

LUNCH

APPETIZERS

*Tuna Tartar - wasabi tabiko, cucumbers, cilantro, avocado, house made chips	20	Burrata - yellow & red beefsteak tomato, cherry tomato, balsamic glaze	17
Clams Oreganata - little neck clams, panko lemon, white wine, butter	15	Long Stem Artichokes – stuffed with lobster, crab meat corn, in a lobster butter sauce	19

RAW BAR

*East Coast Oysters 3ea	*West Coast Oysters 5ea	Jumbo Shrimp 6ea
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SALADS

*Caesar Salad - croutons, baby romaine, Parmigiano - Reggiano, housemade dressing	14	Tony's Salad - mixed greens, cherry tomato, olives, fresh mozzarella, red onion, cucumber, honey balsamic dressing	13
Spinach Salad - artichokes, sun dried tomato, mushrooms, dijon vinaigrette	14	Baby Kale - apples, candied almonds, endive, gorgonzola, orange vinaigrette	14

Add: chicken 8, salmon 10, shrimp 12

ENTREES

Salmon Paillard - endive, arugula, caper berry, red onion salad, lemon vinaigrette	26	Chicken Capricciosa - arugula, fresh mozzarella, cherry tomato, honey balsamic dressing	25
Branzino - oven roasted, meunière sauce	26	Chicken Martini - parmesan crusted, peas, lemon, spinach, roasted potatoes	22
Shrimp Scampi - lemon, white wine, garlic, spinach, roasted potatoes	25	*Chicken Ceasar Wrap - grilled chicken, Parmigiano-Reggiano, baby romaine, housemade dressing	19
Primavera Pasta - whole wheat fettucine, spaghetti squash, shiitake mushrooms, patty pans, cannellini beans	18	Tony's Burger - brioche, bacon, aged cheddar, garlic aioli	19
Penne Vodka - bacon, pancetta, prosciutto, tomato cream sauce	18	6oz Filet Mignon - grilled portobello mushroom, port and balsamic reduction	29
Gnocchi - sun dried tomato, peas, arugula, pesto	19		

All sandwiches and wraps are served with a choice of french fries or house salad

Dry Aged Prime Steaks available upon request

SIDES

Charred Broccoli 9	Brussel Sprouts 12	Truffle Fries 10	Sauteed Mushrooms 12
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Executive Chef **Denis Radovic**



THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.