

DOWNTOWN

by *Chef Jay Pisculli*

APPETIZERS

OYSTERS ON THE HALF SHELL

champagne mignonette, spiked cocktail sauce, fresh grated horseradish [GF]

SPICY TUNA TARTARE TOWER

yellowfin ahi, sriracha aioli, chili crisp, avocado, sesame, seaweed salad, crispy wontons [GFO]

SHRIMP COCKTAIL

five jumbo black tiger shrimp, spiked cocktail sauce, smoked mustard aioli, lemon [GF]

STEAK TARTARE & ROASTED BONE MARROW

hand cut beef tenderloin, dijon, caper, egg yolk, parsley, pickled shallot, onion rye toast [GFO]

GRILLED OCTOPUS

roasted fingerling potato, crispy chickpeas, romesco, grilled lemon [GF]

BREAD SERVICE

house baked parker house dinner rolls, herb butter candle [V]

CRISPY DEVEILED EGGS

cured egg yolk, crispy chicken skin

DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF]

CHICKEN TAQUITOS

adobo braised chicken, lime crema, corn veloute, cilantro, jalapeño

MAC & CHEESE

smoked gouda, cavatappi pasta [V]

DRY AGED MEATBALLS

local Willet Hop & Grain beef stuffed with fresh mozzarella, house made ricotta, sunday sauce

SOUP & SALAD

CHEF'S SEASONAL SOUP

ARUGULA BURRATA SALAD

fresh cream stuffed mozzarella, crispy prosciutto, strawberries, white balsamic vinaigrette, add steak \$12, salmon \$12, shrimp \$12, or chicken cutlet \$8 [GF, VO, VGO]

WEDGE SALAD

iceberg wedge, Nueske's bacon, bleu cheese, pickled shallot, caramelized shallot vinaigrette, add steak \$12, salmon \$12, shrimp \$12, or chicken cutlet \$8 [GF, VO, VGO]

CAESAR SALAD

chopped romaine, blue cheese stuffed olives, shaved asiago, anchovy, add steak \$12, salmon \$12, shrimp \$12, or chicken cutlet \$8 [GF]

GF = Gluten Free | GFO = Gluten Free Optional | VG = Vegan | VGO = Vegan Optional | V = Vegetarian

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

ENTREES

bread service included with entrees

NY STRIP

16oz hand cut cast iron seared, DT Fries [GF]

FILET MIGNON

8oz hand cut cast iron seared beef tenderloin, bacon, brussels sprouts, risotto [GF]

BUTCHER'S CUT

today's selected steak preparation [market price]

STUFFED TENDERLOIN

two 4 oz. filet mignon medallions, garlic spinach, ricotta, pecorino risotto, milanese sauce

STEAK ADD ONS:

add scallops
add shrimp
bourbon peppercorn sauce
bleu cheese fondue
garlic herb butter

PORK CHOP

20oz bone-in chop, dijon pan sauce, pickled peppers, corn crème brûlée [GF]

CHICKEN CAESAR MILANESE

parmesan panko chicken cutlets, chopped romaine, blue cheese stuffed olives, 6 minute egg, shaved asiago, caesar dressing

VEAL CHOP PARMESAN

16oz bone-in chop, vodka sauce, fresh mozzarella, pesto gnocchi

CHILEAN SEA BASS

roasted broccolini, smashed fingerling potatoes, Thai red curry sauce [GF]

SEA SCALLOPS

brussels sprouts, Nueske's bacon, basil pesto risotto [GF]

ORECCHIETTE

spicy italian sausage, broccoli rabe, calabrian chilies, pecorino romano [GFO]

GNOCCHI

potato gnocchi stuffed with asiago, choice of vodka sauce or pesto [GFO]

DOWNTOWN BURGER

local Willet Hop & Grain beef, smoked gouda, caramelized onion, DT Fries [GFO]

IMPOSSIBLE DOWNTOWN BURGER

double vegetarian burger, smoked gouda, caramelized onion, DT Fries [GFO]

BACON BRIE BURGER

local Willet Hop & Grain beef, double crème brie, Nueske's bacon, arugula, white balsamic vinaigrette, DT Fries [GFO]

SIDES

CORN CRÈME BRÛLÉE

sweet corn purée, caramelized sugar [GF, V]

DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF]

SHAVED BRUSSELS SPROUTS

Nueske's bacon, garlic [GF]

WILD MUSHROOMS

garlic butter, crispy chickpeas [GF, V]

SMALL MAC & CHEESE

smoked gouda, cavatappi pasta [V]

RISOTTO

arborio, pecorino romano [GF]

HONEY ROASTED CARROTS

spicy honey, whipped feta, pistachio crumble [GF, V]

BROCCOLI RABE

calabrian chilies, garlic, pecorino romano [GF, V]

DOWNTOWN

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BAR MENU

\$29 HAPPY HOUR

- 2 course prix fixe menu
- Available Daily 4pm-6pm •

APPETIZER CHOICES

Crispy Deviled Eggs
Chicken Taquitos
Chef's Seasonal Soup
Arugula Burrata Salad
Caesar Salad
Wedge Salad

ENTREE CHOICES

Grilled Shrimp Tacos
Hot Honey Chicken Sandwich
Downtown Burger
Gnocchi

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GRILLED SHRIMP TACOS

Tajín, mango, lime crema, house made queso fresco, micro cilantro [GFO]

HOT HONEY CHICKEN SANDWICH

crispy chicken cutlet, spicy banana pepper slaw, DT Fries

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20% gratuity added for parties of 6 or more | maximum of 4 separate checks per party