

APPETIZERS

Meat & Cheese

Chorizo Pamplona, Saucisson Sec,
Aged Gouda, Idiazabal,
Marcona Almond, Honey, Toast 16.

Hummus

Grilled Pita, Veggies 9.

Blistered Shishito Peppers

Sriracha Soy Dipping Sauce 7.

Lollipop Lamb Chops

Green Chutney, Moroccan
Barbecue Sauce 16.

Spicy Ahi Tuna

Soy Mustard Sauce, Daikon Sprouts,
Pickled Ginger 14.

Shrimp Cocktail

5 Jumbo Shrimp, Lemon,
Cocktail Sauce 15.

Lobster Cocktail

Cocktail Sauce, Dijonnaise 19.

Crabmeat Cocktail

Colossal Crab, Cocktail, Dijonnaise 16.

Wellfleet Oyster

Cape Cod, MA 2.50

SALADS

Casear

Romaine, Parmesan Cheese,
Garlic Crouton, Caesar Dressing 9.

Chopped

Iceberg, Romaine, Red Onion, Cucmber,
Bacon, Blue Cheese, Grape Tomato, Egg,
Charred Corn, Siena Vinaigrette 9.

Roasted Cauliflower Salad

Farro, Feta, Avocado, Kalamata Olive,
Bitter Greens, Lemon & Olive Oil 11.

ENTREES

8 oz. Filet Mignon

Confit Fingerling Potatoes, Shiitake
Mushroom, Ginger Pan Jus 38.

14 oz. Prime NY Strip

Fried Onions, Garlic Butter, Asparagus 45.

Roasted Chicken

Kale Chips, Baby Carrots, Onion Gravy 25.

Pan Fried Veal Cutlet

Broccolini, Charred Lemon, Parmesan Cheese 28.

Pan Seared Scallops

Chestnut Puree, Hen of the Woods
Mushroom, Buttered Leeks, Crispy Sage 34.

Pan Roasted Salmon

Cauliflower Puree, Roasted Grapes and
Fennel, Orange Vanilla Bean Gastrique 26.

Crab & Clam Bucatini

Jumbo Lump Crab, Onion, Garlic,
Thyme, English Peas 28.

Shrimp Pot Pie

Puff Pastry, Peas, Yukon Gold Potato, Cognac
Cream Sauce 24.

DESSERT

Joe's Cheese Pie

Blueberry Compote 7.

Pancake Bread

Strawberry Syrup, Salted Maple Pecan
Butter 7.

Chocolate Truffle Cake

Caramelized White Chocolate Ice Cream 8.

Biscotti Sampler

Trio of Homemade Biscotti 7.