



SMALL PLATES  
& STARTERS

- SHRIMP COCKTAIL**  
Chilled tiger shrimp, fiery cocktail sauce,  
fresh horseradish **GF** 5 each

**CAPRESE SALAD**  
Heirloom tomatoes, fresh mozzarella, basil,  
olive oil, balsamic glaze **V GF** 16

**RHODE ISLAND STYLE  
CALAMARI**  
Breaded and fried with crispy artichoke  
hearts and lemon-herb aioli 15

**SAUSAGE & PEPPERS**  
Spicy banana peppers, Italian sausage,  
roasted potatoes, tomato-rosemary  
demi-glaze **GF** 16

**ARTICHOKE AND OLIVES**  
Grilled long stem artichokes, fried olives,  
Greek gigantes beans, crumbled goat  
cheese, garlic crostini **V** 16

**SPICY CHILI LIME SHRIMP**  
Tiger shrimp, red chilies, garlic, lime, pickled  
Serrano peppers served with crostini 16

**BEEF CARPACCIO**  
Beef tenderloin, red wine vinaigrette,  
crispy capers, shallots, Dijon mustard,  
arugula salad, focaccia crostini 20

**HERB FOCACCIA**  
With Amogio and basil pesto **V** 12

**GRAPE AND FETA BRUSCHETTA**  
Blistered grapes, whipped feta, garlic  
crostini, arugula, pumpkin seeds, red wine  
glaze **V** 15

SIDES

- OLIVE OIL GRILLED ASPARAGUS**  
Parmesan crumble **V GF** 12

**SAUTEED SPINACH**  
Extra virgin olive oil, fresh garlic **V GF** 9

**TRUFFLE PARMESAN FRIES**  
Shoestring cut, roasted garlic aioli **V GF** 9

**CREAMY PEA RISOTTO**  
Slow simmered arborio rice with sweet peas  
and parmesan cheese **V GF** 12

\*Ask your server about menu items that are cooked to order  
or served raw. Notice: consuming raw or  
undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness.  
\*20% gratuity added to parties of 6 or more. No separate  
checks for parties of 8 or more.

ENTREES

- CHICKEN PICCATA**  
All natural chicken breasts, capers,  
artichokes, lemon basil sauce and pasta  
Ali Olio 25

**CHICKEN MILANESE**  
Fried chicken cutlet, arugula, fresh  
mozzarella, cherry tomatoes with lemon  
vinaigrette 25

**SHRIMP SCAMPI WITH LINGUINI**  
Homemade linguini, Colossal shrimp,  
garlic butter, parmesan cheese and fresh  
herbs 26

**SAUSAGE AND PESTO  
ORECCHIETTE**  
Fennel sausage, basil pesto, parmesan  
cheese and pine nuts 24

**ORANGE GLAZED SALMON**  
Grilled salmon fillet, orange blossom  
honey, sauteed spinach, potatoes **GF** 29

**FRIED PERCH DINNER**  
Shoestring fries, malt vinegar coleslaw,  
tartar sauce 28

**HALIBUT WITH CREAMY PEA  
RISOTTO**  
Alaskan halibut, sweet peas, Arborio rice,  
herb oil, pea tendrils and artichoke &  
tomato salad 41

**ALL AMERICAN BURGER**  
2 smash patties, American cheese,  
lettuce, tomato, onion, pickle and  
shoestring fries 18

**FRENCH BURGER**  
2 smash patties, sherry vinegar glazed  
onions, swiss and provolone cheese, garlic  
aioli and shoestring fries 18

**ICELANDIC COD SANDWICH**  
Crispy, golden-brown fried cod fillet,  
toasted brioche bun, shredded lettuce,  
tartar sauce and shoestring fries 17

\*Add side Caesar Salad 4

STEAKS & CHOPS  
INCLUDES POTATO AND VEGETABLE

- CHAR-GRILLED FILET MIGNON**  
8 oz Chairman’s Reserve, served with  
signature Zip sauce 46

**NEW YORK STRIP STEAK**  
Australian Wagyu with salsa verde 49

**RACK OF LAMB CHOPS**  
With mint Chimichurri 43

**BERKSHIRE PORK CHOP**  
Served with peaches 34

\*Add Caesar Salad 4

SOUPS & SALADS

- CLASSIC FRENCH ONION SOUP**  
With caramelized onions, simple toast,  
three cheese gratin 10

**ROASTED BEET AND BRIE SALAD**  
Golden beets, red beets, arugula, citrus,  
Brie, sunflower seeds, tomatoes, crispy  
shallots, tomato vinaigrette **V** 16

**BURRATA AND MELON SALAD**  
Burrata, honeydew, watermelon, cherry  
tomatoes, fresh basil, mint syrup **V GF** 18

**CLASSIC CAESAR SALAD**  
Romaine hearts, garlic bread sticks,  
creamy Caesar dressing, shaved  
Parmigiano Reggiano, white anchovy **V** 16

**PEAR AND FIG SALAD**  
Pears, dried figs, Marcona almonds, red  
onions, creamy goat cheese, arugula and  
baby spinach with a fig and honey  
vinaigrette **V GF** 16

Add - Tenderloin tips 15, Grilled Chicken 12, Salmon 12, or Grilled Shrimp 5 each