

# CHEFS FEATURES

## **16oz N.Y. STRIP 62**

CERTIFIED ANGUS BEEF

PEARLED COUS COUS

BLISTERED CHERRY TOMATOES & RED ONION

PUMPKIN SEED CHIMICHURRI

BALSAMIC DRIZZLE

## **TWIN TENDERLOIN STEAKS 38**

CERTIFIED ANGUS BEEF

TWO 4OZ FILETS

MUSHROOM PORT WINE DEMI SAUCE

PARMESAN PARSLEY SALT RED POTATOES

VEGETABLE OF THE DAY

## **CATALAN MONKFISH 28**

SPICED RUBBED MONKFISH

CUMIN/ CORIANDER TOMATO SAUCE

CRISPY HERB RED POTATOES

TOASTED WALNUTS

GRILLED BROCCOLI RABE

## **BRAISED LAMB SHANK 40**

SHITAKE MUSHROOM RISOTTO

MUSHROOM RED WINE LAMB DEMI

VEGETABLE OF THE DAY

## **PASTA ALL' AMATRICIANA 26**

SAN MARZANO TOMATO SAUCE

RENDERED CRISPY GUANCIALE PIECES

FRESH BASIL & HOUSE MADE GARLIC BREAD

GRATED PARMESAN REGGIANO

SPECIAL SIDE OF THE DAY

## **LOCALLY GROWN ROASTED BUTTERNUT SQUASH 5**

WHIPPED W/ BUTTER

MAPLE SYRUP & BROWN SUGAR