DINNER

APPETIZERS

Granito's Mozzarella in Carrozza 22
salsa roja, prosciutto, arugla

Plosker's Maine Lobster Egg Roll 25
cooked lobster meat, sautéed leeks, wild mushrooms, shredded cabbage, plumb & apricot dipping sauce

Silvestro's Crab & Corn Bisque 15
roasted corn, crab meat, tasso ham relish

Bartlett's Lamb Chop Lolipops 24
arugula salad, mint dipping sauce

Evie's Mussels 20
thai curry, ginger, coconut milk, fregola

Jones' Calamares 20
hot sausage, cherry peppers, tomato sauce

Tish's Tuna Tar Tar 24
peppers, shallots, avocado, capers, peanut gremolata

Mackle's Quesadilla 20
blackened chicken, four cheese blend, onions, guacamole, fresh cream, pico de gallo, flour tortillas

À LA CARTE

Short Rib Taco 7
cheese, tomato, onion, chili sauce
Chicken Taco 7
fresh cream, cheese, cliantro sauce
Halibut Taco 7
calypso coleslaw, cheese, fresh cream
Shrimp Taco 7
corn salsa, cilantro sauce sauce
Pork Belly Taco 7
pineapple, onions, tomato, chili sauce
Chips, Guacamole & Salsa 14

SALADS

Bonnie & Rita's Fresca Salad 16
red leaf, pears, grapes, pistachios, cranberries, stilton, orange mustard vinaigette

Mel and Tonia's Power Salad 16
arugula, quinoa, dried fruit, cashews, cucumbers, bacon, onions, feta, blood orange vinaigrette

McGavick's Picadilla Salad 16
red leaf, avocado, tomatoes, cucumbers, jicama, corn, beans, onions, croutons, cotija, roasted garlic vinaigrette

Chef Luis Salad 16
red leaf, apples, sweet peppers, pecans, gorgonzola, citrus cilantro vinaigrette

Licause's Endive & Radicchio Salad 16
roasted pumpkin, cranberries, feta cheese, tahini pomegranate vinaigrette

ADD: Chicken 12 | Salmon 16 | Shrimp 16
Crusted Tuna 16 | Steak 16 | Sea Scallops 18

PASTA

Cashman's Buccatini 26
guanciale, pepper, onions, pecorino, fried egg

Lupica's Pasta 40
lobster, shrimp, cherry tomatoes, spaghetti

Meredith's Bolognese 26
mirepoix, chicken, tomatoes, stracciatella, paccheri

Flowers' Fusilli Pasta 28
borlotti beans, smoked sausage, roasted garlic, pesto and pecorino

ENTREES

Balzano's Americana Burger 24
2 smashed patties, onions, bacon, cheese, special sauce, garlic Parmesan fries

McNichol's Chicken Milanese 34
arugula, tomatoes, mozarella, onions, avocado,

Murphy & Kelly's Fajitas
Steak 34 | Blackened Chicken 28 | Shrimp 34 | Peter Style 36 |
peppers, onions, fresh cream, pico de gallo, guacamole

Murphy's Halibut en Papillote 40
heirloom cherry tomatoes, capers, olives, zucchini squash, garlic lemon olive oil, rice pilaf

Bob's Shrimp Tacos 32
avocado, salsa verde, corn, yellow rice, black beans

McKiernan's Pan Roasted Poussin 34
mashed potato cake, sautéed greens

Arrix's Sea Scallops 36
parmesan crusted, butternut squash, spinach, lemon caper beurre blanc

Tamasco's Berkshire Pork Chop 38
14oz bone in pork chop, creamed corn, butternut squash, caramelized onions

Radler's Teriyaki Salmon 36
pineapple, white rice, spinach

Cioffi's Steak Frites 46
8oz C.A.B filet, peppercorn, green beans, cognac glaze, garlic fries

Caffeine & Carburetors' Blackened Black Bass Filet 40
roasted pumpkin, grilled yellow & green squash, lemon ginger butter

Dina's Churrasco 38
marinated skirt steak, chimichurri, yellow rice, black beans, corn, salad

Mottolese's Fusion Bowls
Sesame Tuna: Jasmine rice, seaweed, cucumber, furikake 34
Miso Salmon: Black rice, asparagus, nori, bourbon soy 32
Yuzu Hamachi: Popped quinoa, mixed radish, edamame, bonito flakes 34
Korean BBQ Pork Belly: yellow rice, bean sprouts, green onion, slaw salad 30

SIDES

Mashed Potatoes 8| Asparagus 8| Garlic Broccoli 8| Spinach 8| Black Beans 6| French Fries 8| Truffle Fries 10| Rice 6| Cauliflower Rice 8| French Beans 8

Please advise your sever of any allergies. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness .

LUNCH

APPETIZERS & SALADS

Silvestro's Crab & Corn Bisque 15
roasted corn, crab meat, tasso ham relish

Bartlett's Lamb Chop Lolipops 24
arugula salad, mint dipping sauce

Evie's Mussels 20
thai curry, ginger, coconut milk, fregola

Jones' Calamares 20
hot sausage, cherry peppers, tomato sauce

Tish's Tuna Tar Tar 24
peppers, shallots, avocado, capers, peanut gremolata

Mackle's Quesadilla 20
blackened chicken, four cheese blend, onions, guacamole, fresh cream, pico de gallo, flour tortillas

Bonnie & Rita's Fresca Salad 16
red leaf, pears, grapes, pistachios, cranberries, stilton, orange mustard vinaigette

Mel and Tonia's Power Salad 16
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McGavick's Picadilla Salad 16
red leaf, avocado, tomatoes, cucumbers, jicama, corn, beans, onions, croutons, cotija, roasted garlic vinaigrette

Chef Luis Salad 16
red leaf, apples, sweet peppers, pecans, gorgonzola, citrus cilantro vinaigrette

Licause's Endive & Radicchio Salad 16
roasted pumpkin, cranberries, feta cheese, tahini pomegranate vinaigrette

SALAD ADDITIONS: Chicken 12 | Salmon 16 | Shrimp 16
Crusted Tuna 16 | Steak 16 | Sea Scallops 18

SIDES

Asparagus 8| Garlic Broccoli 8| Spinach 8| Black Beans 6| French Fries 8| Truffle Fries 10| Rice 6| Cauliflower Rice 8| French Beans 8

ENTREES

Balzano's Americana Burger 24
2 smashed patties, onions, bacon, cheese, special sauce, garlic parmesan fries

Neele's Salmon Burger 22
ground faroe island salmon, remoulade, green onions, lettuce, tomato, sweet potato fries

Franco's Muffin Man Burger 18
4 oz special beef blend, bacon, lettuce, tomato, cheddar cheese, mayonnaise, English muffin

O'Shea's Fish & Chips 24
beer battered cod, mashed peas, tar tar sauce, fried potatoes

Bob's Shrimp Tacos 22
avocado sauce, corn, yellow rice, black beans

LaSala's Philly Cheese 24
shaved steak, sweet onions, blended cheese, house hoagie roll, fries

Sue's Blackened Chicken Wrap 18
lettuce, tomato, onion, special sauce, garlic fries

Matt's Steak & Eggs 24
chimichurri, potato wedges, pesto toast

Bill's Croque Madame 21
ham, gruyere, parmesan, dijon, fried egg, salad

Mottolese's Fusion Bowls
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Miso Salmon: Black rice, asparagus, nori, bourbon soy 22
Yuzu Hamachi: Popped quinoa, mixed radish, edamame, bonito flakes 24
Korean BBQ Pork Belly: yellow rice, bean sprouts, green onion, slaw salad 22

Á LA CARTE

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fresh cream, cheese, cliantro sauce
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calypso coleslaw, cheese, fresh cream
Shrimp Taco 7
corn salsa, cilantro sauce sauce
Pork Belly Taco 7
pineapple, onions, tomato, chili sauce
Chips, Guacamole & Salsa 14

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WINE, BEER & COCKTAILS

WINE SELECTION

WHITE

Gavi di Gavi, Tenuta Il Bergo, Italy 14/35
Sauvignon Blanc, Stafford Hill, Oregon USA 15/40
Sancerre, St-Martin, France 18/55
Chardonnay, Buena Vista, California USA 16/42
Chablis, Bouchard Aîné & Fils, France 18/52
Pinot Grigio, Torre Rosazza, Italy 14/38
Albariño, Albanta, Spain 15/40

SPARKLING & ROSÉ

Cava Brut, Montañas Rocosas, Spain 14/40
Prosecco, LaLuca, Italy 14/42
Champagne Brut Réserve, Louis Nicaise, France 26/80
Organic Rosé, Rumor, France 16/38

RED

Pinot Noir, Stafford Hill, Oregon USA 17/52
Baby Amarone, Cesari, Italy 14/38
Montepulciano d'Abruzzo, Bossanova, Italy 18/50
Rioja Reserva, Coto de Imaz, Spain 18/54
Cabernet, The Verge, California USA 16/42
Malbec, Piatteli, Argentina 15/38
Super Tuscan, Aia Vecchia, Italy 14/34

DRAFT, BOTTLES & CANS

DRAFT

SpaceCat Pilsner 8
SpaceCat Rotating Draft 8
Captain Zig Goosecake IPA 8
Lunch IPA 9
Estrella Lager 8
Guinness 9
Modelo Especial 8
Sea Hag IPA 8
Devil's Purse Kolsch 8

BOTTLES & CANS

Captain Zig Oatmeal Stout 7
Budweiser 7
Heineken 7
Peroni 8
Pacifico 8
Blue Moon 8
Corona 8
Coors Light 7
Bud Light 7
Michelob Ultra 7
Corona Light 7
High Noon 8
Heineken Zero (NA) 7
Run Wild IPA (NA) 8

SIGNATURE COCKTAILS

PRIME PISCO 17
PISCO, LEMON, LIME, ELDER-FLOWER, EGG WHITE

YU HAD ME AT ZU 16
VODKA, YUZU, CUCUMBER, MINT, LEMON, PROSECCO

KATE'S PASSION FRUIT MARTINI 17
VANILLA VODKA, LIME, PASSION FRUIT, CAVA

PICK ME UP 17
ESPRESSO, VANILLA VODKA, WALNUT, IRISH CRÈME

CHERRYETTO ON TOP 16
BOURBON, CHERRY PUREE, AMARETTO

GOLDEN HOUR 16
REPOSADO TEQUILA, LEMON, SPICY HONEY

BASIL BRILLIANCE 16
GIN, BASIL, LIMEADE

APPLE GINGERTINI 16
VODKA, APPLE, LEMON, GINGER SELTZER

Chef Luis

Est. 2007
Stamford, CT

BAR BITES

2:30PM - 5PM & 8PM - CLOSE

Fitti's Crudo Cakes 21
crispy rice, tuna, campachi, salmon, bourbon whiskey soy sauce

Roeder's Prosciutto Quesadilla 24
truffle pecorino, proscuitto di parma, manchego, arugula

Millers' Nachos 22
shredded brisket or chicken, queso, tomato relish, crema, salsa, guacamole

Reilly's Spring Rolls 24
shrimp, veggie, pork, sweet & sour west coast plum sauce

Sanseverino's Shrimp Scampi 24
jumbo shrimp, garlic lemon white wine, grilled piadina

Chris' Picadillo Cups 24
ground beef, chicken, pork, vegetable medley, fondue cheese

Rogers' Muffin Man Burger 20
english muffin, cheese, lettuce, tomato, bacon, mayonnaise, potato chips

SOCIAL HOUR

MON - FRI | 3PM - 6PM

Walther's Mussels 7
panchetta, onions, tomato, white wine, grilled bread

Gary & Jerry's Pork & Shrimp Dumplings 7
served with szechuan sauce

Cognetta's Chicken Wings 7
sweet chili, buffalo, or Korean BBQ

Monahan's Slider 7
angus beef, lettuce, tomato, onion, special sauce, fries

Blair's Baked Truffle Mac & Cheese 7
cream, parmesan, truffle

Draft Beer $5

Captain Zig Goose Cake IPA
Estrella Lager
Devil's Purse Kolsch
Rotating Draft

Bottle Beer $5

Captain Zig Oatmeal Stout
Budweiser
Bud Light
Heineken
Michelob Ultra

Margarita 10
Blanco tequila, lime juice, triple sec, agave

Cosmopolitan 10
Vodka, triple sec, lime juice, cranberry juice

Manhattan 10
Bourbon, bitters, sweet vermouth, luxardo cherry

Mule 10
Vodka, lime juice, ginger beer

Apple Cider Old Fashion 10
whiskey, orange, bitters, cider, luxardo cherry

Wine Selection $7

Sauvignon Blanc
Rosé
Pinot Grigio
Cabernet
Bordeaux

House Spirits $10

Vodka
Gin
Tequila
Whiskey