

APPETIZERS

	CC/	\$ DISC
CRISPY VEGETABLE SPRING ROLLS JULIENNE FRIES/ SWEET CHILI SAUCE	18.71	18
SPICY TUNA TARTARE	20.79	20
AVOCADO/ TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS		
SHRIMP & STRING BEAN SALAD	22.86	22
POTATOES/ RED ONION/ TOMATO CHAMPAGNE VINAIGRETTE		
FILET MIGNON BRUSCHETTA	22.86	22
SAUTÉED WILD MUSHROOMS BABY ARUGULA/ HORSERADISH CREAM		
GRILLED BABY LAMB CHOPS	24.95	24
NEW ZEALAND LAMB LEMON GARLIC GREMOLATA		
GRILLED OCTOPUS	24.95	24
ROASTED SLICED NEW POTATOES/ ARUGULA LEMON/ OLIVE OIL		
SAUTÉED SHRIMP	22.86	22
CHORIZO/ CANNELLINI BEANS/ WHITE WINE		
MUSSELS	24.95	24
PERNOD CREAM SAUCE/ CRISPY LEEKS		
BURRATA MOZZARELLA	22.86	22
PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE		
FRIED CALAMARI	24.95	24
SPICY MARINARA		
MOZZARELLA EN CAROZZA	16.63	16
LEMON/ WHITE WINE/ CAPERS		
EGGPLANT ROLLATINI	17.68	17
RICOTTA/ MOZZARELLA/ MARINARA		
BAKED CLAMS OREGANATA (8)	18.71	18

RAW BAR

JUMBO SHRIMP COCKTAIL(U6)	8.32	8 EACH
OYSTERS OF THE DAY	3.12	3 EACH
JUMBO LUMP CRABMEAT COCKTAIL	27.03	26
LITTLE NECK CLAMS	1.82	1.75 EACH

SALADS

BEEF & MIXED FIELD GREENS	15.59	15
MANDARIN ORANGES/ SHAVED FENNEL RICOTTA SALATA/ HOUSE MADE BUTTERMILK RANCH		
MESCLUN SALAD	16.64	16
CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE TOMATOES/ CREAMY BALSAMIC VINAIGRETTE		
TRADITIONAL CAESAR SALAD	15.59	15
ROMAINE/ CROUTONS/ SHAVED PARMESAN		
HOUSE SALAD	14.55	14
MIXED GREENS/ TOMATO/ RED ONION CUCUMBER/ HONEY MUSTARD VINAIGRETTE		
BABY ARUGULA	15.59	15
SHIITAKE MUSHROOMS ARTICHOKE HEARTS SUN-DRIED TOMATOES/ LEMON-LIME VINAIGRETTE		
CHOPPED ICEBERG	16.63	16
APPLEWOOD SMOKED BACON CRISPY SHALLOTS/ CHERRY TOMATOES BLUE CHEESE CRUMBLE VINAIGRETTE		
ADD CHICKEN \$12 / SLICED STEAK \$14 SEARED TUNA \$16/ GRILLED SHRIMP \$14 SLICED AVOCADO \$5		

PASTA

	CC/	\$ DISC
RIGATONI	29.11	28
PROSCIUTTO/ ARUGULA/ MUSHROOMS SMOKED MOZZARELLA/ SWEET ONIONS GARLIC/ OLIVE OIL		
CACIO E PEPE	29.11	28
BUCATINI/ PARMIGIANO REGGIANO CRACKED PEPPER		
SPINACH FETTUCCINI	31.19	30
GRILLED CHICKEN/ ASPARAGUS ROASTED PEPPERS/ MARSALA CREAM		
BAKED SPAGHETTI IN FOIL	37.42	36
SHRIMP/ RADICCHIO/ PANCETTA TOMATO CREAM		
FEDELINI BOLOGNESE	35.34	34
TOPPED WITH BURRATA		
CAVATELLI	37.43	36
CRISPY PROSCIUTTO/ SHRIMP/TRUFFLE CREAM		
MAX'S HAND ROLLED GNOCCHI	29.11	28
FRESH PLUM TOMATOES/ FRESH BASIL SHAVED PECORINO ROMANO		
TORTELLINI ALFREDO	29.11	28
PARMESAN CREAM		
ORRECHIETTE	29.11	28
SAUSAGE/ BROCCOLI RABE/ GARLIC/ OLIVE OIL		
PENNE VODKA	27.03	26
TOMATO/ VODKA/ SPLASH OF CREAM		

ENTRÉES

PAN ROASTED PRIME TOMAHAWK ...	M/P	M/P
RIBEYE FOR TWO 21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH		
PHIL'S BEEF WELLINGTON	M/P	M/P
PUFF PASTRY WRAPPED FILET MIGNON MUSHROOM DUXELLES/ SAUTÉED SPINACH MASHED POTATOES/ BRANDY CREAM		
FILET MIGNON	M/P	M/P
FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED SPINACH		
BRAISED BONELESS SHORT RIBS ...	39.50	38
INFUSED WITH BASIL/ LIME RISOTTO PRIMAVERA		
SEAFOOD LINGUINI	58.22	56
SHRIMP/ CALAMARI/ CLAMS/ MUSSELS LIGHTLY SPICED TOMATO SAUCE		
NY STRIP STEAK	M/P	M/P
MONTREAL CRUSTED MASHED POTATOES SAUTÉED STRING BEANS/ CHIPOTLE AIOLI		
RACK OF LAMB	62.37	60
MUSTARD BREADCRUMBS/ MASHED POTATOES SAUTÉED STRING BEANS		
PAN ROASTED SALMON	37.42	36
SHRIMP/ ARUGULA/ CREAMY ORZO		
STUFFED JUMBO SHRIMP	41.58	40
CRABMEAT/ RISOTTO PRIMAVERA		
PAN ROASTED BRONZINO	39.50	38
TOMATOES/ RED ONIONS/ GAETA OLIVES CAPERS/ LEMON/ OLIVE OIL RISOTTO/ SAUTÉED SPINACH		
BLACKENED TUNA	41.58	40
BROCCOLI RABE/ SAFFRON RICE/ SOY GINGER		
COGNAC CHICKEN	31.19	30
CHICKEN BREAST/ MIXED WILD MUSHROOMS COGNAC CREAM/ MASHED POTATOES		
CHICKEN ROLLATINI	33.27	32
BREADED STUFFED CHICKEN BREAST SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE MASHED POTATOES		
BREADED BONELESS PORK CHOPS	31.19	30
ITALIAN BREADCRUMBS/ HOT CHERRY PEPPERS SWEET ONIONS/ BALSAMIC MASHED POTATOES/ SAUTÉED SPINACH		