



# CHEF CRAFTED FEATURES

## SIGNATURE ENTRÉES

Includes soup, salad, dessert & beverage

**LINGUINI WITH CLAM SAUCE 28**

**CRABMEAT CRUSTED SALMON 36**

lemon butter sauce over rice

**CHICKEN OR FILET OF SOLE FRANCAISE 34**

lemon wine sauce over rice

**BRAISED SHORT RIB PAPPARDELLE 30**

slow-braised short rib, carrots, onions, tomatoes, shaved parmesan, fresh rosemary

**RIGATONI CHICKEN & BROCCOLI 29**

garlic cream sauce, parmesan cheese

**RIGATONI ALA VODKA 28**

prosciutto, vodka cream sauce, fresh basil

## SIGNATURE SANDWICHES

*Pat LaFrieda*

MEAT PURVEYORS®



★ **PRIME CHEESESTEAK 30**

USDA Prime shaved ribeye, Cooper Sharp, caramelized onions, fresh-baked semolina hero

★ **THE EXECUTIVE FILET 31**

breaded cod, American cheese, house tartar sauce, shredded lettuce, toasted brioche bun

★ **BOURBON STEAK HERO 32**

hanger steak, bourbon onion jam, smoked gouda, crispy shallots

★ **CONNECTICUT STYLE HOT LOBSTER ROLL M/P**

warm lobster tossed in butter with lemon & herbs, on a grilled New England roll

Featuring **USDA Prime Meats, Fresh-Baked Semolina Bread, Fresh-Cut Fries & Premium Ingredients**

Proudly Crafted by Executive Chef Nicholas Hannides  
Combining premium ingredients, classic comfort food and modern diner creativity.