

Most dietary restrictions can be accommodated upon request.

## APPETIZERS

### TRUFFLE BURRATA TOAST 21

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

### PEAR & CITRUS SALAD (GF) 15

Fresh Baby Spinach & Mixed Greens, House-Made Orange Tarragon Vinaigrette, Radish, Sliced Pear and Oranges, Shredded carrot, Strawberries and Pistachio Crumble

### WILBUR SALAD (GF) 15

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

### LOBSTER BISQUE 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

### 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 and Yellow Peppers, Seasonal Squash, Basil, served with grilled bread

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

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

### MAHI MAHI TACOS 19

Blackened Fresh Mahi Mahi, Pineapple Salsa, Tomatillo Creme Fraiche

### GRILLED ATLANTIC OCTOPUS 25

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

### LOCAL OYSTERS (GF) Market Price

White Balsamic Mignonette, Cocktail Sauce, Hot Sauce, Lemon

### CHARCUTERIE BOARD 24

Authentic Italian Meats and Cheeses with Crackers and Toast Points

### ESCARGOT VOL AU VENT 22

Helix Escargot, Pancetta, Garlic Herb Butter, Volauvent

## 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 (GF) 59

Garlic Mint Marinade, Madagascar Vanilla Parsnip Puree, Shaved Brussel Sprouts, Cherry Port Reduction

### SCAMPI 29 (GF Pasta Available +5)

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

### PAN SEARED SALMON (GF) 36

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

### CHILEAN SEA BASS (GF) 51

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

### PEKING DUCK LEG (GF) 45

Slow Roasted, House-made Spice Blend served over Seasonal Root Vegetable Puree and Cauliflower Flourets

### CHICKEN AND FETTUCINI CAPULIATO 33

House-made Fettuccine. Pan Roasted Chicken Breast, Grana Padana Cream and Sun-dried Tomato Pesto

### BONE IN PORK CHOP 38

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

### CHICKEN ROULADE (GF) 36

Chicken Rolled with Seasonal Greens and Local Squash, Kale, Onion, Carrots, Mushroom and Eggplant served with Asparagus Spears and topped with a Whiskey Demi-glaze

### BLACKENED MAHI MAHI (GF) 39

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

### LOBSTER RAVIOLI ROSA 33

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

## STEAKS AND CHOPS (From Ristelli)

FILET MIGNON PRIME 8OZ 55

BONE IN RIBEYE 16OZ 63

NY STRIP STEAK 16OZ 58

VEAL CHOP

### STEAKS AND CHOPS ADD ONS

South African Lobster Tail 6oz +50

Crab Cake +27

Grilled Shrimp +15

Garlic Herb Butter +2

Sauteed Mushrooms and Onions +4

Hollandaise Sauce +4

Au Poivre +5

## SHAREABLE SIDES

### BOURISN WHIPPED POTATOES (GF) 12

With Garlic and Herbs

### GRILLED ASPARAGUS (GF) 12

Grana

### MUSHROOM RISOTTO (GF) 21

Butter, Granna Padana Cheese, Truffle slivers

### ROASTED SWEET POTATOES 13

Roasted in Olive Oil, Cinnamon, Salt Pepper and Paprika

### TOASTED BRUSSELS SPROUTS (GF) 13

Maple Butter, Bacon, Sunflower Seed Brittle

### SEASONAL VEGETABLE (GF) 12

Steamed Broccoli and Baby carrots

## DRAFT BEER

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

## 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 and Strawberries

### LAVISH LIVIN'. 15

Botanist Gin, Italicus, Fresh Lime, and Grapefruit, Lavendar, and 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 and 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, Anchon Reyes, Lavendar

### BERRY AMARGA 16

Leblon Cachaca, Chambord, Lime, Simple, Egg White

## 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

## WINES BY THE GLASS

### SPARKLING

LA MARCA PROSECCO VENETO, ITALY 12

MALVIRA SPARKLING ROSE RIVE GAUGHE, 2021 16

### 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 CUVEE 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 CUVEE BORDEAUX BLEND, CALIFORNIA 20