

## Starters

**French Onion Soup** \$10

### Grilled Octopus gf

Poached in a flavorful broth until tender, charred on the grill fingerling potatoes over skordalia (garlic dip) 20

### Horiatiki Tomato Salad V

Jersey beefsteak tomatoes, red onions, cucumbers, bell peppers, oregano, extra virgin olive oil with Greek feta cheese 15

### Zucchini Blossoms

(4) Zucchini flowers stuffed with ricotta cheese, dipped in a beer batter, and fried golden served over skordalia (garlic dip) with marinara sauce 16

### Beef and Cheese Empanadas

(2) Homemade empanadas stuffed diced striploin, roasted vegetables, sauteed onions, roasted garlic, mascarpone, pecorino romano . Served with tomatillo sauce and sour cream 17

### Black Mission Fig & Crispy Prosciutto Flatbread

Fresh figs, gruyere, bleu cheese, aged balsamic 16

### Fried Burrata

Fried golden Burrata served over vodka sauce with garlic bread 16

## Entrees

### Nova Scotia Day Halibut

Oven roasted, butter crumbed filet, roasted asparagus, lemon sauce, paprika cous cous 41

### Certified Angus Beef NY Strip

12OZ strip, baked potato, compound butter, broccolini. 55

### Steak Salad gf

Grilled and carved Certified Angus Beef sirloin steak, fresh spinach, radish, Beefsteak tomato, pistachio, Greek Vlahotyri cheese, cabernet sauvignon dressing 29

### Bleu Cheese Crusted Filet Mignon

7oz Certified Angus Beef Filet Mignon with Bleu cheese crust, mashed potatoes grilled asparagus Demi-glace 49

### Lobster Ravioli

Homemade Raviolis filled w fresh lobster meat, sauteed vegetables, roasted garlic, espelette, thyme, mascarpone, grana Padano pecorino romano; tossed in a pink cream sauce 29

## Artisan's Craft Beer on Draught

**Hefeweizen** 4.9% ABV \$8

**Oktoberfest** 6.2% ABV \$8

**Artisan's Blonde** 4.8% ABV \$8

**Pineapple Hefeweizen** 4.9% ABV \$8

**Pumpkin Ale** 5.2 ABV \$8

**Blood Orange IPA** 6.2 abv \$8

**Ferrari-Carano Siena** 2021 Sanoma 10 glass/ 36 bottle

## Wine Specials

**Angels Ink Pinot Noir** - Rich, round and supple bursting with juicy crushed berries wrapped in warm vanilla spice **\$25**

**Sartori Di Verona Pinot Grigio** - crisp acidity, and notes of honeysuckle, pear, and green apple. A light-bodied wine, perfect as a refreshing aperitif **\$25**

**Ferrari - Carano Siena** -I Comprised of select lots of Sangiovese, Malbec, Petite Sirah and Cabernet Sauvignon. The vibrant wine boasts notes of blackberries, raspberry jam, cola, cinnamon and spice. Sweet oak notes and hints of butterscotch from barrel aging add layers of complexity **\$30**

**Sartori Di Verona Amarone** - Deep red color, spicy and intense bouquet, full and persistent flavor **\$50**