

MAINS

HERB CRUSTED RACK OF LAMB
ROASTED RED BLISS POTATOES, GRILLED ASPARAGUS
BRANDY MUSTARD SAUCE 32~

GRILLED BLACK ANGUS NY STRIP STEAK
ROASTED GARLIC BUTTER, CREAMED SPINACH
WHIPPED POTATOES, CRISPY ONIONS 32~

SEARED SEA SCALLOPS WITH MANGO CREAM
TOASTED COCONUT JASMINE RICE, BABY BOK CHOY 27~

PAPPARDELLE BOLOGNESE
FRESH PASTA WITH CLASSIC RAGU BOLOGNESE 21~

GRILLED SWORDFISH STEAK
WHIPPED POTATOES, ASPARAGUS AND MUSHROOM SAUTEE
SUN DRIED TOMATO PESTO 27~

PAN ROASTED BISTRO CHICKEN
GARDEN HERBS, BROCCOLI RABE, WHIPPED POTATOES
NATURAL PAN AU JUS 23~

GRILLED AND SLICED HANGER STEAK, HOUSE FRIES
VEGETABLE SAUTEE, RED WINE DEMI GLACE 25~

PARMESAN CRUSTED TILAPIA, TOMATO AND CAPER BEURRE BLANC
SAUTEED SPINACH, WHIPPED POTATOES 23~

SWEET AND SPICY DOUBLE CUT PORK CHOP
WHIPPED POTATOES, BRAISED RED CABBAGE, CHINESE STYLE MUSTARD 25~

DIJON CRUSTED NORTH ATLANTIC SALMON
BRAISED LENTILS, MELTED LEEKS 24~

GULF COAST SHRIMP SCAMPI
SAUTEED JUMBO SHRIMP, GARLIC, AND SHALLOTS IN A
LEMON BUTTER AND WHITE WINE SAUCE TOSSED WITH FETTUCINE 27~

PASTA PRIMAVERA AND FRESH MOZZARELLA
SEASONAL VEGETABLES TOSSED WITH BUTTER AND EXTRA VIRGIN OLIVE OIL 19~

PENNE RIGATE IN A CREAMY VODKA SAUCE 19~

PITTSTOWN BLACK ANGUS BURGER
HOUSE FRIES AND SLAW, LETTUCE, ONION, PICKLES 12~ CHEESE ADD 1~



*We strive to provide the highest quality products available from our purveyors and local farms
to ensure our guests with a quality dining experience.*

*We do not list every ingredient used in our menu. If you are allergic to or intolerant of specific foods
or have special dietary restrictions, please let your server know when ordering.*

18% gratuity is added to parties of 6 or more, corkage 15~