

APPETIZER

CHERRY SMOKED DOUBLE CUT BACON
PEANUT BUTTER, JALAPENO RELISH 12

BACON DUSTED CALAMARI
SWEET AND SOUR SAUCE, PESTO AIOLI 13

ITALIAN EGG ROLLS
STUFFED WITH BROCCOLI RABE, SAUSAGE, PROVOLONE,
OVER A
WHITE BEAN BRUSCHETTA 10

JUMBO SHRIMP COCKTAIL POACHED, SWEET CHILI
COCKTAIL SAUCE 15

CLAMS CASINO SIX MIDDLE NECK CLAMS, TOPPED WITH
BACON, WORCESTERSHIRE SAUCE TABASCO, LEMON,
GARLIC 12

EMMA'S MEATBALLS SUNDAY GRAVY, TOSCANO
BREAD 10

PANE TOSCANO BAGUETTE STUFFED WITH
MOZZARELLA CHEESE, CARAMELIZED ONION, ROASTED
GARLIC EXTRA VIRGIN OLIVE OIL 9

SOUPS & SALADS

LOBSTER BISQUE
JUMBO LUMP CRAB, IMPORTED SHERRY WINE 14

BEET SALAD CANDIED FRUITS AND NUTS, WHIPPED
GOAT CHEESE, CITRUS SALAD 11

WEDGE SALAD GRILLED APPLEWOOD BACON, ROASTED
TOMATO,
BUTTERMILK MAYTAG BLUE CHEESE 9

HEIRLOOM TOMATO SALAD IMPORTED BUFFALO
FROM PUGLIA, AGED BALSAMIC, ARUGULA 12

BABY GREEN SALAD MIXED FRESH FRUIT, CANDIED
WALNUTS, HONEY BALSAMIC VINAIGRETTE GORGONZOLA
12

TO SHARE TRUFFLE PARM FRIES 8, ROASTED ASPARAGUS 8, BEER CHEDDAR TOTS 8, GARLIC MASHED 7, CREAMED CORN 9, MUSHROOMS 8, CREAM SPINACH 8, BROCCOLI RABE MP,
LOBSTER MAC & CHEESE 14, BACON SOY GLAZED BRUSSEL SPROUTS 12

STEAKS AND CHOPS

SIGNATURE CUTS

ALLEN BROTHERS 12 OZ CENTER CUT FILET 49

ALLEN BROTHERS 8 OZ CENTER CUT FILET 38

ALLEN BROTHERS NEW YORK STRIP STEAK 35

IN-HOUSE DRY AGED

28-DAY KANSAS CITY BONE IN SIRLOIN 46

45-DAY PORTERHOUSE FOR TWO OR MORE
48 PER PERSON

28-DAY ALLEN BROTHERS NEW YORK STRIP 46

CHOPS

LAMB CHOPS Two 6 OZ CHOPS, BLACK GARLIC BUTTER, MINT,
FINGERLING POTATO, ASPARAGUS 36

14 OZ ROOT BEER GLAZED FRENCH CUT PORK CHOP
ROASTED FINGERLINGS, HERB OIL, ASPARAGUS, PANCETTA AND ONION
SAUCE 32

PARMESAN CRUSTED PORK RIB CHOP
SAGE, PORK JUS, ARUGULA FAVA BEAN STRAWBERRY SALAD 30

FISH & SEAFOOD

SEARED VIKING VILLAGE SCALLOPS
PANCETTA CORN RISOTTO, FAVA BEAN SALAD, CHARRED SCALLION
VINAIGRETTE 36

SHRIMP FRANCAISE CRAB ORZO, PISTACHIO MEYER LEMON SAUCE 34

SHRIMP AND CLAMS CHOICE OF BIANCO OR WHITE WINE
TOMATO BASIL OVER LINGUINE 25

THE PARMS

PORK CHOP PARMESAN HOUSEMADE FRESH MOZZARELLA, SUNDAY STYLE
GRAVY 34

CHICKEN PARMESAN HOMEMADE GNOCCHI, FRESH MOZZARELLA, SAN
MARZANO TOMATO SAUCE 25

EGGPLANT PARMESAN HOUSE MADE GNOCCHI, FRESH MOZZARELLA,
SAN MARZANO TOMATO 21

PASTA

GARGANELLI BOLOGNESE
GROUND BEEF, PORK AND VEAL, PEAS, TOMATO SAUCE,
FRESH RICOTTA CHEESE 20

BUTTERNUT SQUASH MEZZALUNA
AMARETTI CRUMBLE, TORN BUFFALO MOZZARELLA, SAGE,
BROWN BUTTER 26

ANGEL HAIR WITH MARYLAND CRAB AND
ASPARAGUS
PEPPERONCINI, CHAMPAGNE BROOD 26

LINGUINE CARBONARA
PANCETTA, ONION, FRESH CRACKED PEPPER, PARMESAN
CHEESE 23

VODKA RIGATONI
PROSCIUTTO, RED ONION, VODKA CREAM 23

HOUSEMADE CAVATELLI
BROCCOLI RABE, SAUSAGE, GARLIC OIL 23

EMMAS CHEESE RAVIOLI
HOUSE MADE, SAN MARZANO TOMATO SAUCE 22

CACIO E PEPE
HOUSE MADE SPAGHETTI, LEMON, ARUGULA, BLACK
PEPPER, PARMESAN 21

RIGATONI FILETTO POMODORO
PROSCIUTTO, SWEET RED ONION, BASIL, PLUM TOMATO
SAUCE 24

ENTREES

CHICKEN MARSALA
MIXED MUSHROOMS, IMPORTED MARSALA WINE, MASHED
POTATO, VEGETABLE OF THE DAY 25

CHICKEN FRANCAISE
WHITE WINE, LEMON SAUCE, MASHED POTATO,
VEGETABLE OF THE DAY 25

CHICKEN AND SHRIMP FRA DIAVOLO
HOT CHERRY PEPPERS, LIGHT TOMATO SAUCE, MELTED
PROVOLONE, TAGLIATELLE 29