

ON THE ROCKS

Oysters **GF**

shallot mignonette 21

Shrimp cocktail **GF**

traditional garnish 18

Lobster cocktail **GF**

spicy aioli 22

Tuna crudo

*tonnato aioli, Calabrian chili
marinated cucumbers, herb salad,
olive bread crostini* 23

Plateau Royale **GF**

*shrimp, oysters,
jumbo lump crabmeat,
cold poached lobster* 145

Jumbo lump crabmeat **GF**

lemon, remoulade sauce 26

SMALL PLATES

Korean barbeque chicken bites

*spicy tangy sauce, scallions, toasted
sesame seeds, pickled cucumber* 14

Artisanal cheese

sweet and savory accompaniments 22

Charcuterie

*Toscano salami, mortadella, coppa,
pepper shooters, marinated olives* 23

HOUSEMADE BREAD

Pizza bianca

*fresh baked pizza dough,
olive oil, Parmesan cheese
garlic butter, calabrian chili honey* 6

SOUP *and* SALAD

Autumn carrot soup

*beef shortrib, caramelized onion,
farro* 16

Trumbauer's salad **GF**

*mixed baby lettuce, endive,
Roquefort cheese, sherried golden
raisins, shallot vinaigrette* 14

PASTA

Mezza rigatoni

*Brussels sprouts, pancetta, Parmesan,
toasted hazelnuts, pumpkin-onion
soubise* 25

BRICK OVEN PIZZA

Margherita

tomato, mozzarella, basil 17

Butcher block

*tomato, smoked mozzarella,
sausage, pepperoni, speck,
provolone, hot honey* 19

VEGETABLES *and* SIDES

Sautéed spinach **GF**

garlic, chili, olive oil 10

Roasted maitake mushrooms **GF**

sherry vinegar, herb butter 10

Pickled beet salad **GF**

*Asian pear, whipped ricotta, charred
baby bell peppers, honey vinaigrette,
toasted almonds* 18

Little gem Caesar salad

*creamy Parmesan dressing,
marinated white anchovy,
toasted garlic breadcrumbs* 14

Pappardelle

*wild boar ragu, shiitake mushroom,
Parmesan cheese* 28

Truffled burrata

*mushroom duxelles, red onion
marmalade, pecorino moliterno* 25

Fig and prosciutto

*gorgonzola, mozzarella,
toasted pistachios* 19

Pasta

tomato basil sauce, Parmesan 9

Side salad **GF**

*mixed greens, cucumber, tomato,
red onion, balsamic vinaigrette* 9

ENTRÉES

Pan roasted pork chop

*white bean cassoulet, broccoli rabe, parsley-Parmesan breadcrumbs,
marsala-onion jus* 37

Classic chicken Parmesan

*crispy chicken cutlet, mozzarella, spicy tomato basil sauce,
lumache pasta* 36

Pan roasted salmon **GF**

beluga lentils, parsnip purée, bok choy, bearnaise sauce 35

Braised beef short rib **GF**

*whipped potato, broccolini, smoked bacon lardons,
red wine sauce* 52

Pan seared 8 oz filet mignon **GF**

potato pavé, sautéed spinach, au poivre sauce 57

Pan seared sea scallops **GF**

*Sicilian cauliflower, toasted pistachios,
lemon, caper, medjool date emulsion* 56

Roasted duck breast **GF**

*roasted root vegetables, mushroom
duxelles, red onion marmalade* 25

Roasted pork loin **GF**

*roasted root vegetables, mushroom
duxelles, red onion marmalade* 25

Roasted pork tenderloin **GF**

*roasted root vegetables, mushroom
duxelles, red onion marmalade* 25

Roasted pork chops **GF**

*roasted root vegetables, mushroom
duxelles, red onion marmalade* 25

Roasted pork chops **GF**

*roasted root vegetables, mushroom
duxelles, red onion marmalade* 25

• Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

Please notify your server if you have any allergies.

Stephen Flis
DINING ROOM MANAGER

Steve McGrath
DINING ROOM MANAGER

Edward Vadden
EXECUTIVE CHEF

Maurizio Brugnolo
EXECUTIVE SOUS CHEF