

## STARTERS

### Calamari

Dusted, fried, lemon, pomodoro sauce \$ 17.95

### Fish Dip

Smoked Michigan whitefish, lemon, crackers \$ 17.85 gf

### Wings

Boneless OR traditional - Buttermilk ranch for dipping  
Tossing sauces - buffalo, bbq, garlic, spicy honey garlic  
Small 9 pieces \$ 18.25 | Large 18 pieces \$ 36.50

### Meatballs

Pomodoro, whole milk ricotta, crushed red pepper \$ 16.95  
Add: Additional meatball \$ 5

### Crispy Brussels Sprouts

House-made pesto, balsamic glaze \$ 15.95 gf | v

### Pork Crostini

Shredded pork, pickled onion, goat cheese \$ 16.95 gf

## SHAREABLES

### Drunken Mussels

From the coast of Maine, Canadian lager, lemon butter \$ 18.95 gf

### Burrata Bruschetta

Sliced baguette, vine ripe tomato, pesto, balsamic glaze, Burrata \$ 16.65 gf

### Spinach Dip

Spinach, artichokes, parmesan cream \$ 16.55 gf | v

### Crab Dip

Lump crab, cream cheese, fresh herb \$ 17.65 gf

### Meat & Cheese Board

Presented with accoutrements \$ 25.95 gf

### Bread Service

Pesto for dipping \$ 3.95 small | \$ 5.95 large

## CLASSICS

### Eggplant Napoleon

Fried, vine ripe tomato, fresh burrata, pesto \$ 35.95 v

### Shrimp Scampi

White wine, butter, garlic, heirloom cherry tomato, scallion, pasta \$ 37.95

### Seafood Arrabiata

Mussels, shrimp, calamari, crab, spicy tomato sauce, spaghetti \$ 43.95

### Barbeque Ribs

Half slab, house bbq \$ 28.50

### Chicken Paillard

Lightly breaded, lemon, arugula, pecorino romano, pine nuts \$ 32.95 gf

### Tortellini Ala Vodka

Italian sausage, vodka tomato cream sauce \$ 29.95

### Penne Alfredo

Garlic parmesan cream \$ 28.95

Add: Chicken \$ 6.50 Tenderloin Tips \$ 13.50 Shrimp \$ 10.50

### Spaghetti & Meatballs

Fresh pomodoro, house meatballs \$ 25.95

- No substitutions on classic dishes please-

\*gluten-free buns \$ 2.50 | gluten-free crust \$ 4.75

All of the above listed cash discount prices represent item prices if your visit is paid for in cash. Please see your server or on duty manager for details about our current electronic payment regular pricing or for more information on our current dual payment program pricing. Both pricing totals will be presented on your check before making payment.

\*gf: This item can be prepared gluten-free or is already gluten free. Request gluten-free with your server. If you have celiac disease, please refrain from the gluten-free pizza crust due to potential cross-contamination with regular crusts in our oven.

\*Note: We are not 100% gluten-free facility (as most restaurants are unable to be) and cannot guarantee all items requested can be 100% gluten-free, but we will always do our best to ensure your safety by utilizing proper handling procedures.

\*v: This item is vegetarian or can be prepared with alternate products. Request vegetarian with your server.

\*we are not responsible for your satisfaction with items you have altered or changed in any way or steaks ordered medium well or above. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Filet**

Two 4oz filets \$ 52.95

**Tenderloin**

8oz blackened tenderloin tips \$ 39.95

**Ribeye**

14oz Angus rib steak \$ 49.95

**- AMERICAN WAGYU CHOPS -**

**New York Strip**

16oz hand carved \$ 69.95

**Braised Short Rib**

Wagyu veal, chianti reduction \$ 44.95

**Dry Aged Tomahawk**



30oz bone-in ribeye \$ 152.95

**Japanese A5**

6oz certified genuine strip loin MKT

Add a lobster tail OR crab leg to any steak MKT

All steaks presented with whipped potato

	<p><b>Black &amp; Blue</b> - seared raw 110° • <b>Rare</b> - cold, purple center 120° • <b>Medium Rare</b> - warm, red center 130°  <b>Medium</b> - hot, pink center 140° • <b>Medium Well</b> - slightly pink 150° • <b>Well Done</b> - hot, gray center 160°</p> <p><small>*All chops can be prepared gluten-free; request with your server*</small></p>	
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**Salmon**

Artichoke, tomato scallion relish \$ 39.95

**Perch**

Dusted, sautéed, lemon caper aioli \$ 39.95

**Alaskan King Crab**

1.25 lb jumbo legs - melted butter, fresh lemon MKT

**Lobster Tail**

8oz - melted butter, fresh lemon MKT

**Surf and Turf for Two**

30oz tomahawk ribeye & two 8oz lobster tails MKT

All seafood served with wild rice

Add a lobster tail OR crab leg to any steak MKT

All of our chops / seafood can be prepared gf or are already gluten-free

Sides are intended only to be served with an entrée

**Accompaniments \$ 5.50**

- Wild Mushrooms gf | v
- Caramelized Onions gf | v
- Mushroom & Onions gf | v
- Demi-glace gf
- Blue Cheese Crumbles gf
- Hollandaise gf
- Bearnaise gf

**Signature Sides**

- Loaded Baked Potato \$ 9 gf
- Garlic Shrimp \$ 15 gf
- Lump Crab Oscar \$ 14 gf
- Baked Crab Mac \$ 17

**Starch & Veggies \$ 6.50**

- Baked Potato gf
- Baked Mac & Cheese
- Truffle Parmesan fries
- Sweet Potato Fries
- Onion Rings
- Truffle Whipped Potato gf
- Steamed Broccoli gf | v
- Garlic Sautéed Broccoli gf | v
- Green Beans & Carrots gf | v

**Caesar**

Hearts of romaine, house Caesar dressing,  
Parmesan cheese \$ 6.50

**Arugula**

Lemon, olive oil, shaved parmesan, roasted beets,  
cracked pepper, toasted pine nuts \$ 6.50

**Antipasto**

Salami, capicola, prosciutto, imported cheeses,  
creamy balsamic \$ 11

**Caprese**

Whole milk burrata, tomatoes, balsamic,  
fresh pesto \$ 11

**Farmed**

Greens, carrot, cucumbers, vine ripe tomato,  
Parmesan cheese \$ 6.50

-ranch - Italian house - blue cheese - raz vin

**Wedge**

Applewood bacon, heirloom tomatoes, aged blue  
cheese, red onion & blue cheese dressing \$ 11

# HANDHELDS

## Shrimp Tacos

Cumin dusted, fried, fresh cilantro, pico, shredded lettuce, sriracha aioli \$ 17.95 gf

## French Dip

Shaved rib eye steak, Swiss cheese, rosemary jus - with fries \$ 16.25

## Perch V Sandwich

Crisp fried, lemon caper remoulade, fresh citrus - with fries \$ 21.50

## Hot Honey Chicken

Fried buttermilk chicken, mac & cheese, brioche, honey hot sauce - with fries \$ 18.65

## The Salvatore

Oven baked; capicola, salami, pepperoni, roasted red pepper, mild pepper ring, lettuce, tomato, onion, creamy balsamic - with fries \$ 18.95

## Buffalo Chicken Wrap

Crispy chicken, buffalo sauce, lettuce, tomato, ranch - with fries \$ 15.95

## - Burgers -

8oz dry aged American Wagyu & all natural prime custom blend

Brioche with lettuce & tomato

Gluten free bun \$ 2.50

All burgers served with fries

## Classic

Char-grilled & seasoned \$ 16.25 gf

## Texan

Apple wood bacon, caramelized onion, aged cheddar, jalapeños, chipotle bbq \$ 17.65 gf

## OMG

Green olive mayo, swiss \$ 16.95 gf

## Veggie

Black bean patty, sautéed onion, mushroom, spicy aioli \$ 17.35 gf | v

## DiMarco's Patty Melt

American, swiss, caramelized onion, house patty melt sauce, sourdough \$ 17.65 gf

## Enhance Your Burger

Add cheese: American - Cheddar - Provolone - Swiss - Blue \$ 1.50

Add toppers: Bacon \$ 3.50 - Sautéed Onion, Mushroom, or Jalapeño \$ 1.50

Add or substitute sides: Sweet Potato Fries - Truffle Parmesan Fries - Onion Rings \$ 6.50 ea

## - Personal Pizzas -

House dough OR flatbread with two toppings \$ 17.75 gf | v

## BYO

Veggies

Onion, green pepper, mushroom, green olive, pineapple, tomato, jalapeño

Proteins

Ham, pepperoni, fennel sausage, bacon, anchovy

Each additional topping \$ 2ea

## Wild Mushroom

Mushroom, spinach, shallot, goat cheese, mozzarella, balsamic \$ 3.00 additional

## Margherita Please!

Garlic, basil, tomato, fresh mozzarella, pesto, balsamic \$ 3.00 additional

\*gluten-free buns \$ 2.50 | gluten-free crust \$ 4.75

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# CASUAL

## GREENS

Served as a side or an entrée, gf

\*Proteins only to be added to entrée salads\*

Chicken \$ 6.50 - Salmon \$ 13.50 - Steak \$ 13.50 - Shrimp \$ 10.50

### Caesar

Hearts of romaine, house caesar dressing, Parmesan cheese  
entrée \$ 15.25 | side \$ 6.50

### Arugula

Lemon, olive oil, shaved parmesan, roasted beets, cracked pepper, toasted pine nuts  
entrée \$ 16.55 | side \$ 6.50

### Caprese

Whole milk burrata, tomato, balsamic, fresh pesto  
entrée \$ 17.55 | side \$ 11

### Farmed

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese  
-ranch - Italian house - blue cheese - raz vin  
entrée \$ 13.95 | side \$ 6.50

### Wedge

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing  
entrée \$ 17.45 | side \$ 11

### Antipasto

Salami, capicola, prosciutto, imported cheeses, creamy balsamic  
entrée \$ 19.95 | side \$ 11

## SIDES

Sides are intended only to be served with an entrée

### Starch \$ 6.50

Baked Potato gf  
Baked Mac & Cheese  
Truffle Parmesan Fries  
Onion Rings  
Sweet Potato Fries  
Truffle Whipped Potato gf

### Signature Sides

Loaded Baked Potato \$ 9 gf  
Garlic Shrimp \$ 15 gf  
Lump Crab Oscar \$ 14 gf  
Baked Crab Mac \$ 17

### Veggies \$ 6.50

Steamed Broccoli gf | v  
Garlic Sautéed Broccoli gf | v  
Green Beans & Carrots gf | v



EXECUTIVE CHEF KEITH LYNCH  
& CHEF BEN KAISER