

Crudo

Wood Fired Taverna

To Share Plates & Crostinis

Pepper Crusted Yellowfin Tuna*	13
Pickled Onions, Arugula, Cucumbers, Ponzu Sauce	
Wagyu Beef Carpaccio*	12
Arugula, Red Onions, Shaved Parmesan, Garlic Citrus Aioli	
Calamari Fritto Misto	14
Shrimp, Cauliflower, Zucchini, Jalapeno	
Oven Baked Eggplant	13
Buffalo Mozzarella, Texas Tomato, Basil, Aged Balsamic Glaze	
Charcuterie*	14
Prosciutto, Sopresatta, San Andres, Manchego	
Black Mussels	12
Spanish Chorizo, Roasted Peppers, Tomato Sauce	
Veal Meatballs	13
Herb Parmesan Polenta	
Lump Crab Crostini*	11
Shrimp, Avocado, Roasted Peppers, Lemon Aioli	
Shaved Ribeye Crostini	12
Caramelized Onions, Gorgonzola Dolce, Balsamic Glaze	

Soups & Salads

French Onion Soup Cup 7

Lobster Bisque Cup 9

Mixed Greens Salad	6
Dried Cranberries, Candied Walnuts, Gorgonzola, White Balsamic	
Caesar Salad	7
Parmesan Cheese, Polenta Croutons	
Spinach Salad	8
Goat Cheese, Spicy Pecans, Poached Pears, Pomegranate	
Caprese Tower	12
Tomatoes, Buffalo Mozzarella, Basil, Balsamic Glaze	
Greek Salad	8
Artichokes, Cherry Tomatoes, Olives, Feta Cheese	

Pizzas Flatbreads & Burger

Pizza Margherita	13
Fresh Mozzarella, Fresh Basil	
Prosciutto di San Danielle Pizza*	14
Caramelized Onions, Portabella Mushrooms, Fontina	
Pizza di Carne	15
Italian Sausage, Veal Meatballs, Pepperoni	
Pepperoni Pizza	13
Pepperoni, Mozzarella, Fresh Basil	
Chicken Goat Cheese Flatbread	12
Caramelized Onions, Spinach, Wild Mushroom	
Smoked Salmon Flatbread*	12
Spinach, Onions, Capers, Fontina Cheese, Crème Fraiche	
Smash Brisket Short Rib Burger*	14
Gruyere, Bacon, Tomatoes, Truffle Fries, Horseradish Cream	

House Specialties

Oven Roasted Cedar Plank Salmon	23
Roasted Garlic Potatoes, Brussels Sprout, Orange Dijon Glaze	
Parmesan Crusted Chicken	16
Parmesan Polenta Arugula, Cherry Tomatoes	
Blue Crab Stuffed Shrimp*	23
Mascarpone Risotto, Shaved Asparagus, Roasted Peppers	
Oven Roasted Maple Chicken	18
Fingerling Potatoes, Zucchini, Squash	
Maine Lobster & Petit Filet Duo*	29
Au Gratin Potatoes, Asparagus	
Sea Scallops & Lobster Tortellini*	29
Asparagus, Lobster Sherry Sauce	

Crudo Hand Cut Steaks and Chops*

Pork Chop	26
Herb Polenta, Pancetta Brussel Sprouts, Baby Carrots	
Barolo Braised Chuck Short Ribs	28
Parmesan Mash Potatoes, Cauliflower, Broccoli	
Angus CAB Ribeye	33
Brussels Sprouts, Roasted Fingerling, Gorgonzola Butter	
Kobe Pepper Crusted Flat Iron Steak	31
Pommes Frites, Brandy Demi-Glaze	
Filet Mignon "Oscar"	36
Crabmeat, Asparagus, Au Gratin Potatoes, Truffle Béarnaise	
Pistachio Lamb Chops	33
Wild Mushroom Risotto	
Filet Mignon	29
Garlic Mash, Asparagus, Chianti Glaze	

Pastas

Veal & Pork Tortellini	16
Wild Mushrooms, Fresh Thyme	
Lobster Ravioli Pescatore*	27
Shrimp, Sea Scallop, Gulf Crab, Asparagus, Sherry Lobster Sauce	
Prosciutto Gnocchi	16
Basil, Tomato Cream Sauce	
Blackened Shrimp & Sea Scallop Linguini	21
Asparagus, Spinach, Chardonnay Roasted Pepper Sauce	
Pappardelle Bolognese	16
Ribeye, Pancetta, Fresh Herb	
Chipotle Chicken Fettucine Primavera	16
Pancetta Roasted Peppers, Spinach, Broccoli	

Live music during the week!

Happy Hour Monday - Friday 4-7 PM