STARTERS

SALUMI E FORMAGGI 22
HOUSE CURED SALUMI, IMPORTED CHEESES, GIARDINIERA, TRUFFLE HONEY, OLIVE MISTA, CROSTINI

CRAB CAKE 24
LUMP CRAB, CALABRIAN AIOLI, WATERCRESS

SEMOLINA FRIED CALAMARI 19
CALABRIAN CHILI POMODORO, PARMIGIANO, PARSLEY, CRISPY CAPERS

BURRATA 21
GRILLED SUGAR PUMPKIN, WALNUT, SAGE, BROWN BUTTER, POMEGRANATE, GRILLED CIABATTA

TUSCAN MEATBALL 19
POMODORO, BURRICOTTA, FRIED BASIL

PEI MUSSELS 22
ANISETTE BROTH, CASTELVETRANO OLIVES, CALABRIAN CHILI PEPPER

GF **WOOD GRILLED OCTOPUS 24**
CRISPY POTATO, GIGANTE BEAN, SALSA VERDE, PAPRIKA OIL

MOZZARELLA EN CAROZZA 22
CRISPY MOZZARELLA, PESTO TRIO, BASIL, SUNDRIED TOMATO, ARUGULA

CHOPHOUSE CRUDO

SEAFOOD PLATTER* 125 OYSTERS, SHRIMP, TUNA, CITRUS MARINATED CHILLED LOBSTER

GF **SHRIMP COCKTAIL 24**
COCKTAIL SAUCE, LEMON

GF **LOBSTER COCKTAIL 29**
MAINE LOBSTER TAIL, COCKTAIL SAUCE, HORSERADISH, LEMON

GF **SWELL OYSTERS* 24**
COCKTAIL SAUCE, PROSECCO MIGNONETTE, LEMON

TENDERLOIN TARTARE* 28
BRANDT BEEF, SHALLOT, TRUFFLE DIJON, QUAIL EGG, PICKLED MUSTARD SEED, CROSTINI

TUNA* 22
BLOOD ORANGE, CRISPY SUNCHOKE, CUCUMBER, ROASTED TOMATO, CALABRIAN AGRO DOLCE, PISTACHIO

SALADS

GF **BABY ICEBERG 16**
GORGONZOLA CREMA, PANCETTA, HEIRLOOM TOMATO, PICKLED FENNEL

GF **CAPRESE 16**
HAND STRETCHED MOZZARELLA, SPICED KABOCHA SQUASH, POMEGRANATE, HEIRLOOM TOMATO, APPLE CIDER & MAPLE AGRO DOLCE

CAESAR* 16
HEARTS OF ROMAINE, PARMIGIANO, CIABATTA CROUTON, ANCHOVY

ADD **TUNA 16 STEAK TIPS 18 CHICKEN 14 SALMON 16 SHRIMP 18**

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GF GLUTEN FREE

ENTRÉES

(GF) **VENISON OSSO BUCO 49**
HAZELNUT & CELERIAC PURÉE, DELICATA, ORANGE CRANBERRY COMPOSTA

AGLIO OLIO E PEPERONCINO 29
RIGATONI, TUSCAN SAUSAGE, ROASTED TOMATO, CHERRY PEPPERS

SHORT RIB CAMPANELLE 42
PARMESAN BRODO, DELICATA SQUASH, KALE, CRISPY MUSHROOM

BUTTERNUT RAVIOLI 32
TALEGGIO FONDUTA, ROASTED APPLE, SHAVED BRUSSEL SPROUTS, CRISPY PANCETTA

CRISPY DUCK LEG 48
MUSHROOM RAVIOLI, MARSALA, TOASTED HAZELNUT, CRISPY SAGE

BOLOGNESE 29
BRAISED BEEF, PORK & VEAL, SAN MARZANO, HOUSE MADE PASTA, PARMIGIANO REGGIANO

(GF) **BRANZINO 48**
CRISPY POTATO, SALSA VERDE, FENNEL & ARUGULA SALAD

(GF) **PAN SEARED SALMON* 39**
SAGE ROASTED SWEET POTATO, ASPARAGUS LEMON & GARLIC

(GF) **BRICK CHICKEN 39**
HUDSON VALLEY HALF CHICKEN, PAN JUS, ROSEMARY POTATOES, BROCCOLINI

(GF) **YELLOWFIN TUNA* 46**
PROSECCO BRAISED GREENS, CANNELLINI PURÉE, GUANCIALE

(GF) **ARCTIC CHAR 39**
CHARRED ESCAROLE, ROASTED FENNEL POLENTA, AMARENA CHERRY MOSTARDA

(GF) **PETITE FILET* 59**
TRUFFLE MASCARPONE GNOCCHI, PUMPKIN PURÉE, FRIED BRUSSEL SPROUTS, PIPITA

WOOD-FIRED STEAKS

(GF) **9oz FILET* 69**

(GF) **16oz RIBEYE* 82**

(GF) **14oz SIRLOIN* 65**

FOR THE TABLE

(GF) **36oz TENDERLOIN BISTECCA* 210** VEAL RIDUZIONE · COGNAC FLAMBE

(GF) **36oz COULETTE STEAK* 135** VEAL RIDUZIONE · COGNAC FLAMBE

(GF) **36oz DRY AGED TOMAHAWK* 185** ONION MARMELLATA

(GF) **STEAK FLIGHT* 189**
9oz FILET · TRUFFLE BUTTER
14oz PEPPER CRUSTED SIRLOIN · COGNAC CREAM DEMI
16oz RIBEYE · SALSA VERDE

(GF) **HUDSON VALLEY CHICKEN* 52** WOOD GRILLED · HERB JUS

UPGRADES

GRILLED SHRIMP 16
LOBSTER TAIL 29
BEARNAISE SAUCE 3
GORGONZOLA BUTTER 5
TRUFFLE BUTTER 8
AU POIVRE SAUCE 6
CRAB CAKE OSCAR 12

SIDES 12

(GF) SPINACH FLORENTINE
TRUFFLE PARMIGIANO FRIES
SEMOLINA FRIED ONION RINGS
(GF) CRISPY PARMIGIANO POTATO
(GF) CALABRIAN CHILI BROCOLINI
(GF) ASPARAGUS & OLANDESE
(GF) MASCARPONE PARMIGIANO WHIPPED POTATO
(GF) DELICATA SQUASH, CANDIED WALNUT & PANCETTA
PROSCIUTTO MAC & CHEESE
GARLIC CHILI GOAT CHEESE BRUSSELS SPROUTS
(GF) ROASTED FENNEL POLENTA

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