

WINES BY THE GLASS

SPARKLING

ELMO PIO PROSECCO ITALY 7

BANFI 'ROSA REGALE' ITALY 13

CHARDONNAY

TORMARESCA APULIA 9.5

CUVAISON CARNEROS 13.5

PINOT GRIGIO

SAN ANGELO TUSCANY 10

BORG CONVENTI TUSCANY 12

FUME BLANC

FERRARI-CARANO SONOMA 10.5

WHITE BLEND

CONUNDRUM CALIFORNIA 13.5

RIESLING

14 HANDS PATERSON 9.5

MOSCATO

RUFFINO ASTI 9

CABERNET SAUVIGNON

14 HANDS PATERSON 9.5

DUCKHORN DECOY NAPA 15

GRAYSON CELLARS CALIFORNIA 9

MERLOT

SOVERAIN ALEXANDER VALLEY 8.5

14 HANDS PATERSON 9.5

ZINFANDEL

VALLEY OF THE MOON SONOMA 11

PINOT NOIR

GRAYSON CELLARS CALIFORNIA 10.5

RED BLENDS

FERRARI-CARANO SIENA NAPA 15

LA BADIOLA TUSCANY 10.5

RUFFINO FONTE AL SOLE TUSCANY 10

MALBEC

STONEHEDGE, MENDICINO 11

NEBBIOLO D'ALBA

DAMILANO PIEDMONT 10.5

SYRAH

MANDRA ROSSA SICILY 9.5

CHIANTI CLASSICO

PIEGAIA TUSCANY 8.5

WE OFFER ACQUA PANNA NATURAL
SPRING WATER & SAN PELLEGRINO
NATURAL SPARKLING WATER

APPETIZERS

CRAB BISQUE GRILLED CROUTONS 12

TUSCAN BEAN & ONION SOUP 8

MOZZARELLA PROSCIUTTO WRAPPED, PAN FRIED, BALSAMIC VINAIGRETTE 13

CALAMARI SEASONED FLOUR, FRIED, MARINARA SAUCE 12

SHRIMP COCKTAIL JUMBO SHRIMP, COCKTAIL SAUCE 16

COLOSSAL LUMP CRAB COCKTAIL CHAMPAGNE VINAIGRETTE 16

SNOW CRAB CLAWS MUSTARD SAUCE 18

CRAB CAKE COLOSSAL LUMP CRAB, REMOULADE SAUCE 18

SCALLOPS* BLACKENED DAY BOAT SCALLOPS, HABANERO JELLY 19

OYSTERS ON THE HALF SHELL HALF DOZEN, COCKTAIL SAUCE 15

CURED MEATS & CHEESES PROSCIUTTO DI PARMA,
HOT & SWEET SOPRESSATA, ASSORTED CHEESES, ROASTED PEPPERS, OLIVES 18

SALADS

SPINACH GOAT CHEESE, RED ONIONS, SMOKED BACON, VINAIGRETTE 8

CAESAR BABY ROMAINE, PARMIGIANO-REGGIANO, ANCHOVIES 8

CHOPPED ICEBERG, TOMATOES, CUCUMBER, BACON,
GREEN OLIVES, PARMIGIANO-REGGIANO 8

BISTECCA WEDGE SMOKED BACON, TOMATOES, SWEET ONION,
GORGONZOLA CRUMBLES, BLEU CHEESE 8

FEATURES

GNOCCHI FONTINA, PARMIGIANO-REGGIANO,
BESCIAMELLA, & TOMATO SAUCE 16

TORTELLACCI VEAL AND BEEF STUFFED EGG PASTA,
EXTRA VIRGIN OLIVE OIL, GARLIC, BASIL, ROASTED TOMATOES 18

SALMON* GRILLED ATLANTIC SALMON, ORANGE CITRUS GLAZE 21

CHICKEN PAN ROASTED BREASTS, TOMATO, MUSHROOMS, WHITE WINE 17

SEA BASS PAN ROASTED, CAPERS, TOMATOES, OLIVES,
GARLIC, BASIL, WHITE WINE 28

RACK OF LAMB* GRILLED NEW ZEALAND PETITE LAMB CHOPS 38

PORK RIB EYE GRILLED BONELESS PORK RIB EYE CHOP 17

LOBSTER BROILED 8-10 OZ COLD WATER LOBSTER TAIL, DRAWN BUTTER 45

SEAFOOD TRIO* BLACKENED DAY BOAT SCALLOPS, SHRIMP SCAMPI,
COLOSSAL CRAB CAKE 45

*OUR PASSION IS TO SERVE THE HIGHEST QUALITY FOODS AND
CREATE AN ENJOYABLE EXPERIENCE FOR OUR GUESTS.
IF YOU HAVE A TIME CONSTRAINT, PLEASE NOTIFY YOUR SERVER*

THE STEAKS*

OUR STEAKS ARE HAND SELECTED AND CUT TO OUR EXACT SPECIFICATIONS
AGED A MINIMUM OF 28 DAYS TO ENSURE SUPERIOR MARBLING AND TENDERNESS.
TOPPED WITH GARLIC BASIL BUTTER.

ALL NATURAL

100% ALL NATURAL, HORMONE AND
ANTIBIOTIC FREE, PURE BRED ANGUS BEEF

- FILET** 7 OZ CENTER BARREL CUT 33
- FILET** 10 OZ CENTER BARREL CUT 42
- NEW YORK STRIP** 14 OZ CENTER CUT 36
- RIBEYE** 13 OZ CENTER CUT 34
- RIBEYE** 20 OZ BONE IN 44

USDA PRIME BEEF
20 OZ BONE IN KANSAS CITY STRIP
48
24 OZ PORTERHOUSE
54

**35 DAY DRY-AGED
COWBOY RIBEYE**
22OZ BONE IN
52

FILET OSCAR

7 OZ CENTER BARREL CUT FILET, TOPPED WITH JUMBO
CRAB, ASPARAGUS & HOLLANDAISE 47

STEAK NEIL

14 OZ CENTER CUT STRIP TOPPED WITH SAUTÉED
MUSHROOMS, GARLIC BASIL BLEU CHEESE SAUCE 45

STEAK AU POIVRE

14 OZ CENTER CUT STRIP, SKILLET SEARED, FRESH
PEPPERCORN CRUSTED, COGNAC CREAM 44

–MEAT TEMPERATURES–
RARE | RED, VERY COOL CENTER MEDIUM RARE | RED, WARM CENTER
MEDIUM | PINK CENTER MEDIUM WELL | SLIGHTLY PINK CENTER
WELL | COOKED THROUGHOUT, NO PINK
NOT RESPONSIBLE FOR WELL DONE STEAK
BIG MCCA
STEAKHOUSE - WINE BAR

STEAK ADDITIONS ~TOPPINGS ~SAUCES

- GRILLED SHRIMP** 12
- LOBSTER** 8-10 OZ COLD WATER TAIL 45
- BLACKENED SCALLOPS** 14
- AU POIVRE** 8
SKILLET SEARED, PEPPERCORN
CRUSTED, COGNAC CREAM
- OSCAR** 14
COLOSSAL LUMP CRAB,
ASPARAGUS, HOLLANDAISE
- NEIL** 9
SAUTÉED MUSHROOMS, GARLIC BASIL
BLEU CHEESE SAUCE
- HORSERADISH CREAM** 3
- PEPPERCORN COGNAC CREAM** 3
- BEARNAISE** 3
- HABANERO JELLY** 3

–STEAKS AVAILABLE BLACKENED OR TUSCAN RUBBED UPON REQUEST–

SIDES FOR SHARING

- BAKED POTATO** 7
- LOADED BAKED POTATO** 8
- HERBED MASHED POTATOES** 7
- AU GRATIN POTATOES** 8
- HOUSE FRIES** 7
- ASPARAGUS WITH HOLLANDAISE** 8
- STEAMED BROCCOLI** 7
- SAUTÉED SPINACH** 7
- CREAMED SPINACH** 8
- SAUTÉED MUSHROOMS** 7
- SAUTÉED SPINACH & MUSHROOMS** 7

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED
MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORN ILLNESS