

VIP GRILLE

Appetizers

CRISPY FISH TACO

Crispy White Fish, Shredded Lettuce, Pickled Onion, Mango Salsa and Chipotle Mayo 19

BURRATA

Burrata Cheese with Roasted Tomatoes and Garlic Crostini topped with Micro Greens and a Sweet Balsamic Glaze 16

FILET MIGNON ROLLS

Tender Filet Mignon with Mixed Vegetables rolled into a Crispy Wonton Wrapper and served with a Honey Sriracha Dipping Sauce 18

ZUCCHINI TOWER

Layers of Fried Zucchini and Eggplant topped with Homemade Tzatziki Sauce 12

ITALIAN NAPOLEON

Layers of Fresh Mozzarella Cheese and Sliced Tomato, Avocado Garnish and a Sweet Balsamic Glaze 15

BAKED CLAMS OREGANATA

(6) Little Neck Clams, Basil Breadcrumbs topped with a Lemon Wine Garlic Butter 16

VIP PIZZETTA

Thin Crust topped with Mozzarella Cheese, Ricotta Cheese, Prosciutto and Fig Jam 18

MARGARITA PIZZETTA

Thin Crust topped with Mozzarella Cheese, Marinara Sauce and Basil Oil Drizzle 14

EGGPLANT ROLLATINI

Breaded Eggplant rolled and stuffed with Ricotta Cheese, Fresh Basil and Grated Parmesan baked and topped with Mozzarella Cheese and our Homemade Pomodoro Sauce 15

CLASSIC CALAMARI

Crispy Golden Tender Calamari served with Homemade Marinara Sauce 18

SHRIMP COCKTAIL (4)

Jumbo Shrimp served with our Homemade Cocktail Sauce 22

COCONUT SHRIMP

Shrimp tossed in Coconut Flakes and Deep Fried, served with a Thai Chili Dipping Sauce 18

CRAB CAKES

Pan Seared Jumbo Lump Crab Meat topped with a Whole Grain Mustard Cream Sauce 22

MUSSELS

Your Choice, Classic Marinara or White Wine Broth served with Homemade Crostini 18

SHORT RIB SLIDERS

Braised Short Ribs served with our Homemade Cole Slaw on Mini Potato Rolls 18

Raw Bar

RAW LITTLE NECK CLAMS (6)

On the Half Shell with Lemon and Homemade Cocktail Sauce 14

BLUE POINT OYSTERS (6)

On the Half Shell with Lemon and Homemade Cocktail Sauce 18

SMALL SEAFOOD SAMPLER FOR 1

2 Jumbo Shrimp, 2 Littleneck Clams, 2 Blue Point Oysters served with Homemade Cocktail Sauce and Lemon Wedges 18

TUNA TARTARE

Ahi Tuna marinated in Soy Ginger served with Cubed Mango, Wasabi Mayo and Homemade Crisps 18

Soups

FRENCH ONION SOUP

Classic Onion Soup, Toasted Crostini topped with Gruyere Cheese 10

SOUP DU JOUR

Daily Selection Cup 6 / Bowl 9

Salads

WEDGE SALAD

Chopped Iceberg, Crumbled Blue Cheese, Cherry Tomatoes, Bacon and Red Onion topped with Chunky Bleu Cheese Dressing and finished with Crispy Onions 16

SESAME CRUSTED TUNA SALAD

Baby Organic Greens, Sliced Avocado, Cubed Mango and Cucumbers, tossed in our own Soy Ginger Dressing and topped with Black and White Sesame Crusted Tuna 19

MANDARIN SALAD

Baby Organic Greens, Dried Cranberries, Shaved Parmesan, Candied Walnuts and Mandarin Wedges chopped and tossed in our House White Balsamic Dressing 14

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, Garlic Parmesan Crostini and Shaved Parmesan topped with our Homemade Classic Caesar Dressing 14
- Grilled Chicken +8, Crispy Chicken +8, Salmon +12, Grilled Shrimp +12 -

COBB SALAD

Chopped Romaine Lettuce, Grilled Chicken, Bacon, Avocado, Hard Boiled Egg, Red Onion and Tomato tossed in a Chunky Bleu Cheese Dressing 23

HOUSE SALAD

Baby Organic Greens, Cherry Tomatoes, Red and Green Peppers, Cucumbers, and Red Onion with your Choice of Dressing 12

CAPRESE SALAD

Baby Organic Greens, Fresh Mozzarella Cheese, Roasted Red Peppers, Red Onion and Shaved Parmesan chopped and tossed in our House White Balsamic Dressing 14

GREEK SALAD

Chopped Iceberg Lettuce, Cherry Tomatoes, Red Onion, Green Peppers, Feta Cheese, Dolmades and Pepperoncini tossed in a our own Red Wine EVOO Vinaigrette 16

ROASTED BEET SALAD

Red and Golden Beets, Crumbled Goat Cheese and Candied Walnuts over Baby Arugula dressed with a Raspberry Vinaigrette 14

Burgers and Beyond

THE VIP BURGER

8oz. Prime Beef, Grilled to Perfection and topped with Crispy Bacon, Crumbled Bleu Cheese and Fig Jam on a Brioche Bun served with Lettuce, Tomato, Red Onion and French Fries 21
- Exchange Chicken or Veggie Burger +2 -

CLASSIC BURGER

8oz Prime Beef, Grilled to Perfection on a Brioche Bun served with Lettuce, Tomato, Red Onion and French Fries 15
- American Cheese +2, Bacon +3, Sautéed Onions or Mushrooms +2, Exchange Chicken or Veggie Burger +2 -

VEGGIE DELIGHT

Fresh Vegetable Patty topped with Sliced Avocado, Cheddar Cheese, Baby Lettuce, Tomato, Red Onion and a Chipotle Aioli on a Brioche Bun served with French Fries 17
- Exchange a Chicken or Prime Burger +2 -

* Please Let Your Server Know of any Allergies * A \$5.00 Charge will be applied for all Orders Split in the Kitchen *

Executive Chef Alfonso Verdis

VIP GRILLE

Entrées

GRILLED ATLANTIC SALMON

served with Sautéed Spinach and Mashed Potatoes topped with a Horseradish Cream Drizzle 35

PINK PEPPERCORN CRUSTED AHI TUNA

Black & White Sesame Crusted Ahi Tuna topped with Chopped Tomatoes in a Lemon Butter Sauce over Yellow Rice 35

STUFFED JUMBO SHRIMP (4)

Jumbo Shrimp stuffed with Lump Crab served with Jasmin Rice 37

SHRIMP SCAMPI

Jumbo Shrimp sautéed with Garlic and EVOO over Linguini and topped with Shaved Parmesan 32

LOBSTER RAVIOLI

Homemade Lobster Ravioli in our Own Vodka Sauce 29

LINGUINI WHITE CLAM SAUCE

Sautéed Little Neck Clams, White Wine, Garlic, Basil, EVOO over Linguini and topped with Shaved Parmesan 26

BRANZINO

Mediterranean Sea Bass topped with Lemon, EVOO and Fresh Herbs served with Mashed Potato and Asparagus 38

BONELESS ANGUS SHORT RIBS

Braised in a Cabernet Red Wine served with Garlic Mashed Potato and topped with Crispy Fried Onion 34

PRIME SKIRT STEAK

Sliced Skirt Steak Grilled to Perfection served with Sweet Potato Mash and Mixed Julienned Vegetables 38

100Z PRIME FILET MIGNON

Grilled to Perfection and served with Sautéed Spinach and Mashed Potato topped with a Merlot Demi Glaze 49

CAVATELLI A LA VIP

Braised Short Ribs in a skillet over Cavatelli with Ricotta Cheese and Wild Mushrooms topped with a Red Wine Demi Glaze 32

SPAGHETTI AND MEATBALLS

Thin Spaghetti tossed in our own Marinara Sauce served with Homemade Meatballs and topped with Shaved Parmesan 25

BERKSHIRE 14OZ. BONE IN PORK CHOP

served with Mash Potato and a Fresh Apple Compote finished with Shaved Cherry Peppers 30

BASIL CRUSTED CHICKEN PARMESAN

Chicken Breast breaded with Basil Breadcrumbs topped with Melted Mozzarella Cheese and Marinara Sauce served with Linguini Marinara 29

1/2 FREE RANGE ROASTED CHICKEN

In a Natural Au Jus served with Asparagus and Garlic Mashed Potatoes 26

CHICKEN TERIYAKI

Stir Fry Chicken and Vegetables in a Teriyaki Sauce and Served over Jasmin Rice 29

PENNE PRIMAVERA

Penne Pasta in a Garlic White Wine Sauce, Zucchini, Yellow Squash, Carrots, Red & Green Peppers and Onions topped with Shaved Parmesan 22

PENNE POMODORO

Our Plum Tomato Sauce made with Chunky Tomato, Basil, Onions, and Garlic over Penne Pasta and topped with a Scoop of Ricotta Cheese 19

PENNE ALA VODKA

Penne Pasta in our Homemade Vodka Sauce topped with Shaved Parmesan 25

Light Fare

REUBEN

Your Choice of Corn Beef or Pastrami topped with Sauerkraut and Swiss Cheese served on Toasted Rye Bread with Russian Dressing, served with Homemade Chips 22

SALAD MELT

Jumbo English Muffin topped with your choice of Homemade Tuna or Chicken Salad Melted American Cheese and Grilled Tomato served with Homemade Chips 17

CLASSICO

Grilled Chicken, Roasted Sweet Red Peppers, Mozzarella Cheese and a Sweet Balsamic Glaze on a Brioche Bun served with Homemade Chips 17

VIP CLUB

Choice of Roasted Turkey, Grilled or Crispy Chicken with Bacon, Lettuce, Tomato and Mayonnaise on your choice of Artisan White, Rye or Multigrain Toast served with French Fries 21

TURKEY TOM PANINI

Roasted Turkey, Bacon, Provolone Cheese and Cranberry Relish Pressed on Focaccia Bread and topped with Crispy Sage and served with Homemade Chips 17

AVOCADO WRAP

Tuna Salad, Sliced Avocado, Roasted Red Peppers rolled in a Flour Tortilla and served with Homemade Chips 17

BLT

Layers of Crispy Bacon, Baby Lettuce and Sliced Tomato with Mayonnaise on your choice of Artisan White, Rye or Multigrain Toast served with Homemade Chips 14
- Avocado +3, American Cheese +2 -

GODFATHER PANINI

Layers of Breaded Eggplant, Mozzarella Cheese and a Pesto Spread Pressed on Focaccia Bread served with Homemade Chips 15

GREEK ISLES

Spanakopita, Layers of Fillo Dough with Spinach, Onions and Feta Cheese Baked to Perfection served with French Fries Greek Style, Fries topped with EVOO, Sea Salt, Oregano and Crumbled Feta Cheese 18

Sides

BEER BATTERED ONION RINGS

9

GOLDEN FRENCH FRIES

8

HOMEMADE CHIPS

8

PARMESAN TRUFFLE FRIES

9

GARLIC MASH POTATO

9

SWEET POTATO MASH

9

GRILLED ASPARAGUS

9

MIXED VEGETABLES

9

YELLOW OR JASMIN RICE

9

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