

STARTERS

SALUMI E FORMAGGI 22

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

CRAB CAKE 24

JONAH 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

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

SHRIMP COCKTAIL 24

COCKTAIL SAUCE, LEMON

LOBSTER COCKTAIL 29

MAINE LOBSTER TAIL, COCKTAIL SAUCE, HORSERADISH, LEMON

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 SUNCHOK, CUCUMBER, ROASTED TOMATO, CALABRIAN AGRO DOLCE, PISTACHIO

SALADS

BABY ICEBERG 16

GORGONZOLA CREMA, PANCETTA, HEIRLOOM TOMATO, PICKLED FENNEL

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

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

GLUTEN FREE

ENTRÉES

BOLOGNESE 29

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

AGLIO OLIO E PEPERONCINO 29

RIGATONI, TUSCAN SAUSAGE,
ROASTED TOMATO, CHERRY PEPPERS

GF PEPPER CRUSTED SIRLOIN* 62

12OZ, COGNAC CREAM DEMI, MASCARPONE
POTATO, GRILLED ASPARAGUS

GF BRANDT PRIME RIBEYE* 79

14OZ, WILD MUSHROOM RISOTTO, BROCOLINI,
TRUFFLE BUTTER

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

GF VENISON OSSO BUCO 49

HAZELNUT & CELERIAC PUREE, DELICATA,
ORANGE CRANBERRY COMPOSTA

GF BRANZINO 48

CRISPY POTATO, SALSA VERDE, FENNEL &
ARUGULA SALAD

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
PUREE, GUANCIALE

GF ARCTIC CHAR 39

CHARRED ESCAROLE, ROASTED FENNEL
POLENTA, AMARENA CHERRY MOSTARDA

PETITE FILET* 56

TRUFFLE MASCARPONE GNOCCHI, PUMPKIN
PUREE, FRIED BRUSSEL SPROUTS, PIPITA

CENTERPIECE

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* 179

9oz FILET • TRUFFLE BUTTER
12oz PEPPER CRUSTED SIRLOIN • COGNAC CREAM DEMI
14oz RIBEYE • SALSA VERDE

HUDSON VALLEY CHICKEN* 52

WOOD GRILLED • HERB JUS

UPGRADES

GRILLED SHRIMP 16

LOBSTER TAIL 29

BEARNAISE SAUCE 3

GORGONZOLA BUTTER 5

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

GF WILD MUSHROOM RISOTTO

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