
SHARE

Lobster and Mushroom Queso Fundido

peppers / green onions / cilantro /
blue corn tortilla chips / 18- GF

Rice Fried Jumbo Firecracker Shrimp

sweet hot chili sauce / green onion / 14-

Crispy Brussels Sprouts

miso glaze / scallion / sesame togarashi spice /
ginger / shiitake bacon / 10- GF

Mediterranean Grilled Filet Mignon Skewers

smoked artichoke lemon spread / English cucumber /
heirloom tomato / pita bread / 14-

Italian Chicken Meatballs

dried cherry tomato sauce / smoked cheese /
creamy garlic herb drizzle / 12-

Chicken Mac-n-Cheese

roasted poblano peppers / sriracha white cheddar /
BBQ sauce / spicy onion rings / 8-

Prosciutto Flatbread

caramelized onion garlic cream / sundried tomato /
basil / fontina cheese / truffled arugula / 12-

Roasted Butternut Squash Flatbread

caramelized onion / dried fig puree /
goat cheese / sprouts / 11-

gluten free flatbread available +3-

ADDS

Hand Cut Fries 5- / Truffle Parmesan Fries 7-
/ Spicy Onion Rings 5- /



GREENS

add: grilled chicken +5- / shrimp +8- / salmon +7- / beef skewers +7-

Romaine Heart Caesar

sundried tomato / manchego cheese / red onion / peppered bacon /
creamy lemon garlic dressing / smoked paprika toasted crumbs / 8-

Harvest Salad

romaine / granny smith apple / dried cranberry / goat cheese /
toasted almond / gravenstein apple honey vinaigrette / 7- GF

Shaved Tuscan Kale

rainbow carrot / dried blueberry / beemster gouda / pine nut
prosciutto gremolata / blood orange oil / fig balsamic vinegar / 7- GF

Chop Chop Salad

carrots / cucumbers / garbanzo beans / tomato /
provolone cheese / balsamic vinaigrette / 6- GF

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Tony Valenza Executive Chef

Fletcher Brown Sous Chef

DAILY FEATURES

Martini Monday 2- off any martini / Tuesday Pad Thai / chicken / beef / shrimp
Wednesday 20% off Bottle Wine / Thursdays in Italy / Friday Dessert Souffle

MAIN

Pan Roasted Lobster Risotto

lobster tail / saffron risotto / black truffle / sage / black garlic molasses / 32-

Spice Roasted Faroe Island Salmon

kimchi fried black rice / roasted butternut squash / scallion / ginger cilantro drizzle /
cucumber sesame seed salad / 24- GF

Buttermilk Fried Walleye Pike

crisp home fried potato / bell pepper / green bean / jalapeno aioli / 22-

Cauliflower Cashew Stir Fry

asparagus / carrot / shiitake mushroom / onion / cashew / orange sesame glaze / 18- GF
grilled chicken +5- / shrimp +8- / salmon +7-

Grilled Pork Sirloin

roasted rainbow carrots / brussel sprout leaves / shiitake mushroom / Amish buttermilk blue cheese cream / 23- GF

Rosemary Lemon Grilled Natural Airline Chicken Breast

Tuscan kale / roasted garlic mashed potato / prosciutto / honey lemon drizzle / 22- GF

Grilled Filet Mignon

asparagus / roasted garlic mashed potato / caramelized shallot / red wine veal jus / 6oz 25- / 8oz 33-
Larger Custom Cuts Available 2oz. Increments / 4- per oz. GF

14oz. Char Grilled Dry Aged Rib Eye

hand cut fries / bacon cheddar butter / 40- GF

Dry Aged Black & Blu Ribeye

blackened / blue cheese / spicy onion rings / roasted garlic mashed potato / red wine veal jus / 42-

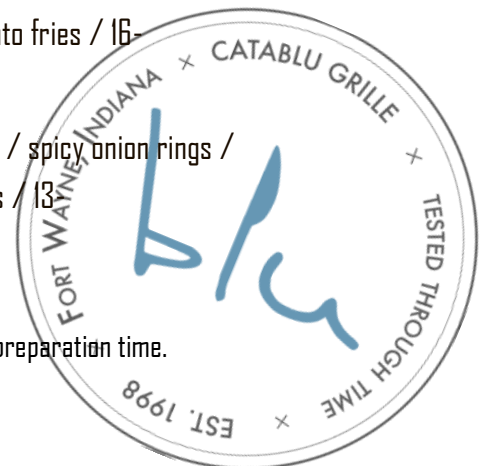
Blackened Mahi Mahi Sandwich

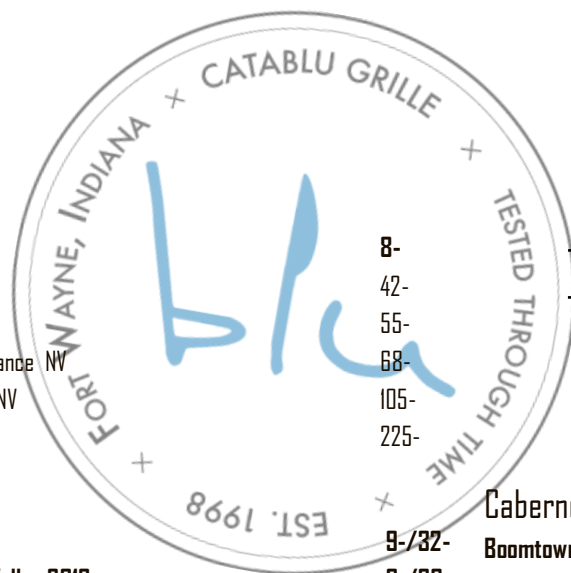
tomato / tangy slaw / house made tartar / sweet potato fries / 16-

B.B.Q. Ranch Burger

all natural beef patty / apple smoked bacon / cheddar cheese / spicy onion rings /
ranch dressing / B.B.Q. sauce / hand cut fries / 13-

+5- Split entree charge / Special requests may take additional preparation time.





Sparkling / Champagne

Zonin, Prosecco, Italy Split

Mondoro, Asti, Italy NV

Moet Chandon, France NV

Taittinger Cuvee Prestige, Brut, France NV

Veuve Clicquot, Brut Rose, France NV

Dom Perignon, France 2006

8-

42-

55-

68-

105-

225-

Lighter Whites

Stella, Moscato, Italy 2017

Pacific Rim, Riesling, Columbia Valley 2016

Dr L, Dry Riesling, Mosel 2015

Louis Laurent, Rose, Loire 2017

Caposaldo, Pinot Grigio, Italy 2017

Swanson, Pinot Grigio, Napa 2015

Marlborough "Estate Reserve", Sauvignon Blanc, Marlborough 2017

Charles Krug, Sauvignon Blanc, Napa 2016

Robert Mondavi "Oakville", Fume Blanc, Napa 2013

Caymus, "Conundrum", California 2015

8-/32-

8-/30-

32-

9-/32-

9-/32-

40-

9-/32-

44-

62-

46-

Chardonnay

Benziger "Organic", Chardonnay, Sonoma 2016

Mer Soleil "Reserve", Chardonnay, Saint Lucia Highlands 2015

Sequoia Grove, Chardonnay, Carneros 2015

Franciscan "Cuvee Sauvage", Chardonnay, Napa 2013

Cakebread Cellars, Chardonnay, Napa 2015/2016

Krupp Brothers, Chardonnay, Napa 2014

Pahlmeyer Jayson, Chardonnay, Napa 2014

10-/34-

12-/38-

52-

56-

64-

80-

82-

Pinot Noir

Rascal, Pinot Noir, Willamette 2015

Meiomi, Pinot Noir, Sonoma-Santa Barbara 2016

Wildhorse, Pinot Noir, Central Coast 2015

Erath "Estate", Pinot Noir, Willamette 2015

Artesa "Estate Reserve", Pinot Noir, Napa 2014

Belle Glos "Clark and Telephone" Pinot Noir, Santa Barbara 2016

Cuvaison "Spire", Pinot Noir, Carneros 2013/2014/2015

11-/36-

13-/40-

42-

51-

54-

70-

78-

Merlot / Syrah / Carmenere

Hahn, Merlot, Central Coast 2016

Liberty School, Merlot, Central Coast 2014

Duckhorn Vineyards "Decoy", Merlot, Napa 2015

Thorn, Merlot, Napa, 2014

Terrunyo "Block 27", Carmenere, Cachapoal 2015

Shafer "Relentless", Syrah, Napa Valley 2013

10-/34-

34-

45-

55-

54-

100-

Mike's Hot Picks

Paper Road / CPR Blend / New Zealand / 13-/40-

The Mariner / Meritage / Dry Creek Valley / 18-/50-

Cabernet Sauvignon

Boomtown, Cabernet Sauvignon, Washington State 2016

Treana, Cabernet Sauvignon, Paso Robles 2016

Canvasback, Cabernet Sauvignon, Red Mountain 2014

Black Stallion, Cabernet Sauvignon, Napa 2014

Starmont, Cabernet Sauvignon, Napa 2012/2015

J Lohr "Hilltop", Cabernet Sauvignon, Paso Robles 2015

Auros, Cabernet Sauvignon, Napa 2015

Flora Spring, Cabernet Sauvignon, Napa 2014

Freemark Abbey, Cabernet Sauvignon, Napa 2013/2014

Quilt, Cabernet Sauvignon, Napa Valley 2016

Brandlin, Cabernet Sauvignon, Mount Veeder 2012

Faust, Cabernet Sauvignon, Napa 2015

Mount Veeder, Cabernet Sauvignon, Napa 2014

Caymus, Cabernet Sauvignon, Napa 2015

Dunn Vineyards, Cabernet Sauvignon, Howell Mountain 2011

Nickel & Nickel "C.C. Ranch", Cabernet Sauvignon, Rutherford/Napa 2014

Somerston, Cabernet Sauvignon, Napa 2012

Staglin, Cabernet Sauvignon, Rutherford/Napa 2012

9-/32-

12-/38-

17-/52-

48-

50-

55-

62-

66-

78-

80-

80-

82-

85-

120-

125-

136-

160-

280-

Red Blends

Line 39, Red Blend, Lodi 2016

Leviathan, Red Blend, St. Helena 2014

Gaja, Red Blend, Bolgheri Tuscany 2014

Priest Ranch "Coach Gun", Red Blend, Napa 2012

I Selvatici, Super Tuscan Red Blend, Tuscany 2008

Cain Five, Red Blend, Napa 2010/2011

Quintessa, Red Blend, Rutherford 2008/2010

9-/32-

65-

90-

100-

105-

190-

192-

Zinfandel / Malbec / Grenache

Mountain Door, Malbec, Mendoza 2016

Turley 'Juvenile', Zinfandel, Napa 2016

Cosentino Winery "The Zin", Zinfandel, Lodi 2014/2015

Mauritson, Zinfandel, Dry Creek Valley 2012/2013/2014

Acheval Ferrer, Malbec, Mendoza 2015/2016

Kaiken Ultra, Malbec, Mendoza 2015

Orin Swift "D66", Grenache, Cotes Catalanes 2014

8-/30-

15/44-

43-

52-

44-

55-

65-

ROCKS

BLU BUFFALO ~ Buffalo Trace / Blueberry Preserve / Lemon / Basil / Maple Syrup / 10-

GRAPEFRUIT OLD FASHIONED ~ Buffalo Trace / Muddled Grapefruit / Luxardo Cherries / Grapefruit Bitters / 10-

BEETNIK ~ Mezcal / Aperol / Beet Juice / Lime Juice / Celery Bitters / 8-

RARE PEPE ~ Mezcal / Aperol / Grapefruit juice / Lemon Juice / Grapefruit Bitters / Soda Water / 8-

MAI TAI.P.A. ~ Aged Rum / Orgeat / Orange Curacao / Fresh Lime Juice / I.P.A. / 10-

THE MOMO ~ Gin / Aperol / Lemon / Grapefruit / Blood Orange / Bitters / Champagne / Soda / 11-

STRAWBERRY FIELDS ~ Hendrick's Gin / St. Germain / Balsamic Vinegar / Fresh Strawberry Muddle / Lime Twist / 10-

AVOCADO MARGARITA ~ Silver Tequila / Fresh Lime / Fresh Lemon / Cointreau / Avocado / 10-

RICE WINE FIZZ ~ Saki / Peach Schnapps / Prosecco / 10-

UP

Stonewashed

The Botanist Gin / Ginger Beer / Luxardo
Syrup / Crème de Violette / Lime / 10-

Pineapple

House Made Pineapple-Vanilla Bean Infused Vodka /
Pineapple Juice / 11-

Pomegranate

Pearl Pomegranate Infused Vodka / Pama Pomegranate
Liqueur / Fruit Juice / 11-

Italian Stallion

Vodka / Lemon Juice / Aperol / St. Germain / 10-

Hemingway

Tanqueray Rangpur / Fresh Lemon / Basil / 11-

Sweet Heat

Tanteo Jalapeno Tequila / Peach Schnapps / Agave /
Fresh OJ / Fresh Lime / 10-

X Rated

X Passion Fruit Infused Vodka Liqueur / Svedka Vodka /
Splash Pineapple / 11-

Raspberry Truffle

Vanilla Vodka / Chocolate Liqueur /
Chambord / Cream / 11-

HOPS

Ask Your Server About Our **Seasonal** and **Draft Selections**

Miller Lite, Bud Light, Budweiser, Coors Light, Heineken, Heineken Light, Amstel, Sam Adams, New Castle, Stella Artois,
Corona, Corona Light, Guinness, Bells Two Hearted IPA, Bells Amber, Bells Porter

