

Most dietary restrictions can be accommodated upon request.

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## APPETIZERS

### TRUFFLE BURRATA TOAST 21

Truffle Burrata, Asparagus Pesto, NY Sourdough Toast, Salsa Tartufata, White Truffle Oil

### SPRING SPINACH & BLACKBERRY SALAD 14

Fresh Spring Spinach, Fresh Berries, 1 Roasted Hazelnut Crumble, House-made Black Raspberry Vinaigrette, Goat Cheese

### BABY ARUGULA SALAD (GF) 15

Blue Cheese, Dried Cranberries, Molasses Dijon Dressing, Candied Pecans

### LOBSTER BISQUE (GF) 14

Classic Lobster Bisque Seasoned with Sherry, Lobster Claw and Knuckle Meat, Topped with Creme Fraiche and Chives

### FRENCH ONION 12

Grana Crostini, Gruyere and Sharp Provolone, Served with a Side of Roasted Bone Marrow

### SHRIMP COCKTAIL (GF) 15

Cocktail Sauce, Lemon

### MUSHROOM RISOTTO (GF) 21/31

Butter, Parmesan, Fresh Black Perigold Truffle

### DRUNKEN MUSSELS 14

Bluepoint Mussels with a Creamy Herb Wine Sauce, Hot Italian Sausage, Corn, Blistered Tomato, and Toast Points

### EGGPLANT CAPONATA 17

Relish of Chopped Eggplant and Assorted Vegetables, Roasted Red & Yellow Peppers, Basil, served with grilled bread

### SCALLOPS, BARNEGAT BAY, NJ (GF) 27/47

Pan Seared, Tabbouleh Salsa, Creamy Cheese Polenta & Roasted Pistachio

### MAHI MAHI TACOS 19

Blackened Fresh Mahi Mahi, Citrus Pineapple Slaw, Tequila Lime Creme Fraiche

### GRILLED ATLANTIC OCTOPUS 25

Caperberries, Green Olives, Grape Tomato, Pearl Onion, Roasted Garlic Broth, Cilantro, Calabrian Chili

### LOCAL OYSTERS (GF) 21/29

White Balsamic Mignonette, Sriracha Cocktail Sauce, Hot Sauce, Lemon

### CHARCUTERIE BOARD 24

Chef's choice of meats and cheeses with crackers and toast points

### ESCARGOT VOL AU VENT 22

Helix Escargot, Pancetta, Garlic Herb Butter, Puff Pastry Cup

### SUSHI PIZZA 19

Sashimi Ahi, Tempura Rice Cake, Spivy mayo, Furikake, Tobiko Caviar & Soy Pearls Wasabi

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## ENTRÉES

### CRAB CAKE (GF) Single 30 Double 50

Jumbo Lump Crab Cake, Roasted Corn, Andouille Sausage, Roasted Shishito Peppers, Herbed Tartar Sauce

### NEW ZEALAND LAMB RACK 59

Grass Fed, Garlic Mint Rub, Madagascar Vanilla ParsZunip Puree, Shaved Brussel Sprouts, Luxardo Cherry Port Reduction

### SCAMPI 29

Trottole Pasta, Wild Caught Shrimp, White Wine, Butter, Garlic, Parsley

### PAN SEARED SALMON (GF) 36

Served over Forbidden Rice, Vegetable Medley, and White Wine Sauce

### CHILEAN SEA BASS (GF) 51

Pan Seared, Saffron Carolina Gold Sticky Rice, Lemongrass Cream Sauce, Steamed Little Neck Clams (Barnegat, NJ) Steamed Hollander Mussels (Maine)

### DUCK 'a l' Orange (GF) 45

Lancaster Peking Duck Breast, Blood Orange Gastrique, Sweet Potato Hash, Fried Duck Egg, Grilled Napa Cabbage, Blood Orange Supremes

### CHICKEN & FETTUCINI CAPULIATO 33

House made Fettuccine. Pan Roasted Chicken Breast, Grana Padana Cream & Sundried Tomato Pesto

### BONE IN PORK CHOP 38

Sweet Chili Glaze, Stir Fry Cabbage Medley, Chili Fennel Puree, Ponzu Pickled Slaw

### BLACK TRUFFLE CHICKEN (GF) 34

Chicken Breast Slow Roasted, Black Truffles, Braised Tuscan Kale, Simmered Black Eyed Peas, Italian Summer Truffle Gravy

### VEAL CHOP TUSCANY (GF) 57

Herb Marinated Veal Chop with White Bean Ragu, Organic Broccoli Di Cicco and Red Wine Reduction

### BLACKENED MAHI MAHI (GF) 39

Polenta Cake, Avocado Mousse, Topped with Apricot and Jalapeno Sweet and Spicy Jam

### LOBSTER RAVIOLI ROSA 33

Housemade Ravioli, Herbed Ricotta, Lobster Meat, Family Cent'anni Old Vodka Sauce

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## A LA CARTE

### STEAK

FILET MIGNON PRIME 8OZ 55

BONE IN RIBEYE 16OZ 63

NY STRIP STEAK 16OZ 58

### STEAK ADD ONS

SOUTH AFRICAN LOBSTER TAIL 6OZ 50

CRAB CAKE 28

GRILLED SHRIMP 15

# SHAREABLE SIDES

## BOURISN WHIPPED POTATOES (GF) 12

With Garlic and Herbs

## GRILLED ASPARAGUS (GF) 12

Grana, Lemon Juice

## ROASTED TRI-COLOR FINGERLINGS 12

## SWEET POTATOES MASHED 12

## FORBIDDEN RICE 13

## TOASTED BRUSSELS SPROUTS (GF) 13

Maple Butter, Bacon, Sunflower Seed Brittle

## BROCCOLINI (GF) 12

With a Bearnaise Butter

## DRAFT BEER

Please check with your server or bartender for our weekly selection.

## WINES BY THE GLASS

### SPARKLING

LA MARCA PROSECCO VENETO, ITALY 12

MALVIRA SPARKLING ROSE RIVE GAUGHE, 2021 16

## CRAFT COCKTAILS

### ESPRESSO MARTINI 18

Ketel One Vodka, Espresso, Brown Sugar, Baileys, Kahlua, Chocolate Bitters

### BELLINI "TINI" 15

Strawberry Vodka, Peach Liqueur, Champagne, Fresh Lemon & Strawberries

### LAVISH LIVIN'. 15

Botanist Gin, Italicus, Fresh Lime, & Grapefruit, Lavendar, & Ginger Beer

### ISLAND SWIFT 16

Appleton Rum, Grapefruit, Orange Ginger Tea, Lemon, Orgeat, Sparkling Wine, Angostura Bitters

### THE SMOKED PALOMA 16

Casamigos Anejo, Mezcal, Lime & Grapefruit Juice

### THE WILBUR FASHIONED 17

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters

### SUMMER BLUES 16

Stoli Blueberry, Lemon, St. Germaine, Cointreau, Blueberry Puree

### STAYCATION 17

Boulard Calvados, Appleton Rum, Banana Liqueur, Lemon, Angostura Bitters Brown Sugar

### BITTER-ESQUE 14

Tanqueray, Campari, Lemon, Simple, Grapefruit Bitters, Sparkling

### LAVENDAR MARGARITA 14

Sauza Blanco, Lemon, Ancho Reyes, Lavendar

### BERRY AMARGA 16

Leblon Cachaca, Chambord, Lime, Simple, Egg White

### WHITE

GIESIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 12

PRIMOSOLE ORGANIC PINOT GRIGIO PUGLIA, ITALY 10

ACROBAT PINOT GRIS, OREGON 12

LICIA ALBARINO RIAS BAIXAS, SPAIN 12

RED TAIL RIDGE DRY RIESLING FINGER LAKES, NEW YORK 14

MARCHESE LUCA SPINOLA GAVI DI TASSAROLO DOCG, ITALY 14

PIQUITOS MOSCATO VALENCIA, SPAIN 12

DREYER RESERVE CHARDONNAY NORTH COAST, CALIFORNIA 16

JORDAN CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA 20

### ROSÉ

LES DAUPHINS, COTE DU RHONE CUVÉE SPECIALE, RHONE VALLEY, FRANCE 12

### RED

VINAS 3 BY ROW ELEVEN PINOT NOIR, CALIFORNIA 14

CARLETTO MONTEPULCIANO D'ABRUZZO, DOC, ABRUZZO 12

SHADOW HILL MERLOT COLUMBIA VALLEY, WASHINGTON 12

LUBERRI RIOJA, SEIS DE LUBERRI, SPAIN 14

BINDI SERGANDI CHIANTI, ITALY 12

LIBERTY SCHOOL CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA 14

MARKHAM CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA 26

ARGENTO "ORGANIC" MALBEC UCO VALLEY, ARGENTINA 14

LANCASTER ESTATE WINEMAKER'S CUVÉE BORDEAUX BLEND, CALIFORNIA 20

## NON ALCOHOLIC

### FLAVORED ITALIAN SODA 7

Dragon fruit, Coconut, Apple, Geisha Cascara  
Featuring Roj Premium Cane Sugar Syrup

### SODA 3.5

Coke, Diet Coke, Sprite and Ginger Ale

### MOCKTAILS 9

Mango Cucumber Mule  
Dragon fruit Mint Lemonade

### HOT BEVERAGES

Coffee 3  
Espresso 4.5  
Cappuccino 6  
Latte 6  
Hot Tea 2.5

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness