

\$35 Bottle List

See Our Weekly Special Wine List

Cheddar-Topped Parker House Rolls (6)<sup>VE</sup> | Basil Butter +9

1<sup>st</sup> Course

Chef's Soup | Seasonally Inspired

Nice Little Caesar<sup>GS</sup> | Chopped Romaine Hearts/Shaved Parmesan/Herbed Croutons

Fall Burrata<sup>GS H VE</sup> | Grilled Stone Fruit/Truffle-Honey/Olive Bread +2

Roasted Beet a l'Orange Salad<sup>GS\*</sup> | Goat Cheese Crumbles/Sunflower Seeds/Shaved Fennel/  
Radish/Orange Supremes/Blood Orange Dressing +3

Appetizer 2<sup>nd</sup> Course

Pepper-Crusted Beef Carpaccio<sup>\*GS</sup> | Baby Arugula & Shaved Fennel/Fried Capers/Horseradish Aioli/Truffle EVOO

Yellowfin Tuna Stack | Japanaese Wasabi Marinade/Edamame/Fresh Mango/Yuzu Aioli

Gnocchi Cacio e Pepe<sup>VE</sup> | Cracked-Black Pepper/Pecorino Parmesan Cream

Balsamic Glazed Figs<sup>GS</sup> | Whipped Goat Cheese/Tomato-Bacon Jam +3

Filet Mignon Tidbits<sup>\*GS</sup> | Gorgonzola Fondue/Merlot Redux +5

Main 3<sup>rd</sup> Course

Everything Bagel-Crusted Salmon<sup>\*</sup> | Charred Scallion Cream Cheese/Tomato-Caper Compote/Potato Latke

Sesame Seared Yellowfin Tuna<sup>\*</sup> | Miso-Lemongrass Broth/Rice Noodles/Spicy Wakami +4

Pork Milanese Piccata | Shaved Fennel & Tomato Salad/Parmesan/Lemon-Caper Butter Sauce

Butternut Squash Ravioli<sup>VE</sup> | Sage Brown-Butter Cognac Cream/Candied Squash

Buttermilk Southern Fried Chicken | Bacon & Brown Sugar Braised Collards/Roasted Shallot Potato Puree

Braised Short Ribs<sup>GS H</sup> | Roasted Shallot Potato Puree/Hot Honey Carrots/Crispy Onions +6

Steak Frites<sup>\*</sup> | 6oz Petite Filet/Rosemary Butter/Truffle-Parmesan Fries +6

Classic Lobster Roll | Chilled Lobster Salad/Buttered Tavern Bun/Chips/Pickle/Coleslaw +9

Dessert 4<sup>th</sup> Course

Chef's Dessert | Pastry Chef Inspired

Sides

Sidewinder Fries<sup>VE</sup> +11 | Truffle-Parmesan Fries<sup>VE</sup> +16 | Hot Honey Carrots<sup>GS H</sup> +9

Children's 2-Course

Meatball & Spaghetti | Cheeseburger & Fries | Chicken Toes & Fries

1 Scoop of Gelato or Sorbet

24

Chef John Trzcinski

So Sorry, No Substitutions | No To Go Orders | No Sharing Prix Fixe Menu



\* This menu item is cooked to order or is served raw and consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions or take certain medications. Please inform your server if you have a food allergy or intolerance.  
<sup>P</sup> Denotes the item may contain peanuts or nuts. <sup>GS</sup> Denotes gluten sensitive items with gluten elements removed from dish. <sup>VE</sup> Denotes Vegan/Vegetarian <sup>H</sup> May contain honey. <sup>NF</sup> Nut Free.