

## APPETIZERS

ARTISAN OYSTERS .....20  
*half dozen oysters*  
 chilled, rockefeller or broiled

SHRIMP YOUR WAY .....20  
 cocktail or de jonghe

**NEW**  
 HOUSE WELLINGTON .....19  
 beef tenderloin, prosciutto,  
 spinach, potato, puffy pastry,  
 cognac cream sauce

CRAB CAKE .....27  
 mustard aioli, arugula salad

LOBSTER ESCARGOT .....22  
 lobster tail, butter, herbs, havarti

**NEW**  
 CRISPY PORK BELLY .....19  
 spicy avocado purée

CALAMARI .....18  
 flash-fried, marinated tomato,  
 pepperoncini, lemon aioli

MUSSELS DE LUXE .....19  
 white wine, garlic, cream

## PASTAS

ENHANCEMENTS:  
*chicken 10 | shrimp 15 | salmon 12*

FETTUCCHINI ALFREDO .....32  
 fresh fettuccini, rich alfredo

**NEW**  
 VEAL OSSO BUCO .....42  
 braised, port-thyme sauce,  
 linguini pomodoro

GRILLED LOBSTER ALFREDO .....52  
 tomato, spinach, cajun cream

SEASIDE SPLENDOR .....42  
 mussels, calamari, shrimp, fish,  
 tomato, white wine reduction

**NEW**  
 LINGUINI DE RES AL PESTO .....36  
 beef tenderloin, broccolini,  
 cherry tomatoes, rich pesto sauce

## BUGATTI'S BAKERY

### FRESH BAKED BREAD

warm loaf, whipped butter,  
 evoo, balsamic,  
 grated parmesan

4.99

## SOUPS & SALADS

FRENCH ONION .....13  
 sherry broth, sweet onions,  
 gruyère, crostini

COASTAL CHOWDER DEL MAR .....15  
 shrimp, calamari, mussels, fish, lobster

HOUSE SALAD .....14  
 field greens, heirloom tomato,  
 red onion, cucumber, carrot,  
 hard-cooked egg, cheddar

CAESAR SALAD .....14  
 romaine, tomato, croutons,  
 parmigiano reggiano  
*add chicken 10*

## HOUSE FAVORITE SANDWICHES

SIGNATURE BURGER ITALIANO .....25  
 house-made tenderloin & ribeye  
 patty, prosciutto, marinara sauce,  
 fresh mozzarella, pesto, arugula

FRENCH DIP .....25  
 shaved prime rib, caramelized onion,  
 gruyère, french roll

## FROM THE GRILL

*We feature USDA certified & locally sourced Linz Heritage Angus Beef*

8oz FILET MIGNON .....48

18oz KING CUT  
 PRIME RIB .....64

16oz PRIME RIBEYE .....58

14oz QUEEN CUT  
 PRIME RIB .....54

16oz NEW YORK STRIP .....60

## STEAK ENHANCEMENTS

blackened 3 | parmigiano reggiano 5 | blue cheese 6  
 6oz lobster tail 32 | shrimp scampi 15 | sauce béarnaise 5

## STEAK SIDES

BAKED POTATO .....12  
 load any potato 4

MASCARPONE  
 MASHED POTATOES .....13

HAND-CUT FRIES .....12

LEMON BROCCOLINI .....11

GRILLED ASPARAGUS .....12

MUSHROOMS & ONIONS .....11

CREAMED SPINACH .....12

VEGETABLE TIAN .....12

## ENTRÉES

**NEW**  
 POLLO TUSCANO .....40  
 seared chicken, mushrooms, spinach,  
 sun-dried tomatoes, cognac cream  
 sauce, crisp prosciutto

FRIED SHRIMP .....42  
 flash-fried, plain or spicy, cocktail sauce,  
 baked potato, roasted lemon broccolini

STEAK DIANE .....62  
 8oz filet mignon,  
 mushroom demi-glace,  
 mascarpone mashed potatoes,  
 fried rosemary

LAMB REVERIE .....48  
 seared lamb loin, parmesan risotto,  
 sautéed spinach, wild mushroom,  
 pan jus, roasted shallot

**NEW**  
 CRAB-STUFFED SMOKED PORK  
 TENDERLOIN .....38  
 crab meat, sautéed marble potatoes,  
 sautéed spinach

SALMON PROVENÇAL .....40  
 creamy citron dill sauce,  
 braised rustic vegetables

BRAISED CHILEAN SEA BASS .....46  
 butter mustard sauce,  
 marble potatoes, asparagus

CLASSIC SURF & TURF .....75  
 6oz lobster tail, 8oz filet mignon,  
 drawn butter, sauce béarnaise, lemon

SNOW CRAB .....MP  
 drawn butter, lemon

SPICY FRIED LOBSTER .....54  
 cold water lobster, sriracha,  
 shishito peppers, drawn butter, lemon

JUMBO LOBSTER TAIL .....72  
 14oz cold water tail, clarified butter,  
 lemon, seasoned arugula salad

