

## Key Beginnings

### Dirty Chips

Garlic Parmesan, Chipotle Cinnamon, Plain 7.

### Bruschetta Caprese

Focaccia, Tomato, EVOO, Balsamic Reduction, Mozzarella 6.

### Pan Fried Mozzarella

Fresh Herbed Crumbs, Roasted Tomato Sauce 8.

### Potato and Red Quinoa Tater Tots

Mashed Potato, Cheddar Cheese, Signature Dipping Sauce 9.

### Panko Crusted Risotto

Super Lump Crab Salad, Tequila Jalapeno Aioli 13.

### Fried Oysters\*

Fried Oyster, Half Shell, Sushi Grade Tuna, Seaweed Salad, Siracha Aioli 13.

### Pastrami Smoked Salmon Sliders

Pickled Vegetables, Horseradish Cream, Bavarian Pretzel Roll 13.

### Signature Calamari

Hot Pepper Rings, Garlic Butter 9.

## Soups

### Italian Wedding

Household Favorite 5.

### Soup of the Day

Chef's Choice 7.

## Urban Salad Bowls

### Caprice Wedge (GF)

Baby Iceberg, Tomato, Mozzarella, Basil, EVOO, Balsamic Reduction 8.

### Taco Salad

Black Beans, Crispy Tortilla, Avocado, Jalapenos, Tomatoes, Red Onions, Iceberg Lettuce, Cilantro Jalapeno Dressing 10.

### Artisan Romaine Caesar

(GF - ask your server) Baby Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Caesar Dressing 10.

### Green Apple & Pecan

(GF - ask your server) Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 11.

*\* Key Additions:*

6 oz. Chicken 4. | 6 oz. Steak 7.

6 oz. Salmon 6. | 6 oz. Short Rib 6.

4 oz. Tuna Steak 6. | Shrimp: 3. *each*

## Hand Crafted Pasta

### Gnocchi Bolognese

Baked, Mozzarella 16.

### Fusilli Pasta

Marinara, Ricotta, Meatballs, Basil 17.

*\* Key Additions:* 6 oz. Chicken 4.

6 oz. Sausage 4. | 6 oz. Salmon 7.

Shrimp: 3. *each*

## Entrees

### Salmon (GF)

Atlantic Caught, Grilled, Quinoa Stir Fry, Sesame Ginger, Scallions 13.

### Cajun Swordfish

Couscous, Asparagus, Lemon Butter Sauce 22.

### Fish and Chips

{Available Wednesday & Friday}

Cod, French Fries, Coleslaw, Tartar Sauce 9.

### Sorrento

Ricotta Cheese, Mozzarella, Eggplant, Marinara Sauce

Chicken 12. | Veal 14.

### Bourbon Marinated Steak Tips\*

Yellow Jasmine Rice, Asparagus 14.

### Chicken Cacciatore

Chicken Breast, Mushrooms, Peppers, Onions, Red Wine Tomato Sauce 12.



## Grilled Pizza

BBQ Chicken: BBQ Sauce, Caramelized Onions, Scallions, Mozzarella Cheese, Cheddar Cheese 10.

Prosciutto & Arugula: Prosciutto di Parma, Fontina, Arugula, Red Onion, Cherry Tomatoes, Goat Cheese, Balsamic Reduction 12.

Fig & Mascarpone: Fig Spread, Pancetta, Mascarpone, Scallions 12.

## Modern Sandwiches

*(Choice of Garlic Parmesan Dirty Chips, French Fries, Coleslaw)*

### Bacon Cheese Burger \*

Half Pound USDA Angus Beef, Bacon, Cheddar Cheese (Sesame Roll) 10.

### Bistro Burger \*

Half Pound USDA Angus Beef, Sautéed Peppers, Mushrooms, Onion, American Cheese (Sesame Roll) 10.

### Signature Parmesan

Mozzarella, Marinara (Ciabatta Bread)  
Chicken 9. | Veal 11.

### French Dip \*

Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus (Torpedo Roll) 12.

### Veal Pastrami

Swiss Cheese, Horse Radish Honey Mustard Aioli (Ciabatta Bread) 13.

### Short Rib Grilled Cheese

Caramelized Onion, Fontina Cheese, Horseradish Aioli (Focaccia Bread) 9.

### Lobster Grilled Cheese

Smoked Gouda, Manchego cheese (Thick White Bread) 15.

### Grilled Veggie Deluxe

Asparagus, Tomato, Zucchini, Roasted Red Peppers, Spinach, EVOO, Provolone Cheese (Focaccia Bread) 8.

\*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.