

APPETIZERS

SPICY AHI TUNA BOWL \$18

Cucumber, Mango, Seaweed, Sesame Ginger Dressing, Chipotle

DRUNKEN BOATMEN MUSSELS \$14

Spicy Stout Tomato Broth or White Wine

GRILLED ARTICHOKE \$14

Garlic, Olive Oil

UNCLE ROSIE'S MEATBALLS \$11

Oven Baked, Ricotta

CALAMARI \$15

Fried Crisp or Buffalo Tossed, w/ Bleu Cheese Crumble

PHILLY SPRING ROLLS \$11

Steak, Pepper, Onion, Cheese

SCALLOPS & BACON \$16

Garlic Lemon Butter Sauce

SPICY FILET MIGNON TIPS \$17

Cherry Peppers, Olive Oil

BURRATA \$18

Roasted Pepper, Tomato, Prosciutto

CRISPY BRUSSEL SPROUTS \$9

Garlic And Olive Oil

TRUFFLE TOTS \$9

Housemade, Pepper Jack, White Truffle Oil

DUMPLINGS (STEAMED OR FRIED) \$11

Kale And Veggie Or Chicken Teriyaki

BURGER BAR

BUTCHER'S BURGER \$17

Veal Pastrami, Pepper Jack Cheese, Sunny-Side Egg

PLAIN & SIMPLE BURGER \$15

Cheddar, Lettuce, Tomato, Onion, Pickle

BURRATA BURGER \$17

Burrata, Avocado, Lettuce, Tomato

SOUTHWEST BURGER \$16

Topped with Black Bean Cilantro, Salsa, Guac, Melted Mozzarella

TUNA BURGER \$16

Cucumber, Tomato, Onion, Pickle, Chipotle Mayo, Soy Ginger Dressing

GUAC BURGER \$16

Applewood Bacon, Guacamole, Pepper Jack Cheese

KIDS CORNER

CHICKEN FINGERS \$11

MAC & CHEESE \$8

MOZZ STICKS \$8

PASTA & MEATBALLS \$11

PASTA W/ BUTTER \$7

GRILLED CHEESE \$8

ENTREES

Add a Side Salad for \$1.95

PASTA MEAT SAUCE \$18

Beef, Pork, Cream Sauce

SHRIMP & SCALLOPS \$26

Spicy Scampi, Spaghetti

SOUTH BEACH SALMON \$24

Basil, Grape Tomato, Light Lemon Butter, w/ Spinach

KING OF SCOTS \$24

Scottish Salmon, Panko Crust, Honey Mustard Cream Sauce, Spinach

WHISKEY & SPAGHETTI \$20

Reggiano Butter, Whiskey Flambé, Fresh Tomato & Basil

BURRATA RAVIOLI \$29

Vodka Sauce, Shrimp

BROILED FLOUNDER \$24

Light Garlic Lemon Butter Sauce, Escarole & Beans

I'LL HAVE THE CHICKEN PARM \$20

Housemade Sauce, Melted Mozzarella, Pasta

TRUFFLE RISOTTO \$35

Scallops, Artichoke, Mushroom, White Truffle Oil, Reggiano

CHICKEN AMALFI \$23

Panko, Sausage, Cherry Peppers, Artichoke, Garlic, White Wine, Pasta

SESAME TUNA \$24

Seared Rare, Raspberry Demi Glaze, Shredded Mango

ZENA \$21

Cavatappi Pasta, Parmesan Cream Sauce, Roasted Pepper, Cajun Chicken

STEAKS & CHOPS

Add a Side Salad for \$1.95

PORTERHOUSE PORK CHOP \$27

16oz, Cherry Peppers, Salt, Pepper, w/ Mashed Potatoes Side

NY STRIP \$29

12oz Cut, Warm Butter, w/ Mashed Potatoes Side

FILET MIGNON

6oz Cut \$21 / 10oz Cut \$33 w/ Mashed Potatoes Side

SKIRT STEAK \$28

Chimichurri, Fried Plantains

SIDES \$6

Mushroom Risotto

Brussel Sprouts

Parmesan Truffle Fries

Spinach Sautéed

Balsamic Glazed String Beans

Mashed Potato

Truffle Mac & Cheese

Tostones

Ipa Battered Onion Rings

SALADS

SIMPLE SALAD \$8

Mixed Greens, Chickpea, Tomato, Onion, Olives, Cucumber, Radish

CITRUS SALAD \$11

Mixed Greens, Oranges, Mango, Tomato, Carrot, Cucumber, Citrus Ginger Vinaigrette

QUINOA & FETA \$11

Spinach, Cranberry, Tomato, Lemon Honey Vinaigrette, Candied Pecans

GOAT CHEESE \$11

Pear, Goat Cheese, House Medley, Candied Pecans

ADD: Grilled Chicken \$5

Steak \$9

Seared Tuna \$8

Shrimp \$8

SOUPS

ESCAROLE & BEAN WITH SAUSAGE \$9

Garlic Broth, Reggiano

CREAM OF MUSHROOM \$8

Sherry Mushroom Roux

SOUP DUMPLINGS \$9

Chicken, Soy Broth, Scallion

SANDWICHES & MORE

TEXAS GRILLED CHICKEN BLT \$15

Chipotle Mayo, Cheddar

BUFFALO WINGS \$11

10pc, Frank's RedHot, Butter

SHRIMP TACOS \$14

Black Bean Cilantro Salsa, Guac, Lettuce

FILET MIGNON SANDWICH \$18

Pulled Mozz, Bacon Onion Jam, on Brioche Bun

BLACKENED CHICKEN \$13

Melted Cheddar, Lettuce, Tomato, Onion, Mayo

BACON MAC & CHEESE \$13

Housemade, Garlic Breadcrumbs

VEAL PASTRAMI SANDWICH \$16

Sunny-Side Egg, Melted Mozzarella, Dijon, on Texas Toast



Happy Hour

4-7PM

MONDAY-FRIDAY

\$4 Beer

SAM ADAMS & COORS LIGHT

\$6 Cocktails

HOUSE VODKA DRINKS

Enjoy!

TUESDAYS

BRING YOUR OWN WINE
IN THE DINING ROOM ONLY!

20% OFF

FOR VETERANS, MILITARY, POLICE, TEACHERS,
AND CITY WORKERS

ASK ABOUT OUR BEER OF THE MONTH!



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