
Raw Bar

Blue Points on the Half Shell	3.75 each
Featured Oysters	market
Shrimp Cocktail	21
Alaskan King Crab	market

Appetizers

Jumbo Lump Crab Cake	21
MUSTARD AIOLI + HOT SMOKED PAPRIKA	
Calamari	18
PEPPERONCINI + CHERRY TOMATOES + GARLIC AIOLI	
Rassati Beef Tartare	19
EGG YOLK + CAPERS + CROSTINI	
Prince Edward Island Mussels	19
LOBSTER TOMATO SAFFRON BROTH + CHILIES + GARLIC + CHORIZO	
Seared Ahi Tuna Tartare	20
SOY + SESAME + CANDIED GINGER + AVOCADO PUREE + CUCUMBER AND CARROT FENNEL SALAD	

Salads

Caesar	9
ROMAINE + CRISPY ASIAGO + SIGNATURE CAESAR DRESSING	
Iceberg Wedge	11
ICEBERG LETTUCE + TOMATOES + BACON + RANCH DRESSING	
Greek	10
ROMAINE + FETA + TOMATO + RED ONIONS + OLIVES + GREEK DRESSING	
Grilled Caesar	11
BABY ROMAINE + CRISPY ASIAGO	
Mixed Greens	9
TOMATOES + CRANBERRIES + ONIONS + GOAT CHEESE + CANDIED PECANS + SWEET BASIL BALSAMIC	
Tomato & Mozzarella	13
HEIRLOOM TOMATOES + STRACCIATELLA + BABY ARUGULA + EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC	

Pasta

Rig-a-Tony	31
HOUSE GROUND PRIME + SAN MARZANO TOMATOES + PECORINO ROMANO	
Pappardelle Fra Diavolo	33
SHRIMP + SPICY TOMATOES + BLACK OLIVES + ROASTED PEPPER + SPINACH	
Pistachio Pesto Orecchiette	27
GRILLED CHICKEN BREAST + PARMESAN + ASIAGO + PECORINO ROMANO	
Penne Carbonara	26
PANCETTA + SWEET PEAS + BABY ARUGULA + PECORINO ROMANO	
Pasta Pescatore	39
SHRIMP + SCALLOP + MUSSELS + CLAMS + LINGUINE + CHERRY TOMATOES + LOBSTER SAFFRON BROTH	

Entrees

New Zealand Rack of Lamb	46
ROASTED FINGERLING POTATOES + MARINATED GRILLED ROMAINE HEART + ROSEMARY MUSTARD PAN SAUCE	
Braised Short Ribs	38
GUINNESS BRAISED SHORT RIBS + HORSERADISH CHIVE WHIPPED POTATOES + SMOKED TOBACCO ONIONS	
Dry Aged Bone In Pork Chop	39
BOURBON WHIPPED SWEET POTATOES + HOUSE MARSHMALLOW + BRAISED GREENS + WHOLE GRAIN MUSTARD DEMI	
Tomahawk Veal Chop	56
LEMON CAPER BROWN BUTTER + TOASTED CROUTON + CRISPY PARSLEY	
Oven Roasted Chicken	30
CRISPY POLENTA + PAN SAUCE + ARUGULA	

Steaks

SERVED WITH TONY'S CRISPY ONION STRAWS

9oz Filet Mignon	44
12oz Barrel Cut Filet Mignon	51
14oz Prime Cut New York Strip	45
Quinn's Bone In Filet	66
24oz Porterhouse	57
USDA Prime Bone In Ribeye	66
Jack's Dry Aged Bone In New York Strip	67

Toppings

Oscar	12
Sauce Bearnaise	3
Horseradish and Chive Butter	3
Mushrooms and Onions	4
Gorgonzola Butter	4
Caramelized Onions	3
Roasted Garlic Butter	3
Au Poivre	5
Horsey Cream	3

Sides

Five Cheese Mac	14
Creamed Spinach	10
Bourbon Whipped Sweet Potatoes	10
Roasted Mushrooms	9
Brussels Sprouts	12
Sautéed Spinach	9
Asparagus	10
Truffle Wedges	10
Braised Greens	10

House Potatoes

Baked Potato	6
Yukon Gold Mashed Potatoes	6

Seafood

Organic Scottish Salmon	36
GREEN BEAN SALAD + HAZELNUTS + RED ONIONS + CITRUS VINAIGRETTE + GOAT CHEESE	
Chilean Sea Bass	44
MAPLE SAGE EMULSION + WHOLE ORGANIC BARLEY + CARAMELIZED ONIONS + SHAVED SPROUTS	
Blackened Yellow Fin Tuna	39
MISO KOHLRABI PUREE + SEARED BABY BOK CHOY + SOY GINGER EMULSION	
Shrimp & Grits	37
CRISPY WEISENBERGER CHeddar GRITS + ANDOUILLE SAUSAGE + PEPPERS AND ONIONS + CAJUN RED EYE GRAVY	
Lobster Tail	market