

ANTIPASTO

· eighteen dollars · selection of five ·

- ARTICHOKE HEARTS ·
- CILIEGINE MOZZARELLA ·
- HOT CAPICOLA ·
- EGGPLANT CAPONATA ·
- FETA CHEESE ·
- GRANA CHEESE ·
- GRILLED ZUCCHINI ·
- MARINATED OLIVES ·
- TZATZIKI ·
- ROASTED BEETS ·
- WHITE BEANS ·
- SWEET SOPRESSATA ·
- ASIAGO ·
- GRILLED ASPARAGUS ·
- PROSCIUTTO DI PARMA ·
- ROASTED RED PEPPERS ·
- CLASSIC HUMMUS ·
- STUFFED CHERRY PEPPERS ·

▪ accompanied by warm pita ▪ evoo + balsamic vinegar ▪

APPETIZERS

COLOSSAL SHRIMP COCKTAIL three dipping sauces: cocktail ▪ joe's ▪ louis / 16.

BURRATA CAPRESE prosciutto ▪ tomatoes ▪ fresh mango ▪ white balsamic caramel ▪ basil ▪ california extra virgin olive oil / 14.

JUMBO LUMP CRABCAKE brandy shellfish cream sauce ▪ frisée-corn-bacon garnish / 16.

HOMEMADE MEATBALLS beef, lamb & pork blend ▪ marinara sauce ▪ herbed ricotta cheese / 12.

CHICKEN-LEMONGRASS POTSTICKERS teriyaki dipping sauce / 9.

BAKED BRIE on a cedar-plank ▪ house made berry preserves ▪ flatbreads + crackers / 11.

GRILLED OCTOPUS warm cannellini bean salad ▪ lemon-red wine vinaigrette ▪ frisée garnish / 21.

FRESHLY SHUCKED OYSTERS

cocktail sauce ▪ horseradish ▪ prosecco mignonette / market selection ▪ priced accordingly (4 min.)

LOBSTER COCKTAIL chilled half lobster ▪ colossal crabmeat ▪ shrimp ▪ avocado ▪ citrus vinaigrette / 25.

POINT JUDITH CALAMARI

· dusted with seasoned semolina flour & fried ·

CLASSIC marinara dipping sauce / 15.

RHODE ISLAND STYLE SPICY + GREASY tossed with garlic butter + hot banana peppers / 16.

KUNG PAO szechuan style sauce ▪ toasted cashews / 16.

SALADS

BACARI baby greens ▪ toasted pistachios ▪ dried cranberries ▪ grape tomatoes ▪ sherry vinaigrette / 11.

SEASONAL TRI-COLOR

frisee, baby arugula & radicchio ▪ crumbled goat cheese ▪ fuji apple ▪ pumpkin seeds ▪ maple-walnut vinaigrette / 12.

CAESAR enough said / 10.

B.L.T. chopped romaine ▪ bacon ▪ tomatoes ▪ red onions ▪ blue cheese / 12.

ARUGULA crumbled gorgonzola ▪ candied walnuts ▪ raspberry vinaigrette / 12.

GREEK romaine ▪ feta ▪ tomatoes ▪ cucumbers ▪ peppers ▪ red onions ▪ olives ▪ pepperoncini ▪ red wine vinaigrette / 14.

BRICK OVEN PIZZA

CLASSIC pomodoro sauce ▪ mozzarella ▪ basil / 10.

ARUGULA mozzarella ▪ asiago ▪ prosciutto ▪ dressed arugula + red onions ▪ tomatoes ▪ balsamic syrup / 14.

MARGHERITA san marzano tomatoes ▪ fresh mozzarella ▪ basil / 11.

BACARI caramelized onions ▪ spicy italian sausage ▪ mozzarella + sauce / 13.

PEPPERONI mozzarella + sauce / 13.

consuming raw or undercooked meat, poultry, seafood or shellfish, may increase your risk of a foodborne illness

FRESH SEAFOOD

SHRIMP grilled colossal shrimp ▪ scampi butter ▪ red pepper coulis ▪ grano pilaf ▪ sautéed spinach / 32.

SCALLOPS seared sea scallops ▪ pumpkin-almond risotto w/ prosciutto breadcrumbs ▪ portobello aioli / 35.

SALMON cedar-plank roasted ▪ glazed w/ maple & bourbon ▪ choice of one side / 29.

AHI TUNA lavender pepper crust ▪ soba noodles ▪ vegetables ▪ soy-garlic sauce ▪ pickled ginger ▪ wasabi / 32.

CHILEAN SEA BASS

spicy pumpkin seed crust ▪ whipped cauliflower ▪ broccoli rabe w/ capers & house made raisins ▪ roasted beet sauce / 36.

▪ above selections can also be prepared **SIMPLY GRILLED (or) PAN-SEARED** ▪
▪ and accompanied by a choice of one side ▪ california olive oil & lemon ▪

STEAKHOUSE CUTS

▪ finished with rendered beef fat & sea salt ▪ accompanied by choice of one side ▪

FILET MIGNON certified angus ▪ 10 ounce ▪ brandy peppercorn sauce / 44.

NEW YORK STRIP prime ▪ 14 ounce ▪ red wine demi glace / 45.

SKIRT STEAK certified angus ▪ 10 ounce ▪ bacari steak sauce / 33.

PORK CHOP premium reserve ▪ 14 ounce rib chop ▪ spicy bourbon barbecue sauce / 28.

LAMB CHOPS new zealand ▪ tzatziki sauce / 41.

BACON-ONION JAM / 5.

STEAK ACCESSORIES

GORGONZOLA CHEESE / 5.

SURF

three grilled colossal shrimp
w/ scampi butter / 16.

ROASTED TRIO MUSHROOMS

▪ shiitake ▪ oyster ▪ crimini / 5.

ENTRÉES

PENNE ALLA VODKA seasoned chicken ▪ vodka tomato cream sauce / 18.

FETTUCCINE W/ SHRIMP + SALMON sun-dried tomatoes ▪ roasted mushrooms ▪ capers ▪ tomato cream sauce / 24.

CAMPANELLE AL RAGÙ BOLOGNESE slowly simmered traditional meat sauce ▪ ground beef, pork & prosciutto / 19.

FRUTTI DI MARE linguini ▪ shrimp ▪ littleneck clams ▪ mussels ▪ calamari ▪ light red sauce / 27.

FRENCH-CUT CHICKEN BREAST

slow-roasted ▪ haricots verts w/ almonds ▪ cornbread-bacon stuffing ▪ cranberry-port wine sauce / 23.

PECAN CRUSTED CHICKEN whole grain mustard cream sauce ▪ spinach ▪ orzo rice blend / 24.

CHICKEN MILANESE breaded chicken ▪ arugula ▪ mozzarella ▪ grape tomatoes ▪ red onions ▪ white balsamic vinaigrette / 24.

BRAISED BONELESS BEEF SHORT RIBS

natural sauce ▪ creamy polenta ▪ sautéed spinach ▪ bacon-onion jam ▪ side of horseradish cream / 32.

KOBE TRUFFLE BURGER bacon-onion jam ▪ melted gruyere cheese ▪ arugula ▪ tomato ▪ pretzel bun ▪ truffled pomme frites / 20.

gluten free pasta available

SIDES

▪ seven dollars ▪

COUNTRY MASHED RED POTATOES

add truffle oil (optional)

GRILLED ASPARAGUS

MAC 'N THREE CHEESE

seasoned breadcrumbs

HARICOTS VERTS

sautéed ▪ butter ▪ almonds

CREAMED SPINACH

SWEET POTATO FRIES

SPINACH (OR) BROCCOLI RABE

sautéed ▪ garlic + evoo

POMME FRITES

white truffle oil ▪ parmesan ▪ chives

PLAIN BAKED POTATO

(Loaded... \$2 addl.)

ROASTED BRUSSELS SPROUTS

bacon ▪ onions ▪ balsamic

LUNCH

DINNER

PRIVATE DINING