

DINNER MENU

ENTRÉES

SCOTTISH KING SALMON (GF) 44.95

Sautéed Fennel, Orange Segments, Cherry Tomatoes, Sliced Garlic, Spanish Green Olives, Haricot Verts Green Beans, Meyer Lemon, Butter, Extra Virgin Olive Oil

BEEF STROGANOFF 32.95

Fork Tender Braised Beef Cheeks, Sautéed Mushrooms, Brandy Red Wine, Beef Stock, Sour Cream, Tarragon, Italian Fusilli Pasta

SAUSAGE RIGATONI 32.95

Spicy Fennel Sausage, Garlic, Red Wine, Rosemary, Tomato, Cream, Parmesan Cheese, Italian Rigatoni Pasta

6 OZ PETITE FILET (GF) 47.95

Omaha Ranch Seared Beef Tenderloin, Mashed Potatoes, Asparagus, Roasted Cremini Mushrooms, Sautéed Spinach, Red Wine Sauce

BRAZILIAN SPICED ROTISSERIE CHICKEN 32.95

Mary's Free Range Marinated Half Chicken, Market Vegetables, Mashed Potatoes, Pan Gravy

BRAISED SHORT RIB (GF) 36.95

Slow Braised Short Rib, Red Wine, Beef Stock Reduction, Baby Carrots, Sautéed Spinach, Mashed Potatoes, Horseradish Cream

SIDES

French Fries 10.95

Tater Tots 10.95

Mashed Potatoes 9.95

Seasonal Vegetables 11.95

Sweet Potato Fries 10.95

BRICK OVEN PIZZAS

SWEET FENNEL SAUSAGE + PEPPERONI 28.95

DiNapoli Tomato Sauce, Scallions, Pickled Red Peppers, Fontina Cheese, Fresh Mozzarella, Fresh Garlic, Cremini Mushrooms

FIG + PROSCIUTTO 26.95

White Sauce, Fresh Mozzarella, Italian Sliced Prosciutto, Figs, Fontina Cheese, Goat Cheese, Wildflower Honey, Fresh Rosemary

MARGHERITA 23.95

DiNapoli Tomato Sauce, Fresh Mozzarella, Fontina Cheese, Fresh Basil, Extra Virgin Olive Oil, Blistered Tomatoes

PROSCIUTTO DIPARMA 26.95

DiNapoli Tomato Sauce, Fresh Mozzarella, Prosciutto Crudo, Shaved Parmesan, Blistered Tomatoes, Extra Virgin Olive Oil, Arugula

PEPPERONI 26.95

DiNapoli Tomato Sauce, Double Pepperoni, Fontina Cheese, Fresh Mozzarella

ROASTED VEGETABLE 26.95

White Sauce, Roasted Red Peppers, Red Onion, Artichoke Hearts, Mushrooms, Spanish Green Olives, Zucchini, Basil, Pesto, Sautéed Spinach, Goat Cheese

Add Sausage or Pepperoni 4.00

Substitute Vegan Cheese 3.00

CHICAGO-STYLE DEEP DISH 32.95

(Please Allow 30 Minutes to Prepare)

Pepperoni, Spicy Italian Sausage, San Marzano Basil, Garlic Tomato Sauce, Fresh Mozzarella, Parmigiano Reggiano, Flaky Pie Crust

A 4% service charge will be added to all checks to help with the increased living wages for our employees. 20% Gratuity is 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.

DINNER MENU

STARTERS

WAGYU MEATBALLS 20.95

(3) Wagyu of Beef, Spicy Pork Sausage, Garlic, Basil, Marinara, Fresh Mozzarella, Parmigiano Reggiano, Garlic Bread
Add Pasta. 6.00

SAUTÉED CALAMARI STEAK 21.95

Basil, Garlic, White Wine, Lemon, Green Onions, Tomato, Capers, Butter, Fresno Chili
Add Pasta. 6.00

LOUISIANA CREOLE SHRIMP 21.95

Blackened Mexican Shrimp, Sautéed Onions, Garlic, Andouille Sausage, Creole Spiced Garlic Butter, Crusty Baguette

FRESH BAKED FOCACCIA 7.95

Baked to Order from Brick Pizza Oven, Creamy Olive Spread

SALADS

ADD SALMON 14.95 | STEAK 14.95 |
CHICKEN 11.95 | SHRIMP 11.95

CHEF'S ROMAINE WEDGE 16.95

Imported Blue Cheese Crumbles, Cherry Smoked Bacon, Pickled Red Onions, Cherry Tomatoes, Cracked Black Pepper, Cornbread Croutons, Blue Cheese Dressing

GARDEN (GV) (V) 14.95

Organic Baby Greens, Heirloom Tomatoes, Shaved Fennel, Watermelon Radish, Sliced Avocado, Crisp Cucumber, Housemade Balsamic Dressing

CAESAR 16.95

Hearts of Romaine, Shaved Parmesan, Cornbread Croutons, Creamy Caesar Dressing

CHOP CHOP (GF) 21.95

Chopped Romaine Hearts, Radicchio, Garbanzo Beans, Aged Swiss, Pepperoni, Genoa Salami, Kalamata Olives, Sicilian Oregano, Creamy Garlic Italian Dressing

BURGERS + SANDWICHES

INCLUDE CHOICE OF: FRENCH FRIES | TATER TOTS |
SWEET POTATO FRIES | COLESLAW | SIDE CAESAR SALAD

GOURMET TAVERN BURGER 24.95

Angus Beef, American Cheddar, Sliced Pickles, Sautéed Onions, Thousand Island Dressing, Toasted Sesame Bun

PRIME ANGUS BEEF DIP SANDWICH 24.95

Pepper Crusted Angus Beef, Herbs, Garlic, Sautéed Onions, Swiss Cheese, Horseradish Cream, Beef Au Jus, Toasted Ciabatta Bun

TURKEY DIP WITH GRAVY +AU JUS 24.95

Diestel Family Ranch Rotisserie Turkey Cooked Daily, Thinly Sliced, Havarti Cheese, Beef Au Jus, Turkey Gravy, Toasted Spanish Baguette

*SIGNATURE SOUPS

8.95 CUP | 10.95 BOWL

CLAM CHOWDER

Award-winning New England Style, Ocean Clams, Baby Red Potatoes, Onion, Celery

TOMATO BASIL

Brioche Grilled Cheese Sandwich

SOUP OF THE DAY

Please Ask Your Server

***OUR SOUPS ARE FRESHLY MADE AND PREPARED BY STOCKPOT SOUPS (OUR SISTER COMPANY) AND SAUCES. AVAILABLE NATIONWIDE TO RESTAURANTS AND GROCERY STORES.**
