugula

Pepperoni 22.95

DiNapoli tomato sauce, double pepperoni, fontina, mozzarella

Cauliflower Quattro Formaggi (gf) 19.95

Housemade grated cauliflower crust, white sauce, parmesan, fontina, mozzarella, Pecorino Romano, sliced avocado, tomato, lemon pepper

Roasted Vegetable 24.95

Roasted red peppers, red onion, artichoke hearts, mushrooms, Spanish green olives, zucchini, basil pesto, sautéed spinach, garlic, goat cheese

Add Sausage or Pepperoni 3.50

Substitute Vegan Cheese 2.50

Chicago-Style Deep Dish 29.95

(Please allow 15-20 minutes to prepare)

Pepperoni, Italian spicy sausage, San Marzano basil, garlic tomato sauce, mozzarella, Parmigiano Reggiano, flaky pie crust

ENTRÉES

Swordfish 32.95

Pan seared, asparagus, Meyer lemon, parmesan risotto, roasted garlic, caper sauce

Seafood Pasta 38.95

Fresh swordfish, shrimp, bay scallops, spicy tomato basil cream sauce, linguini, shaved parmesan, garlic bread

Scottish King Salmon (gf) 35.95

Sautéed fennel, orange segments, cherry tomatoes, sliced garlic, Spanish green olives, haricot verts green beans, Meyer lemon, butter, extra virgin olive oil



***Beef Stroganoff** **29.95**
Fork tender braised beef cheeks, sautéed mushrooms, brandy red wine beef stock, sour cream, tarragon, Italian fusilli

Sausage Rigatoni **26.95**
Spicy fennel sausage, garlic, red wine, rosemary, tomato, cream, parmesan cheese, Italian rigatoni

Petite Filet (gf) 6oz **42.95**
Seared beef tenderloin, mashed potatoes, asparagus, roasted cremini mushrooms, sautéed spinach, red wine sauce

Rotisserie Chicken **28.95**
Mary's Free Range marinated half chicken, market vegetables, mashed potatoes, pan gravy

Braised Short Rib (gf) **34.95**
Slow braised short rib, red wine, beef stock reduction, baby carrots, sautéed spinach, mashed potatoes, horseradish cream

Australian Rack of Lamb **49.95**
Perfectly prepared medium rare plus, spinach, asparagus, roasted parsnips, crispy Yukon gold potato, red wine sauce

Featured Prime Steak **MP**
Please ask server for tonight's featured steak. All prime steaks served with bearnaise and red wine sauce.

***We proudly serve Fortun's Finishing Touch Soups & Sauces (available nationwide to restaurants and grocery stores). 20% Gratuity included for parties of six or more. Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your dietary needs. Please notify our staff of any severe food allergies. Consuming rare or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.**