



Steakhouse and Raw Bar

STARTERS

Calamari	15
seasoned/long hot/caper/tomato/basil	
Burrata	14
accompaniments changing daily	
Crab Fritters	15
crab/corn/mustard dipping	
Artichokes	16
flash fried/kalamata/tomato/lemon/herbs	
Mia's Peppers	13
mozzarella/kalamata/caper/basil/balsamic	

FROM THE RAW BAR

Oyster East Coast	MP
Shrimp U12 Brown	MP
Crab Finger trio dipping	12
Tuna Tartar red onion/soy/caper	15

FROM THE FARM

Choose One

Porkchop 23 / Eggplant 20

Chicken 25 / Veal 27

Then Choose Your Style

Saltimbocca
prosciutto/ mozzarella/over pasta
Parmigiano
house made sauce/ mozzarella/ over pasta
Marsala
traditional sweet florio/over pasta
Milanese
cutlet style/seasonal salad
Caprese
tomato/mozzarella/roasted red/long hot/basil
Piccata
lemon/white wine/capers/mushroom/over pasta
Oscar (add \$6)
crab/seasonal vegetable/lemon butter white wine

FROM THE GRILL

G1 Certified Angus Beef	
Filet 6 oz.	39
Center cut	
Bone in Strip 14 oz.	37
Kansas City Style	
Bone in Ribeye 16 oz.	46
Barrel cut	
Rack of Lamb 14oz.	36
half rack/australian/ mint agrodolce	
Veal Chop 14oz.	52
rare first bone cut/ tomato bruschetta	
Pork Chop 12oz.	29
broccoli rabe/ roasted red pepper/mozzarella	
Duck	30
whole half duck/ orange glaze	

FROM THE DOCK

Catch of the Day	MP
Local and changing daily	
Cioppino	36
shrimp/scallops/clams/mussels/crab/ red or white	
Lobster Newberg	35
Lobster/scallop/shrimp/mussels/cream sauce	
Scallop	27
locally caught/seasonal vegetable	
Shrimp	25
Scampi/lemon/garlic/basil/caper/tomato/ over pasta	
Crab Cake	31
Colossal lump	

Consumption of raw or undercooked food items may increase your risk of foodborne illness.