

Soups & Salads

Green Goddess 15

(creamy tarragon dressing, tomato, avocado)

Classic Wedge 14

(blue cheese dressing and crumbles, tomato, chive)

American Chopped 15

(mozzarella cheese, corn, cucumbers, tomato, garbanzo beans)

Classic Caesar 15

Tuscan Kale 15

(walnuts, blue cheese crumble, berry balsamic dressing, apples, cranberries)

Burrata 18

(burrata cheese, cabernet tomato, balsamic, basil pesto and olive tapenade, crostini)

Soup of the Day M.P.

Appetizers

Pigs in a Blanket 13

Shrimp Cocktail 19

Ahi Tuna Tartare 20

(cilantro, jalapeño, jicama, avocado)

Fried Calamari 18

Meatballs 14

Grilled Artichoke (horseradish aioli) 13

Crab Cakes (lemon caper remoulade) 20

Oysters on the Half Shell MP

Pizza

Sausage 18

(Italian sausage, mozzarella, San Marzano tomato sauce)

Margherita 17

(fresh mozzarella, San Marzano tomato sauce, basil)

Mushroom Truffle 20

(three-cheese, sautéed mushrooms, truffle oil, basil)

Pepperoni Margherita 20

(artisan pepperoni on our traditional margherita)

Vegan Sausage 19

(San Marzano tomato sauce, vegan sausage, vegan cheese)

Buffalo Wing 18

(marinated chicken, buffalo sauce, carrots)

Vegan

Vegan Chicken Parmigiana 28

(Gardein "chicken", marinara sauce, vegan cheese)

Spaghetti Squash Primavera 27

(broccoli, mushrooms, carrots, marinara)

Vegan Cheeseburger 21

(Hungry Planet Range-Free plant based burger, thousand island, sautéed onions, lettuce, fries)

Vegan Spaghetti Bolognese 27

("beef" crumbles, house made Bolognese sauce)

Pasta

Shrimp Diavolo 34

(sautéed in arrabbiata sauce over spaghetti)

Carbonara with Truffle 36

(handmade pasta, guanciale, truffle)

Jerry Weintraub's Spaghetti Clam Show 27 Orecchiette Truffle Bolognese 29

Please alert your server if you have food allergies or intolerances.

We will do our best to accommodate your needs.

We offer products with peanuts, tree nuts, soy, milk, eggs, wheat, fish and shellfish. While we take steps to minimize cross contact, we cannot guarantee that any of our products are safe for people with severe allergies.

Chicken

Meldman's Honey Truffle Chicken 30

(southern-fried, truffle honey,
corn pancake & sautéed spinach)

Chicken Velasco 30

(Casamigos tequila-jalapeño jus, brown rice,
cucumber mint and tomato raita)

Chicken Parmigiana 30

(marinara, asiago and mozzarella cheese)

Chicken Paillard 27

(arugula salad, cherry tomato, parmesan)

Roast Cornish Hen 30

(wild rice blend, cabernet tomato, rosemary butter)

Seafood

Cioppino 48

(shrimp, scallops, whitefish, clams, mussels, calamari,
spicy, red garlic broth)

Whitefish Piccata 40

(lemon caper beurre blanc, sautéed spinach)

Scallops 40

(carrot ginger agnolotti, sage butter, sweet pea purée,
shaved black truffle)

Sesame Crusted Salmon 40

(brown rice and broccoli, ginger Sriracha vinaigrette)

Grill

8oz Filet Mignon 53

(blue cheese ravioli, demi-glace)

14oz Prime New York Steak 54

(14 day dry aged, with sautéed broccoli)

18oz Prime Rib-eye, bone-in 56

(compound butter, French fries)

Big Al's Cheeseburger 21

(cheddar and American cheese, Portuguese bun, Sriracha mayo,
lettuce, sautéed onion, pickles, bacon, fries)

Lamb Chops 54

(wild mushroom risotto, parmesan)

BBQ Baby Back Ribs 30

(French fries & coleslaw)

Sides

Jalapeño Creamed Corn 13

Mac 'n' Cheese 13

Broccoli or Spinach 12

Creamed Spinach 13

Fried Potatoes & Onions 11

Fried Brussel Sprouts 13

(sherry bacon vinaigrette, seasonal)

Kennebec French Fries 9

Parmesan Truffle Fries 11

Loaded Baked Potato 12

(melted cheddar, bacon, sour cream & chive)

We reserve the right to refuse service to anyone. We are not responsible for loss or exchange of personal items. Split entrées \$5. Gluten-free bread, pasta & pizza crust available for \$4.

Minimum food charge \$30 per person.

Corkage \$40 per bottle, two bottle limit (unlisted bottles only).

We use sustainable, seasonal ingredients and products as often as possible.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.