

NEW YEAR'S EVE MENU

CELEBRATE NEW YEAR 2026 WITH US
COMPLIMENTARY CHAMPAGNE AT MIDNIGHT

COCKTAILS

WINTER SANGRIA

Red or White, Seasonal Fruits 12

WINTER OLD FASHIONED

Bulleit Bourbon, Homemade Spiced
Cranberry Syrup, Bitters 15

STARTERS

Filet Mignon Meatballs Tender bites, spicy pink vodka sauce, aged Parmesan. (GF) 18

Truffle Whipped Ricotta Honey, Walnuts, Herbs, Toasted Focaccia. 16

Golden Calamari Buttermilk Battered, Panko, Pepperoncini, House Dip. (GF) 17

Tuna Crispy Rice Crispy Rice Cakes, Spicy Kewpie Mayo, Soyaki Sauce, Sesame. 18

Baked Brie Topped with homemade fig jam, toasted pistachios, fresh herbs, grilled focaccia. 18

French Onion Soup Caramelized onions, rich herb broth, Swiss Cheese, puff pastry crown. 12

Caesar Salad Crisp Romaine, Smokey Ciabatta, Aged Parmesan. 13

Winter Salad Mixed Greens, Pears, Fennel, Pomegranate Arils, Goat Cheese, Crispy Quinoa
House Balsamic Vinaigrette. (GF) 15

Zesty Basil Burrata Garlic, EVOO, Lemon, Arugula, Sungolds. (GF). 15

Avocado Fries Panko Parmesan crusted, side of zesty Thai Chili sauce. (GF) 15

Double Cut Maple Bacon Thick cut. Glazed in a black pepper maple sauce. (GF) 20

Corn Ribs Iowa Corn, Chilli Butter, Zesty Lime Creamy Sauce. (GF) 14

Seasonal Oysters 6pcs \$23 / 12pcs \$39

Chesapeake Bay Oysters 6pcs \$20 / 12 pcs \$36

Shrimp Cocktail 4 Jumbo Shrimp. 17

ENTREES

Stuffed Chicken Chicken breast, four cheeses spinach & tomato mix, wrapped in crispy bacon
served over cilantro lime rice, drizzle of chimichurri sauce. (GF) 29

Lemon Chicken Breast of chicken, herb and panko crusted, lemon garlic parmesan sauce. (GF) 26

Molto Braised Cavatappi pasta, pulled short rib ragout, aged parmesan. 30

Coastal Bucatini Grilled shrimp, sungolds, lemon herb sauce, aged parmesan. 29

Branzino Pan seared served over vegetable couscous with a bright herb-garlic green sauce. 35

Salmon Wild-caught, topped with feta spinach tomato mix, citrus dill sauce. (GF) 32

Codfish Pan seared, spiced chickpeas, dried tomatoes, lemon white wine sauce. (GF) 32

Shrimp & Gnocchi Pillowy soft gnocchi, creamy burrata, herb infused pomodoro sauce. 34

Smashburger Tacos (Kobe Beef Burger) American Cheese, shredded lettuce, pickles
chipotle aioli. (GF Available) 27

Osso Bucco Pork Shank Slow braised pork shank in its natural jus, served over creamy
mushroom and caramelized onion risotto. (GF) 39

Dry Aged New York Strip Loin 14oz served with cacio & pepe sauce. (GF) 45

Beef Short Rib Slow braised shredded short rib, truffle parmesan mashed potatoes
sauteed mushroom and caramelized onions, herbs, natural au jus. (GF) 42

Filet Mignon (Superior Angus Beef) Center cut filet mignon set atop caramelized onions
and wild mushrooms, topped with two blackened shrimp finished with creamy cognac
peppercorn sauce. (GF) 52

happy new year

JOIN US FOR NEW YEAR'S DAY OPEN AT 4PM 01/01/2026