

APPETIZERS

CRAB BISQUE

GRILLED CROUTONS 9

PAN FRIED MOZZARELLA

FRESH MOZZARELLA, PROSCIUTTO WRAPPED,

BALSAMIC VINAIGRETTE 11

CALAMARI

FRIED CALAMARI, MARINARA SAUCE 11

SCALLOPS

PAN SEARED DAY BOAT SCALLOPS, RICE DUSTED,

VANILLA SAUCE, FRISEE 16

SALMON

HOUSE CURED SALMON, OLIVE OIL,

ASIAGO, CROSTINI 13

CRAB CAKE

COLOSSAL CRAB, ARUGULA, REMOULADE SAUCE 16

ANTIPASTI

SELECTION OF CURED MEATS, CHEESES, OLIVES & CIPPOLINI ONIONS AND ROASTED PEPPERS 15

SEAFOOD BY THE PIECE

COLOSSAL LUMP CRAB

4 PER OZ

TARRAGON VINAIGRETTE

JUMBO SHRIMP

4 PER SHRIMP

SPICY COCKTAIL SAUCE

OYSTERS ON THE HALF SHELL

3 PER OYSTER

COCKTAIL SAUCE

SALADS

CAPRESE

SEASONAL TOMATOES, FRESH
MOZZARELLA, BASIL, ARUGULA 9

CAESAR

BABY ROMAINE, ANCHOVIES,
CROSTINI 8

BISTECCA WEDGE

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

CHOPPED

ICEBERG, TOMATOES, CUCUMBER,
BACON, HEARTS OF PALM, GREEN
OLIVES, FONTINA CHEESE 7

SPINACH

SMOKED BACON, FRISEE, CREAMY
GOAT CHEESE DRESSING 8

SHRIMP

SEARED BUTTERFLIED PRAWNS,
LIMONCELLO PAN SAUCE,
GRILLED ASPARAGUS 32

SPECIALTIES

LAMB CHOPS*

NEW ZEALAND BABY LAMB,
3 DOUBLE CUT CHOPS,
TUSCAN GREEN BEANS 39

CHICKEN

GRILLED BALSAMIC
GLAZED CHICKEN BREAST,
SAUTÉED SPINACH 24

SALMON*

GRILLED ATLANTIC SALMON,
LEMON CAPER PICCATA SAUCE,
STEAMED BROCCOLI 26

LOBSTER

BROILED 8-10 oz COLD WATER
TAIL, GRILLED ASPARAGUS 42

GNOCCHI

BAKED WITH FONTINA,
PARMIGIANO-REGGIANO,
BESCIAMELLA, & TOMATO SAUCE
19

SHRIMP AND SCALLOPS FRA DIAVOLO

PRAWNS, DAY BOAT SCALLOPS, TOMATOES, GARLIC, CRUSHED RED PEPPERS, ROASTED BANANA PEPPER, LINGUINE

32

*THESE ITEMS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR
SEAFOOD MAY INCREASE THE RISK OF FOOD-BORN ILLNESS.

STEAKS*

WE USE CERTIFIED ANGUS BEEF,
HAND SELECTED AND CUT TO OUR EXACT SPECIFICATIONS
OUR STEAKS ARE AGED 28-35 DAYS TO ENSURE SUPERIOR MARBLING AND TENDERNESS

NEW YORK STRIP

14 OZ CENTER CUT 34

AU POIVRE

14 OZ CENTER CUT STRIP, SKILLET SEARED,
FRESH PEPPERCORN CRUSTED,
PEPPERCORN COGNAC CREAM SAUCE 40

STEAK NEIL

14 OZ CENTER CUT STRIP,
TOPPED WITH SAUTÉED MUSHROOMS, GARLIC-BASIL
BLEU CHEESE SAUCE 42

STEAK DIAVOLO

14 OZ CENTER CUT STRIP, TOPPED WITH ROASTED
BANANA PEPPERS, HABANERO SAUCE 39

STEAK TAGLIATA

SLICED CENTER CUT STRIP, ROASTED PEPPERS,
AND CIPPOLINI ONIONS 39

FILET GAMBERI

8 OZ CENTER CUT FILET,
SAUTÉED BUTTERFLIED PRAWN, SCAMPI SAUCE 47

THE DELMONICO

THE ORIGINAL STEAKHOUSE CUT
A BISTECCA EXCLUSIVE.
12 OZ CENTER CUT,
GARLIC BASIL BUTTER SAUCE 39

RIBEYE

12 OZ CENTER CUT 29
20OZ BONE IN 43

BLACKENED RIBEYE

CAJUN SPICED, HABANERO JELLY
12 OZ CENTER CUT 32
20 OZ BONE IN 46

FILET

8 OZ CENTER CUT 33

FILET OSCAR

8 OZ CENTER CUT FILET,
JUMBO CRAB, ASPARAGUS & HOLLANDAISE 45

TUSCAN RIBEYE

RUBBED WITH GARLIC, SEA SALT AND BLACK PEPPER
12 OZ CENTER CUT 29
20 OZ BONE IN RIBEYE 43

ADDITIONS AND SAUCES

LOBSTER TAIL 38

GRILLED PRAWN 14

GRILLED DAY BOAT SCALLOPS 12

COLOSSAL LUMP CRAB CAKE 16

OSCAR 12

NEIL 8

DIAVOLO 5

AU POIVRE 6

BEARNAISE 3

GARLIC BASIL BUTTER 3

PEPPERCORN COGNAC CREAM 3

HORSERADISH CREAM 3

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

SIDES

BAKED POTATO 5

LOADED BAKED POTATO 7

WHIPPED YUKON POTATOES 5

AU GRATIN POTATOES 7

HOUSE FRIES 5

GNOCCHI 10

TUSCAN GREEN BEANS 6

GRILLED ASPARAGUS WITH HOLLANDAISE 8

CREAMED SPINACH 6

SAUTÉED SPINACH & MUSHROOMS 7

STEAMED BROCCOLI 7

SAUTÉED MUSHROOMS 7