

<b>ANTIPASTI</b>	<b>FRESH OYSTERS</b>	<b>21</b>
	Half dozen, mignonette, horseradish, cocktail sauce and lemon	
	<b>LOBSTER ROLLS</b>	<b>21</b>
	Toasted mini brioche, lobster salad, citrus mayo and scallions	
	<b>CALAMARI</b>	<b>16</b>
	Crispy fried buttermilk calamari, roasted garlic aioli and lemon	
	<b>CARPACCIO</b>	<b>19</b>
	Snake river wagyu beef, crispy capers, shaved piave vecchio and lemon	
	<b>CAESAR SALAD</b>	<b>14</b>
	Creamy Caesar dressing, croutons, pancetta and parmesan	
	<b>CAPRESE</b>	<b>18</b>
	Vine ripe tomatoes, burrata, olive oil and balsamic	
	<b>SHRIMP COCKTAIL</b>	<b>22</b>
	Jumbo tiger, cocktail sauce, horseradish, lemon	

<b>PASTA</b>	<b>GNOCCHETTI SARDI</b>	<b>25</b>
	Sardinian gnocchi pasta, chorizo, argentine red prawns and arrabiata	
	<b>GNOCCHI</b>	<b>22</b>
	Potato gnocchi, pancetta, rosé sauce, brie and toasted panko	
	<b>FARFALLE</b>	<b>24</b>
	Lemon farfalle, smoked salmon, dill alfredo and fried capers	
	<b>SPAGHETTI</b>	<b>21</b>
	San Marzano tomato sauce, burrata and basil oil	
	<b>PAPPARDELLE</b>	<b>22</b>
	Medley sautéed B.C. mushrooms and light truffle parmesan cream sauce	
	<b>LOBSTER RISOTTO</b>	<b>32</b>
	Butter poached lobster, saffron risotto, scallions and parmigiano-reggiano	

**ALL PASTA MADE FRESH IN HOUSE**

<b>ENTREES</b>	<b>BRANZINO</b>	<b>36</b>
	Whole roasted sea bass, blistered cherry tomatoes and rosemary garlic roasted potatoes	
	<b>SABLEFISH</b>	<b>36</b>
	Baked black cod livornese, tomato, capers, olives, crushed new potatoes	
	<b>PRIME RIB BURGER</b>	<b>21</b>
	7oz. patty, caramelized onion, cheddar and house cut fries	
	<b>CIOPPINO</b>	<b>37</b>
	Smoked tomato lobster brodetto, medley of seafood and grilled baguette	
	<b>LAMB</b>	<b>40</b>
	Roast rack of lamb chops, tomato herb farro risotto	
	<b>CHICKEN</b>	<b>27</b>
	Roast breast of free range chicken, white wine mushroom cream, potato purée	

<b>PRIME CUTS</b>	
<b>8 oz. BEEF TENDERLOIN</b>	<b>42</b>
<b>8 oz. WAGYU STRIPLOIN</b>	<b>55</b>
<b>12 oz. NEW YORK STRIPLOIN</b>	<b>45</b>
<b>14 oz. RIB EYE</b>	<b>47</b>
<b>42 oz. BISTECCA FIORENTINA</b>	<b>99</b>

\*Please note that the consumption of raw oysters poses an increased risk of food borne illness. As a result, a cooking step is needed to eliminate potential bacterial or viral contamination.

\*Taxes and gratuities extra.