

DINNER MENU

BURGERS + SANDWICHES

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

GOURMET TAVERN BURGER 24.95
Angus Omaha Beef, American Cheddar, Sliced Dill Pickles, Sautéed Onions, Chili Aioli Sauce, 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

NEW ENGLAND CLAM CHOWDER
Award-winning Chowder, East Coast Ocean Clams, Baby Red Potatoes, Herbs, Onion, Celery

ROASTED TOMATO BASIL
Vegetarian with Roasted Tomato, Dash of Cream, Basil, Fresh Garlic. Served with Mini Brioche Grilled Cheese Sandwich

FRESH SOUP OF THE DAY

Please Ask Your Server

FRENCH ONION ~ HOUSE SPECIALTY 14.95
Caramelized Onions, Beef and Chicken Stock, Herbs, Sherry Wine, Garlic Croutons, Melted Gruyere Cheese, Swiss Emmental Cheese, Au Gratin

SAVORY SIDES

French Fries 10.95

Tater Tots 10.95

Mashed Potatoes 9.95

Sweet Potato Fries 10.95

Seasonal Vegetables 11.95

SIGNATURE STARTERS

WAGYU MEATBALLS (3) 20.95
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

BURNT ENDS (GF) 21.95
10-Hour House Smoked Beef Brisket, Cubed, Barbecue Sauce, Cornbread, Coleslaw

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

LOCAL GREENS

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

CHEF'S ROMAINE WEDGE SALAD 16.95
Imported Blue Cheese Crumbles, Cherry Smoked Bacon, Pickled Red Onions, Cherry Tomatoes, Cracked Black Pepper, Cornbread Croutons, Blue Cheese Dressing

GARDEN SALAD (GV) (V) 14.95
Organic Baby Greens, Heirloom Tomatoes, Shaved Fennel, Watermelon Radish, Sliced Avocado, Crisp Cucumber, Housemade Balsamic Dressing

CAESAR SALAD 16.95
Hearts of Romaine, Shaved Parmesan, Cornbread Croutons, Creamy Caesar Dressing

CHOP CHOP SALAD (GF) 21.95
Chopped Romaine Hearts, Radicchio, Garbanzo Beans, Aged Swiss, Pepperoni, Genoa Salami, Kalamata Olives, Sicilian Oregano, Creamy Garlic Italian Dressing

WARM SPINACH GOAT CHEESE SALAD 17.95
Thick Cut Bacon, Mushrooms, Creamy Goat Cheese Crumbles, Red Onion, Soft Boiled Egg, Warm Dijon Bacon Dressing

SIGNATURE STEAK + CHOP

ADD OSCAR-STYLE WITH FRESH MAIN LOBSTER + BÉRNAISE SAUCE 15

PETITE FILET (GF) 47.95

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

PORK PRIME RIB CHOP 34.95

12 oz Brined Center Cut Kurobuta Pork Chop, Mashed Potatoes, Asparagus, Apple, Air Dried Cherry Compote

GOURMET ENTRÉES

SCOTTISH KING SALMON (GF) 38.95

Seared Salmon, Buttered Leek, Sliced Potato, Locally Farmed Oyster Mushrooms, King Trumpet Mushrooms, Meyer Lemon, Thyme Butter Sauce

WILD CAUGHT SWORDFISH 40.00

Pan Seared Swordfish, Asparagus, Meyer Lemon, Parmesan Risotto, Roasted Garlic, Red Peppers, Capers 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

BEEF STROGANOFF 32.95

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

SMOKED SALMON PASTA 28.95

House Smoked Salmon, Creamy Parmesan, Pine Nuts, Basil, Lemon Zest, Capers, Linguini Pasta

SAUSAGE RIGATONI 32.95

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

BRICK OVEN PIZZAS

PROUDLY MADE TO ORDER BY OUR DEDICATED PIZZA CHEF FROM HOMEMADE PIZZA DOUGH + THE FINEST, FRESHEST INGREDIENTS

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

DOUBLE 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

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.