

starters

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| Blue Point Oysters on the half shell 1.75ea | Butternut Squash Ravioli 16 |
| Fried Ravioli marinara sauce 15 | sage cream sauce |
| Yellowfin Tuna Tartare 16 | Fried Point Judith Calamari fried or arrabiata 18 |
| guacamole, wasabi aioli, sesame soy | Filet Mignon Spring Rolls honey sriracha 16 |
| Crunchy Chicken Ranch Quesadilla 17 | Crispy Fish Tacos 14 |
| applewood bacon, avocado, jack cheese, pico de gallo | beer-battered sea bass, pico de gallo, chipotle sour cream |
| Truffled Mac & Cheese 16 | California Chicken Quesadilla 17 |
| Stuffed Risotto Balls 15 | roasted peppers, swiss, avocado, pico de gallo & ranch |
| house oven dried tomatoes, asparagus, mushrooms & mozzarella | Florentine Spring Rolls spinach & feta 15 |
| Buffalo Burrata house roasted tomatoes, balsamic glaze 15 | Applewood Bacon Wrapped Jumbo Shrimp |
| Organic Panko Chicken Fingers 15 | rum chili glaze 18 |
| Lobster Mac & Cheese 20 | Classic Oysters Rockefeller (6) 16 |
| Shrimp & Crab Pot Stickers soy ginger broth 16 | Avocado Spring Rolls sweet chili glaze 16 |
| | PEI Mussels white wine, garlic, tomato, leeks 16 |

Oyster Happy Hour every day from 4pm – 7pm

\$1 blue point oysters \$7 wine & select whisky

Organic Chicken Orzo Soup

cup 5 bowl 7

French Onion Soup

9

Rustic Tomato Soup

parmesan crouton 9

Classic Caesar Salad 14
add organic grilled chicken +6

Pecan Crusted Organic Chicken Salad 20
apples, dried cranberries, cranberry aioli
& sesame-ginger dressing

Crunchy Ranch Organic Chicken Salad 20
american & gruyere cheese, tomato, onion, sanfords dressing

Seared Yellowfin Tuna Salad 24
organic greens, stir-fry veggies, sesame-ginger dressing, wasabi aioli

Hangar Steak Salad 25
organic greens, gorgonzola, roasted peppers, sanfords dressing

Peasant Salad 14
finely diced romaine, imported feta, sanfords dressing

Grilled Calamari & Octopus Salad 24
bell pepper, tomato, onions, haricot verts, citrus vinaigrette

Chopped Cobb Salad 20
organic chicken, ham, bacon, avocado, gorgonzola & sliced egg

Farmers Market Salad 24

tri color carrots, broccoli, kohlrabi, brussels sprouts, kale, & radicchio, sesame ginger dressing
top with choice of grilled organic chicken, or seared yellowfin tuna

Soz. Prime Burgers

all burgers served with french fries
gluten free buns available

Gouda Stuffed Duck Burger 17
red onion, cajun aioli

Chipotle Burger 17
fontina, caramelized onions, chipotle aioli

Bistro Burger 17
pepper jack, applewood smoked bacon, cajun aioli

Black Truffle Burger melted fontina 20

Hand Crafted Sandwiches

all sandwiches served with organic blue tortilla chips

BBQ Berkshire Pulled Pork 18

Prime Skirt Steak Ciabatta 20
caramelized onions, swiss, cajun aioli

Grilled Chicken Avocado Club 18
applewood bacon, swiss, tomato & mayo

*A 20% gratuity will be added to parties of six (6) or more

Prime Cut Steaks

*served with a choice of chicken orzo soup or organic field greens

10oz Filet Mignon	39
20oz Bone-In Ribeye	42
16oz Hangar Steak	34
16oz Skirt Steak	38
18oz 28 Day Dry Aged Bone In Strip Steak	45

all steaks served with a choice of
one side dish below (see bottom)

available sauces

béarnaise, au poivre, chimichurri

enhancements

wild mushrooms / gorgonzola crust / truffle butter +3

entrees

*served with a choice of chicken orzo soup or organic field greens

Bucatini all' Amatriciana Bianca 26
imported guanciale, fresh tomato, pecorino romano cream sauce

Linguini with Stuffed Meatballs 24
mozzarella stuffed meatballs, cilantro cream sauce

Wild Mushroom Ravioli 22
porcini, portobello & oyster mushrooms, truffle cream sauce

Vegetable Paella 20
roasted seasonal vegetables, mushrooms,
sweet potato, organic red quinoa

Braised Short Rib Cavatelli 28
baked with mushrooms, pearl onions, whipped ricotta

Irish Organic Salmon 29
lemon cous cous, rustic garden vegetables,
tomatoes, capers, white wine sauce

Chicken Pallard 22
organic chicken, baby arugula, tomatoes, onions, shaved parmesan, balsamic

Teriyaki Chicken 24
organic chicken, jasmine rice, avocado, stir-fried vegetables

Rigatoni with Chicken 23
organic chicken, house oven dried tomato cream sauce

Wild Mushroom & Truffle Risotto 22

Mini Shells with Italian Sausage 22
broccoli rabe, shaved garlic, tomato cream sauce

Lobster Ravioli 28
north atlantic lobster, sherry cream sauce

Seafood Risotto 27
shrimp, calamari, shellfish broth, vegetable mire poix

Pan Roasted Organic Chicken 26
roasted yukon gold potatoes, artichokes, tomato concasse

Chicken Parmigiana 26
organic chicken, served with linguini marinara

Sesame Crusted Yellowfin Tuna 30
shaved brussels sprouts, enoki mushrooms,
peppers, carrots, soy-ginger broth

Tempura Shrimp (6) 28
spicy mayo, eel sauce

Shrimp & Lobster Bucatini 34

Maine lobster, jumbo shrimp, imported Italian guanciale, arugula, brandy lobster sauce

Blackened Prime Ribeye Steak 42

Cast iron seared, 20oz bone in prime ribeye, sweet potato au gratin.

sides

French Fries 6 Truffle Fries 9

Sweet Potato Fries 8

Whipped Idaho Potatoes 6

Grilled Asparagus 8

Creamed Spinach 7

Toasted Broccoli with Garlic Cloves 7

Charred Brussel Sprouts 9

balsamic, pancetta, pearl onion

Executive Chef: Alfonso Verdis

*consuming raw or undercooked foods increases your chance of food borne illness

*GLUTEN FRE brown rice penne available as a substitute on all pasta dishes

*please inform your server of any allergies you may have

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