

Main Courses

SEARED HALIBUT WITH LITTLENECK CLAMS, BROCCOLI RABE,
OLIVE OIL BRAISED POTATOES, WHITE WINE BUTTER BROTH 27

GRILLED AND SLICED HANGER STEAK, HOUSE FRIES,
VEGETABLE SAUTEE, RED WINE DEMI GLACE 24

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

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

RIGATONI WITH WHITE BEANS AND ROASTED PEPPERS
SHALLOTS AND ROASTED GARLIC, GRANA PADANO 20

WASABI DUSTED YELLOWFIN TUNA WITH SWEET GINGER SOY SAUCE
VEGETABLE SPRING ROLL, WHIPPED POTATOES 28

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

DIJON CRUSTED NORTH ATLANTIC SALMON
BRAISED LENTILS, MELTED LEEKS 24

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

PACIFIC RIM SEA SCALLOP AND SHRIMP SCAMPI
SAUTEED IN SWEET CHILI SAUCE, COCONUT MILK, BASIL, GINGER,
GARLIC AND WHITE WINE, SERVED OVER LINGUINI 27

DOUBLE CUT MUSHROOM STUFFED PORK CHOP
YAM PUREE, GLAZED APPLES AND RAISINS, SHERRY DEMI GLACE 24

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

PENNE RIGATE WITH WILD MUSHROOMS, IMPORTED PROSCIUTTO,
SWEET PEAS IN A VODKA CREAM SAUCE 19

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*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~*

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