

SMALL PLATES

CHARCUTERIE

Cheese & Cured Meat Board

Petite Cheese Board + Petite Cured Meat Board
39

Cheese Board Cured Meat Board

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| Parmigiano-Reggiano Brie Smoked Gouda Sharp Cheddar Gorgonzola (GF)* Petite - 23 Grand - 39 | Prosciutto Toscano Speck Sweet Soppressata Bresaola Hot Capicola (GF)* Petite - 27 Grand - 49 |
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BREADS

Spicy Lobster Flatbread (DF)*

Herbed Whipped Ricotta, Maine Lobster,
Spicy Marinara, Basil Oil - 19

Eggplant Flatbread (VG)

Roasted Eggplant & Ricotta Puree, Diced Eggplant,
Parmigiano-Reggiano, Chive Oil - 15

Prosciutto & Fig Flatbread

Whipped Ricotta, Fig Jam, Prosciutto, Arugula,
Balsamic Reduction - 16

Braised Duck Flatbread

Molè Poblano, Whipped Ricotta, Chive,
Micro Cilantro - 18

Wild Mushroom Flatbread (VG)

Herb Goat Cheese, Caramelized Onion, Arugula,
White Truffle Oil - 15

Spicy Capicola Flatbread

Herb Whipped Ricotta, Spicy Capicola,
Toasted Sunflower Seeds, Hot Honey Drizzle - 16

VEGETABLES

Artichoke Bread Pudding (VG)

Roasted Garlic, Artichoke Hearts, Brioche, Spinach-
Parmigiano Béchamel - 13

Roasted or Fried Cauliflower (VG)

(GF)* (DF)*
Cumin-Garlic Aioli - 9

Chilled Beets (GF)

Red & Golden Beets, Crystalized Fennel,
Vanilla-Honey Drizzle - 14

Spanakopita Cigars (VG)

Baby Spinach, Melted Leeks, Feta,
Lemon-Fennel Yogurt - 12

Patatas Bravas (VG)(GF)*

Rustic Fried Baby Potatoes,
Sundried Tomato & Roasted Garlic Aioli - 9

Wild Mushroom Empanadas (VG)

Roasted Mushrooms, Leeks,
Sherry Cream Sauce - 13

Avocado Toast (VG) (DF)

Avocado, Roasted Garlic Crostini, Sundried Tomatoes,
Micro Cilantro, Chili-Garlic Aioli - 13

SALAD

Baby Kale Salad (GF)(VG)

Pistachio, Orange, Parmigiano-Reggiano,
White Balsamic Vinaigrette - 14

Spinach Salad (GF)

Crispy Bacon, Avocado, Roasted Cherry Tomato,
Gorgonzola Dressing - 14

Pear Salad (GF)(VG)

Baby Greens, Grilled Pear, Toasted Sunflower Seeds,
Pear Cider Vinaigrette - 15

Add: Chicken -7 Shrimp -9 Filet Mignon -12

SEA

Fried Shrimp

Garlic -Soy Caramel, Chive,
Toasted Sesame Seeds - 17

Crab Cake Spring Roll (DF)

Jumbo Lump Crab, Saffron-Mustard Aioli - 18

Fried Calamari

Lemon-Basil Aioli, Fried Basil - 16

Seared Ahi Tuna (GF)

Japanese Spicy Mayonnaise, Pork Rinds,
Avocado Mousse - 19

Oysters "Lobsterfeller"

Blue Point Oysters, Main Lobster,
Sambuca Cream Spinach - 25

Oysters on the Half Shell (GF)(DF)

Blue Point Oysters, Cocktail Sauce,
Vietnamese Cucumber Vinaigrette - 19

Lobster Roll Sliders

Chilled Lobster Salad, Tarragon Aioli - 18

Mussels (GF)

Roasted Tomatoes, Basil, Shallots,
Limoncello Butter Broth - 17

CHEESES

House-Made Burrata (VG)(GF)*

Tomato Jam, Balsamic Reduction, Basil Oil,
Roasted Garlic Crostini - 16

Pear & Bleu Cheese Empanadas (VG)

Grilled Pear, Mascarpone, & Bleu Cheese - 13

Smoked Mac & Cheese (VG)

Smoked Gouda Béchamel, Cavatappi,
Ritz-Pretzel Crumbs - 12

Add: Bacon - 6 Mushrooms - 5 Lobster - 9

LAND

Violette's Meatballs

Three Meat Blend, Spicy Marinara,
Whipped Ricotta, Basil Oil, Parmigiano-Reggiano - 16

Filet Mignon Satay (GF)*

Black Garlic Purée, Crispy Wonton Confetti,
Toasted Sesame Seeds - 18

Short Rib Ravioli

House-Made Pasta, Horseradish Cream,
Crispy Leeks, Veal Demi-Glace - 17

Lamb Chops (GF) (DF)

Fire Grilled, Chimichurri Sauce - 21

Brisket Sliders

50/50 Short Rib-Brisket Blend,
Spicy Tomato Jam, Provolone - 16

Buffalo Chicken Tacos

Cayenne Braised Chicken, Crispy Wonton,
Cool Honey Bleu Cheese - 15

Chicken Meatballs

Ricotta Chicken Meatballs, Porcini Butter Broth,
White Truffle Oil - 16

Chicken Pot Pie Empanadas

Pulled Chicken, Roasted Vegetables,
Herb Cream Sauce - 15

Crispy Pork Belly (GF)

Spiced Sweet Potato Puree, Pickled Apples,
Chipotle-Honey Drizzle - 17

Duck Sliders (DF)

Cucumber Ribbon, Wasabi Honey,
Scallion, Sesame - 19

ENTRÉES

Pork Milanese

Pounded Pork Loin, Spiced Sweet Potato,
Whole Grain Mustard Cream
26

Grilled Chicken (GF)

Avocado Mousse, Roasted Vegetable Quinoa,
Melted Cherry Tomatoes, Fresh Basil
24

Shrimp & Lobster Risotto (GF)

5 oz Maine Lobster Tail, Gulf Shrimp,
Lobster Risotto, Chive Oil
32

Salmon (GF)*

Peppercorn Crust, Wild Mushroom, Cavatelli
28

Spicy Chicken Parm

Oreganata

Egg Battered Chicken,
Fresh Mozzarella, Spicy Marinara,
Butter Toasted Bread Crumbs, Cavatappi
24

Bucatini Carbonara

Bacon, Caramelized Onion,
Herb & Parmigiano-Reggiano Cream
24

8 oz Prime Filet Mignon (GF)*

Pickled Shallot Whipped Potatoes,
Roasted Cauliflower, Truffle-Soy Butter
38

Family Style

Everyday Sauce

1lb of Cavatappi Pasta, Violette's
Meatballs, Spicy Marinara, Whipped
Ricotta, Parmigiano-Reggiano

Half - 27 Full - 49

Whipped Potato Trio

White Truffle, Spiced Sweet,
Pickled Shallot
19

28 oz Chateaubriand (GF) (DF)*

Lean & Tender Cut
Roasted Prime Filet Mignon
Trio of Sauces
Chimichurri, Truffle-Soy Butter, Mushroom

115

48 oz Tomahawk Ribeye (GF)* (DF)*

Rich & Fatty Cut
35 Day Dry Aged Long Bone Prime Ribeye
Trio of Sauces
Chimichurri, Truffle-Soy Butter, Mushroom

115

Baked Scottish Salmon (DF) (GF)*

2 lb Whole Salmon Filet,
Ginger-Miso Glaze, Scallion,
Toasted Sesame

Half - 45 Full - 79

****Please Alert Your Server If You Have Any Allergies****

Chef Peter Botros