



STARTERS

Fish Dip

Smoked Michigan whitefish, jalapeños, hot sauce, lemon, crackers \$ 19 gf

Crispy Brussels Sprouts

House-made pesto, balsamic glaze, parmesan \$ 16.25 gf | v

Meatballs

Pomodoro, whole milk ricotta, crushed red pepper \$ 17.75

Add: Additional meatball \$ 5

Bread Service

House made pesto, herb butter, pimento cheese spread

small \$ 6 | large \$ 8 gf

Zuppa Del Giorno

cup \$ 6 | crock \$ 9

Calamari

Dusted, fried, lemon, pomodoro sauce \$ 19.25

Burrata Bruschetta

Sliced baguette, vine ripe tomato, pesto, balsamic glaze, burrata \$ 16.75 gf | v

Drunken Mussels

White wine, Canadian lager, butter, crostini \$ 17 gf

Steak Tartare

Tenderloin, avocado mescolanza, yolk, caper, red onion \$ 18.25

Chicken Parmesan

Breaded chicken breast, house made marinara, parmesan, provolone, mozz, spaghetti \$ 34

Wild Mushroom Flatbread

Mushrooms, spinach, shallot, goat cheese, mozz & balsamic \$ 20.50 gf

Margherita Flatbread

Garlic, basil, tomato, fresh mozzarella, pesto & balsamic \$ 21 gf

Spaghetti & Meatballs

Fresh pomodoro, house meatballs \$ 27

- 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 \$ 17.50 gf

OMG

Green olive mayo & swiss \$ 18.75 gf

Veggie

Black bean patty, sautéed onion, mushroom, spicy aioli \$ 18.50 gf | v

DiMarco’s Patty Melt

American, swiss, caramelized onion, house patty melt sauce, sourdough \$ 19 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

Upgrade to Sweet Potato Fries, Truffle Fries or Onion Rings \$ 4ea

CASUAL

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

*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.

*Groups of 8 or more may have 20% service charge added

HOUSE ENTRÉES

- No substitutions, please -

Seafood Arrabiata

Shrimp, mussels, spaghetti, spicy tomato sauce \$ 45

Tortellini Ala Vodka

Italian sausage, vodka tomato cream sauce \$ 39

Penne Alfredo

Garlic parmesan cream \$ 30

Add: Chicken \$ 8 | Steak \$ 17 | Shrimp \$ 14

Chicken Paillard

Lightly breaded, lemon, arugula, pecorino romano, balsamic, pine nuts \$ 36.50 gf

Eggplant Napoleon

Fried, vine ripe tomato, fresh burrata, pesto, balsamic, arugula, asparagus \$ 37.50

GREENS

Served as a side or an entrée, gf

Chicken \$ 8 | Steak \$ 17 | Salmon \$ 16 | Shrimp \$ 14

Caprese

Whole milk burrata, tomato, balsamic, fresh pesto
entrée \$ 18 | side \$ 8.50

Caesar

Hearts of romaine, house caesar dressing, Parmesan cheese
entrée \$ 16 | side \$ 5.50

Farmed

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese
-ranch - Italian house - blue cheese - raz vin-
entrée \$ 16 | side \$ 5.50

Spinach & Berry

Strawberries, pistachio, local goat cheese, raz vin
entrée \$ 20 | side \$ 9.50

Wedge

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing
entrée \$ 18 | side \$ 8.50

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Tenderloin Medallions

Two 4oz Angus filets \$ 55

Flank

8oz Prime marinated, sliced \$ 39.75

Ribeye

14oz Angus rib steak \$ 50

Filet Mignon

7oz center cut Angus \$ 59

Dry Aged Tomahawk

30oz bone-in American Wagyu ribeye \$ 158

Surf & Turf for Two

30oz tomahawk ribeye & two 8oz lobster tails MKT

Add a lobster tail OR crab leg to any steak MKT

All steaks presented with whipped potato & fried leek garnish


Accompaniments

Mushroom & Onions gf | v

Blue Cheese Crumbles gf | v


Bearnaise gf

\$ 5 ea



Black & Blue - seared raw 110° • Rare - cold, purple center 120° • Medium Rare - warm, red center 130°
Medium - hot, pink center 140° • Medium Well - slightly pink 150° • Well Done - hot, gray center 160°

All chops can be prepared gluten-free; request with your server



Whitefish Roulade

Superior Whitefish, garlic herb spread, spinach, roasted red peppers, lemon crème \$ 39 gf

Salmon

Lemon dill compound butter \$ 42 gf

Perch

Dusted, sautéed, lemon caper aioli \$ 41

Alaskan King Crab

1.25 lb jumbo legs - melted butter, fresh lemon MKT gf

Lobster Tail

8oz - melted butter, fresh lemon MKT gf

All seafood dishes served with a cous cous vegetable medley
All of our chops / seafood can be prepared gf or are already gluten-free

Starch

Baked Potato \$ 5 gf | v

Loaded Baked Potato \$ 8 gf | v

Steak Fries \$ 7 gf | v

Signature Sides

Garlic Shrimp \$ 16.50 gf

Baked Mac & Cheese \$ 11 v

Baked Lobster Mac \$ 18

Veggies

Local | Seasonal \$ 6 gf | v

Asparagus \$ 7 gf | v

Green Beans & Carrots \$ 6 gf | v