



Happy Mother's Day

APPETIZERS

Steak Crostinis

Oakwood Fire Grilled New York Strip, Whipped Goat Cheese, and Caramelized Onion Served Atop Toasted Garlic Crostinis 18

Stuffed Shrimp Scampi

Jumbo Shrimp, Stuffed with Crab and Herbs in a Garlic, Fresh Lemon and White Wine Sauce 18

Specialty Soups

Lobster Bisque 8... Roasted Red Pepper & Gouda 7

ENTREES

Add House Salad +6

Seafood Ravioli

Bronzed Diver Scallops & Jumbo Shrimp, Served Atop Buratta Ravioli, Sautéed with Corn & Spring Peas in a Truffle Cream Sauce 46

Herb Roasted Prime Rib

14 oz Slow Roasted Rosemary and Garlic Prime Rib, Paired with Garlic Mashed Potatoes and Sautéed Broccoli 46
Add 6 oz Cold Water Lobster Tail +25

Chilean Sea Bass

Pan Seared with a Coconut Crust, Finished with Pineapple Mango Salsa, Paired with Creamy Parmesan Risotto and Asparagus 54

Lobster & Shrimp Pappardelle

6 oz Lobster Tail with Lump Lobster & Jumbo Shrimp, Served Atop Linguine Sautéed with in a Lobster Cream Sauce 56

Filet Mignon

8 oz Center Cut Filet, Finished with Herb Butter, Paired with Garlic Mashed Potatoes and Asparagus 54
Add 6oz Cold Water Lobster Tail +25

Pork Osso Buco

Slow Braised Cross Cut Shank, Finished with Pan Jus, Atop Garlic Mashed Potatoes, Paired with Sautéed Broccoli 42

New Zealand Rack of Lamb

Full Rack of Pistachio Encrusted Lamb, Finished with Dijon Shallot Sauce, Paired with Garlic Mashed Potatoes and Sautéed Broccoli 62

Chicken Parmesan

Tender Breaded Chicken, Topped with House Made Marinara and Mozzarella Cheese, Served Over Spaghetti 20

Lasagna Al Forno

Layers of Pasta, Imported Italian Cheeses, and Beef Bolognese, Finished with Marinara & Bechemel 20



DESSERT & COCKTAILS

Mixed Berry Tart
*with Fresh Strawberries,
Blueberries & Raspberries* 9

Chocolate Tuxedo Cake
11

Lemon Meringue Martini
*Limoncello, Vanilla Vodka,
Fresh Lemonade, a Splash of
Sweet Cream & Graham Cracker*
Rim 14

Blueberry Basil Smash
*Woodford Reserve Bourbon, Fresh
Muddled Blueberry & Basil, Lemon Juice
House Simple, & Club Soda* 15

BUBBLES

MASCHIO PROSECCO

DOC Prosecco, Italy 10 Split

SANTA MARGHERITA PROSECCO

DOCG Prosecco di Valdobbiadene Superiore, Italy /40

HEIDSIECK & MONOPOLE

Brut, Champagne /80

MOËT & CHANDON, ROSE

Imperial, Champagne /140

PINOT GRIGIO

BANFI LERIME

IGT Tuscany, Italy 9/34

CABOLANI, FRIULI

Venezia Giulia, Italy 10/36

SANTA MARGHERITA

DOC Alto Adige, Italy /48

SAUVIGNON BLANC

OYSTER BAY

Marlborough, New Zealand 10/36

KIM CRAWFORD

Marlborough, New Zealand 12/42

CHARDONNAY

KENDALL JACKSON

Sonoma Valley, California 13/46

DECOY BY DUCKHORN

Sonoma Valley, California 11/40

FRANCIS COPPOLA

Diamond Collection, California 10/36

JOEL GOTT, UNOAKED

California 13/46

SWEET WHITE

CHÂTEAU ST. MICHELLE, RIESLING

Washington State 10/36

CANDONI, MOSCATO

Italy 11/40

IMPORTS

BANFI CHIANTI CLASSICO

DOCG Chianti Classico, Italy 11/40

RUFFINO CHIANTI CLASSICO RISERVA DUCALE

DOCG Chianti Classico, Italy / 46

ALVERDI, SANGIOVESE

Tuscany 9/ 32

PINOT NOIR

BREAD & BUTTER

California 10/36

MEIOMI

California 13/46

REDS & BLENDS

ALEXANDER BROWN, RED BLEND

California 11/40

TROUBLE MAKER RED BLEND

Central Coast, California 11/40

GRAFFIGNA, MALBEC

Centenario, Mendoza 11/40

CHARLES SMITH, 'THE VELVET DEVIL', MERLOT

Washington State 10/36

CABERNET

ROBERT MONDAVI, PRIVATE SELECTION

Central Coast, California 9/32

KENDALL JACKSON

Sonoma, California 12/42

JOSH CELLARS

Josh Cellars, California 12/42

IMAGERY

Glen Ellen, California 12/42

1,000 STORIES BOURBON BARREL BLEND

Mendocino, California 12/42

RODNEY STRONG

Alexander Valley, California /48

CAPITANO

CAKEBREAD, CHARDONNAY / 90

BANFI BRUNELLO DI MONTALCINO / 135

STAGS LEAP, ARTEMIS, CABERNET SAUVIGNON / 150

SIMI, LANDSLIDE, CABERNET SAUVIGNON / 90

CAYMUS, CABERNET SAUVIGNON / 150

THE PRISONER, RED BLEND / 95

NICKEL & NICKEL, CABERNET SAUVIGNON / 160