



SALADS	HORS D'OEUVRE		SIDES																																						
<p>SUNDAY SALAD 8 Crisp Romaine, Red Onion, Tomato, Cucumber, Sliced Pepperoncini, Garbanzo Beans, Parmesan and Italian dressing. <i>Add meatball for \$4</i></p> <p>OUR CAESAR 10 Romaine, Escarole, Shaved Pecorino, Ciabatta Croutons <i>Add Anchovies \$2</i></p> <p>IMPORTED BURRATA 16 Baby Heirloom Tomatoes, Prosciutto San Daniele, Grilled Ciabatta</p> <p>DOUBLE WEDGE 14 Bacon Lardons, Hard Boiled Egg, Gorgonzola, Cucumber, Red Onion, Tomato, Boston Bibb, Iceberg, Blue Cheese Dressing</p> <p>COBB SALAD 15 Grilled Chicken, Bacon, Cherry Tomato, Avocado, House Mixed Greens, Louis Dressing Substitute for: Lobster \$7 Shrimp \$6</p>	<p>Grilled Octopus 19 Arugula Salad, Cherry Tomato, Red Wine Vinaigrette</p> <p>Mediterranean Mussels 17 White Wine Garlic Or Spicy Red Sauce</p> <p>Tuna Avocado Crudo 16 Seaweed Salad, Ponzu Soy Sauce, Sesame Seeds</p> <p>Roasted Oysters 18 <small>half doz</small> Charred Jalapeno Butter, Fresh Lemon, Citrus Bread Crumbs</p>	<p>Joe's Mama's Meatballs 14 Marinara, Fresh Ricotta, Pecorino, Garlic Toast</p> <p>Flash Fried Calamari 14 Lemon Caper Aioli, Classic Cocktail Sauce</p> <p>Lobster de Jonghe 21 Herb Butter, White Wine, Grilled Ciabatta, Citrus Bread Crumbs</p> <p>Baked Clams 11 <small>half dz</small> 20 <small>dz</small> Butter, Lemon, Herb Bread Crumbs</p>	<p>SIGNATURE FRITES 8 Maitre D' Butter</p> <p>WHIPPED POTATO 8 Chef's Special Daily Preparation</p> <p>JALAPEÑO HASH BROWNS 8 Onion, Jalapeno, Parmesan, EVOO</p> <p>ORZO CACIO PEPE 10 Parmesan Romano, Butter, Black Pepper</p> <p>ELOTE SAUTÉED CORN 8 Lime, Chilis, Cilantro, Parmesan</p> <p>SAUTÉED ASPARAGUS 10 Garlic, Lemon, Brown Butter Pecorino</p> <p>CHARRED BROCCOLINI 10 Roasted Garlic, Lemon, EVOO</p> <p>FRESH SPINACH 10 Guest's Choice of: Sautéed, Steamed, or Creamed</p> <p>LOBSTER MAC N' CHEESE Butter Poached Lobster, Cheddar Cheese Bechamel, Bread Crumbs 20 <small>4 oz</small> 26 <small>6 oz</small></p> <p>ULTIMATE TWICE BAKED POTATO FRIDAY & SATURDAY ONLY</p>																																						
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BY *the* GLASS

SPARKLING & CHAMPAGNE

Rosé Brut L.Bouillot Cremant de Bourgogne	14 / 59
Ferrari Brut Italy NV	16 / 49
Cava Campo Vieja, Penedes NV.....	10 / 38
Prosecco "V", Veneto NV	9 / 36
Moscato d'Asti Saracco	12 / 44
Champagne Moet Chandon Brut, Imperalel.....	18/90

WHITE & ROSE

Rosé Band of Horses '16	9 / 36
Fumé Blanc Ferrari-Carano, Sonoma County, '15	9 / 36
Sauvignon Blanc Whitehaven, New Zealand '17.....	11 / 44
Sauvignon Blanc Delaporte Sancerre, FR '16	15 / 58
Chablis Seguinet-Bordet, Chablis '16.....	15 / 58
Chardonnay Laguna Ranch, Carneros, CA '16	12 / 46
Chardonnay Ferrari Carano, Sonoma, CA '16	15 / 44

REDS

Sangiovese "V" Chianti, Italy	10/40
Pinot Noir Storypoint, Headsburg, Sonoma	11/44
Pinot Noir Elouan by Caymus, OR	13 / 52
Red Blend 	22 / 82
Red Blend Ferrari-Carano Siena, Sonoma.....	10/ 38
Malbec Terrazas Altos del Plata, Mendoza	9 /36
Cabernet Sauvignon M atthew Fritz, Mendocino	10 / 48
Cabernet Sauvignon Simi, Alexander Valley '14	13/50
Cabernet Sauvignon Ditka Napa '14	15 / 58

Private Wine Selection JB SELECTIONS

CABERNET SAUVIGNON

Nickel & Nickel, CC Ranch, Napa '15.....	120
Chimney Rock, Stags Leap, Napa '15	155
Chimney Rock, Tomahawk, Stags Leap '13.....	240
Opus One, Napa '14.....	550
Checkerboard, Aurora Vineyard, Napa '13.....	450
Quintessa, Rutherford, Napa'14	260
Schrader, RBS "Kalon" Napa '15	750
Schrader, Georges III, Napa '08	750
Schrader, T6, Napa '05.....	825

LARGE FORMAT CABERNET SAUVIGNON

Groth Reserve (6L) Napa Valley 2013	1295
Merryvale Profile (1.5L) Napa Valley 2010.....	450
Caymus, Napa Valley '15 (1 L)	125
Schrader, Old Sparky, Kalon Vineyard '15 (1.5L)	1600

Vintages subject to change, thank you.

COCKTAILS

VICTORY COSMO | 12

Victory Vodka, Fresh
Lime, Cranberry

PERFECT MANHATTAN | 14

Maker's Mark, Sweet
& Dry Vermouth

YORK STREET MULE | 12

Tito's Vodka, Fresh Lime,
Ginger Beer

SPRITZER | 13

Cava, Bitter Truth, Lemon Peel

ORCHARD COLLINS | 13

Hendricks Gin, Apple Cider, Fresh
Lemon Juice,
Ginger Beer

SIDECAR | 14

Hennessy V.S., Cointreau, Fresh
Lemon Juice , Sugar Rim

MARGHERITA | 12

Milagro Silver, Lime,
Pamplemousse

JF-UP | 12

Belvedere Vodka, Olive
Juice, Tomolives

PAPER PLANE | 11

CH Bourbon, Aperol,
Amaro, Lemon

HEMINGWAY | 12

Real McCoy Rum,
Grapefruit Juice, Fresh Lime,
Luxardo Cherry Liqueur

BEER

ANTI-HERO REVOLUTION	7
REVOLUTION SUN CRUSH.....	7
GUINNESS.....	6
ALTER.....	7
AMSTEL LIGHT.....	5
BECKS N/A.....	5
BELL'S 2 HEARTED.....	7
BELL'S OARSMAN ALE.....	7
ALLAGASH WHITE.....	8
COORS LIGHT.....	5
HEINEKEN.....	6
LIND FRAMBOISE.....	9
MILLER LITE.....	5
MODELO.....	5
PERONI.....	6
STELLA ARTOIS.....	6

BY *the* BOTTLE

CHAMPAGNE

Brut Bollinger, FR NV.....	125
Veuve Clicquot Rose, France NV.....	135
Champagne Brut Dom Perignon, FR	199

SAUVIGNON BLANC

Pouilly-Fumé, Francis Blanchet, Loire '16	63
Delaporte, Sancerre, Loire '16.....	65
Cakebread, Napa Valley '15	80

CHARDONNAY

Ferrari Carano, Sonoma, CA '16	44
Patz & Hall, Sonoma Coast '15.....	68
Maison Champy, Rully, Burgundy '12.....	76
L'Olivet, Russian River Valley 2014.....	60
Newton Unfiltered, Napa Valley 2014.....	95
Mer Soleil, Santa Lucia 2015.....	58
Farniente, Napa '16.....	75
Kongsgaard, Napa '15.....	210

GLOBAL WHITES

Aligote, Dureuil-Janthial, Burgundy '14.....	58
Chenin Blanc, Vouvray, Fouquet "Silex" 16...	56
Cortese Serafino, Gavi di Gavi,.....	48
Piedmont '16	

PINOT NOIR

Domaine Leroy, Burgundy '15	98
Belle Glos, Las Alturas, Russian River '16.....	65
Patricia Green, Ribbon Ridge, WA '15.....	85
Failla Sonoma, CA '15	

GLOBAL REDS

Brusset "Hts Montmirails", Gigondas '09	98
M.S Ogier "La Rosine", Ampuis, Rhône '11 ...	96
Garnacha, Pasanau "Torrents", Priorat '12 ..	85
Tempranillo, Campo Viejo, Gran Reserva '11 .	65
Tinta de Toro, Numenthia '10.....	95
Barolo, C. Montezemolo "Monfalletto" '13	135
Brunello di Montalcino, Tenuta Nuova.....	175
Amarone di Valpolicella, StAntonio '13.....	115

OTHER REDS

Merlot Decoy, Sonoma '15.....	15 / 58
Merlot Duckhorn, Napa Valley '14.....	85
Red Blend Paraduxx, Napa Valley '15.....	80
Red Blend Prisoner, Napa '16.....	22 / 82
Malbec Terrazas "Compuertas" '12.....	75
Zinfandel Turley, Alexander Valley '15.....	74

CABERNET SAUVIGNON

BonAnno, Napa '14	62
Hess, Allomi, Napa Valley '15.....	70
Silver Oak, Alexander Valley '13	89
Enos Totem Ridge, Knights Valley '13.....	90
BonAnno, Napa '14	62
Orin Swift, Palermo, Napa Valley '15.....	75
Chateau Montelena, Napa Valley '14.....	98
Jayson, Pahlmeyer, Napa Valley '15.....	125
Cakebread, Napa Valley '14	110
Groth, Oakville, Napa Valley '13	95