

APPETIZERS

- ARTISAN OYSTERS.....19  
*half dozen oysters*  
chilled, rockefeller or broiled
- SHRIMP YOUR WAY .....19  
garlic oil & parmesan or de jonghe
- CRAB CAKE .....26  
mustard aioli, arugula salad
- LOBSTER ESCARGOT .....20  
lobster tail, butter, herbs, havarti
- CALAMARI.....16  
flash-fried, marinated tomato,  
pepperoncini, lemon aioli

NEW

CHEESY BURRATA CROSTINI .....18  
prosciutto, grilled peach,  
hot honey drizzle

- MEDITERRANEAN BRUSCHETTA ..18  
tomato, olive, cucumber, red onion,  
feta, pita

NEW

DEMI-FIRED BEEF ESPETADA .....19  
skewered tenderloin,  
smoked garlic demi-glace,  
charred mushroom & onion

- MUSSELS DE LUXE .....19  
white wine, garlic, cream

- SCALLOPS PROVENÇAL VERDE ...20  
pesto drizzle, tomato mélange

PASTAS

ENHANCEMENTS:  
chicken 10 | sausage 12  
shrimp 15 | salmon 12 | scallops 19

- FETTUCCINI YOUR WAY .....32  
alfredo, cream pesto or aglio e olio

NEW

LASAGNA ALLA VODKA .....38  
signature blend of prime beef,  
rich vodka sauce, layered italian cheese

- GRILLED LOBSTER ALFREDO.....52  
tomato, spinach, cajun cream

- CREAMY SPINACH & MUSHROOM  
ORECCHIETTE.....28  
garlic smoked paprika reduction

NEW

SEASIDE SPLENDOR.....42  
mussels, calamari, shrimp, fish, scallop,  
tomato, white wine reduction

BUGATTI'S  
BAKERY

FRESH BAKED BREAD  
warm loaf, whipped butter,  
evoo, balsamic,  
grated parmesan  
4.99

SOUPS & SALADS

- FRENCH ONION .....12  
sherry broth, sweet onions,  
gruyère, crostini
- SEAFOOD BISQUE .....17  
butterflied poached shrimp,  
scallop, crab meat
- HOUSE SALAD .....13  
field greens, heirloom tomato,  
red onion, cucumber, carrot,  
hard-cooked egg, cheddar
- CAESAR SALAD .....13  
romaine, tomato, croutons,  
parmigiano reggiano

NEW

GRILLED PEACH ARUGULA  
SALAD .....14  
parmesan, feta, bacon, tomato,  
pine nut, candied red onion,  
red wine vinaigrette

HOUSE FAVORITE SANDWICHES

- CAJUN BLACKENED BURGER.....24  
8oz house-made patty, gruyère,  
red onion marmalade, pepper aioli,  
field greens, pickled cucumber,  
brioche bun, hand-cut fries
- FRENCH DIP .....24  
shaved prime rib, caramelized onion,  
gruyère, french roll

FROM THE GRILL

We feature USDA certified & locally sourced Linz Heritage Angus Beef

- 8oz FILET MIGNON .....45
- 16oz PRIME RIBEYE.....58
- 14oz QUEEN CUT  
PRIME RIB .....44
- 18oz KING CUT  
PRIME RIB .....54
- 26oz PORTERHOUSE .....70
- 16oz NEW YORK STRIP .....60

STEAK ENHANCEMENTS

blackened 3 | parmigiano reggiano 5 | blue cheese 6  
6oz lobster tail 32 | shrimp scampi 15 | sauce béarnaise 5

STEAK SIDES

- BAKED POTATO.....12  
load any potato 4
- HAND-CUT FRIES .....11
- GRILLED ASPARAGUS.....12
- HARICOTS VERTS .....11
- CREAMED SPINACH .....12
- MASCARPONE  
MASHED POTATOES .....12
- ORECCHIETTE PASTA.....11
- PARMESAN RISOTTO .....12
- LEMON BROCCOLINI .....11
- MUSHROOMS & ONIONS.....11

ENTRÉES

NEW

BARREL-CUT FILET ROYALE.....42  
bacon-wrapped tenderloin medallions,  
roasted blue cheese potatoes,  
broccolini, smoked garlic demi-glace

- BLACKENED SALMON .....38  
scorched aromatics,  
creamy dijon mustard, haricots verts,  
roasted potatoes

- SEA BASS FIORENTINE .....46  
white wine tomato reduction,  
parmesan risotto

- PRINCE EDWARD ISLAND  
MUSSELS.....34  
arbol & guajillo chile broth, radicchio,  
cilantro, charred lime, hand-cut fries

NEW

LAMB REVERIE .....48  
seared lamb loin, parmesan risotto,  
sautéed spinach, wild mushroom,  
pan jus, roasted shallot

- FRIED SHRIMP.....38  
flash-fried, plain or spicy, cocktail sauce,  
baked potato, roasted lemon broccolini

- STEAK DIANE.....60  
8oz filet mignon,  
mushroom demi-glace,  
mascarpone mashed potatoes,  
fried rosemary

NEW

POLLO MARSALA DELL'ORO.....38  
seared airline chicken, wild mushroom,  
mashed potatoes, marsala sauce

- CLASSIC SURF & TURF .....75  
6oz lobster tail, 8oz filet mignon,  
drawn butter, sauce béarnaise, lemon

- SNOW CRAB.....MP  
drawn butter, lemon

- SPICY FRIED LOBSTER.....52  
cold water lobster, sriracha,  
shishito peppers, drawn butter, lemon

NEW

JUMBO LOBSTER TAIL .....70  
14oz cold water tail, clarified butter,  
lemon, seasoned arugula salad

