



Dinner Menu

Starters

CHEF'S SOUP OF THE DAY
STEAMED WHITEWATER LITTLENECK CLAMS / 16
Fresh Garlic, Basil, Roma Tomatoes, Chardonnay Butter Sauce
ROASTED GARLIC HONEY SHRIMP / 17
Clover Honey, Brandy Glaze, Sliced Garlic, Crispy Shallots
STEAMED PEI MUSSELS / 14
Chorizo, Kale, Fennel, Cherry Tomatoes, Lobster Brandy Sauce
GRILLED SPANISH OCTOPUS / 19
White Cannellini Beans, Wild Boar Sausage
BROILED LOBSTER TAIL / 23
Julienne of Root Vegetables and Kale, Garlic Butter, Brandy Cream Sauce

KOBE WAYGU BEEF CARPACCIO / 19
Baby Arugula, Caperberries, Daikon Radish, Grana Padana, EVOO
CALAMARI FRITTO / 14
Balsamic Glaze Frisse, Belgium Endive, Herb Vinaigrette
WILD BOAR BELLY / 17
Maple Glaze, Vegetable Power Blend
BURRATA / 14
Heirloom Tomatoes, Roasted Peppers, Crispy Prosciutto, EVOO
CRISPY EGGPLANT STACK / 14
Local Crispy Eggplant, Pomodoro, Spicy Pepper Sauce, Burrata
WHITE TRUFFLE AND PARMESAN FRITES / 10
Served With Roasted Garlic Aioli And Shaved Parmesan

Salads

CHARLES STREET SALAD / 12
Baby Field Greens, Radicchio, Fennel, Sliced Almonds, Juarez Sherry Vinaigrette
BEET AND GOAT CHEESE SALAD / 14
Red Beets, Honey Chevre Cheese, Shaved Fennel, Pistachios, Cara Cara Oranges
CAESAR SALAD / 13
Green Romaine Hearts, White Anchovies, Shaved Grana Padano, Red Chili Brioche Croutons
Add Grilled Chicken / 7 Add Grilled Shrimp / 12 Add Lobster Tail / 17

Pasta

RISOTTO DU JOUR
SHORT RIB TAGLIATELLE / 26
Fresh Pasta, Short Rib Ragù With Grana Padano
GEMELLI / 25
Italian Sausage, Broccoli Rabe, Heirloom Tomatoes, Crushed Red Peppers, Kalamata Olives, EVOO
TAGLIATELLE BOLOGNESE / 26
Fresh Pasta, Veal, Beef, Pork in a Pomodoro Sauce

WILD MUSHROOM ORECCHIETTE / 25
Shiitake, Oyster, and Cremini Mushrooms, Cavolo Nero, Cherry Tomatoes, Parmesan Drizzled With White Truffle Oil
LOBSTER RAVIOLI / 36
Asparagus, Roasted Tomatoes, Shiitake Mushrooms, Brandy Cream Sauce
Add Lobster Tail / 17
FRUTTI DI MARE / 37
Shrimp, Clams, Lobster, Calamari, PEI Mussels, Roasted Red Tomato Over Linguini

Add Gluten Free Pasta / 3

Entrees

BREAST OF CHICKEN / 29
Grilled French-cut Free-bird Chicken, Garlic Mashed Potatoes, Baby Spinach, Natural Jus
ROASTED WHITE PEKIN DUCK BREAST / 38
Jasmine Rice, Haricot Verts, Lingonberry Sauce
FAROE ISLAND SALMON / 30
Israeli Cous-cous, Vichyssoise, Haricot Verts
CHICKEN MILANESE / 28
Baby Arugula And Tear Drop Cherry Tomato Salad, Shaved Parmesan

CHEF'S BURGER / 24
8oz. Fresh Kobe Beef, Bacon Onion Relish, Cheddar Cheese, Crispy Shallots, Garlic Aioli, Served With House Cut Fries
STOUT BRAISED BONELESS SHORT RIB / 35
Garlic Mashed Potatoes, Broccoli Rabe, Stout Jus
FILET MIGNON / 45
8oz. Certified Angus Filet, Garlic Mashed Potatoes, Grilled Asparagus, Tri Colored Peppercorn Au Poivre Sauce

Sides

8

Mashed Potatoes Haricot Verts Broccoli Rabe Kale Frites Asparagus

Please Let Your Server Know Of Any Allergies or Food Restrictions

Due to rising costs an operating fee of 3.5% is applied on all orders. This is unrelated to form of payment.

Get a 3.35% discount on your order when you pay with cash!