

Steaks, Chops & Poultry

8 oz. Wood-Fired Filet

Served with your choice of potato gratin or roasted red potatoes, broiled broccolini and brandied mushroom sauce. 24.95

12 oz. Certified Angus Beef® New York Strip

Served with your choice of potato gratin or roasted red potatoes and broiled broccolini. 24.95

12 oz. Certified Angus Beef® Ribeye

Served with your choice of potato gratin or roasted red potatoes and broiled broccolini. 24.95

Bone-in Pork Chops

Two center-cut chops served with root vegetable mash, a pearl onion and mushroom ragout. 21.95

Fire Roasted Airline Chicken

Served with lemon zest risotto, French beans and béarnaise sauce. 14.95

Fall-off-the-Bone Baby Back Ribs

Served with sweet potato fries and southwest slaw. Full Rack. 18.95 1/2 Rack. 14.95

Bistro Steak

Grilled Certified Angus Beef® steak medallions served with black pepper fries, Southwest slaw and citrus BBQ sauce. 14.95

Add a House Salad, Side Caesar Salad, or Cup of Soup 2.95

Add a Side

Lemon Zest Risotto

Sauteed Spinach with Cherry Tomatoes

Garlic Herbed Mushrooms

Sweet Potato Fries

Seasoned French Beans

Roasted Red Skin Potatoes

3.95 per side

Seafood & Pastas

Saffron Shrimp Risotto

Lemon risotto finished with saffron broth. Sauteed shrimp and pico de gallo. 14.95

Sicilian Atlantic Cod

Served with risotto and topped with a kalamata olive red pepper sauce drizzled with curry oil. 18.95

Grilled Swordfish Oscar

Topped with lump crab meat and bearnaise sauce, served with broiled asparagus and pan roasted red potatoes. 21.95

Caribbean Mahi-Mahi

Pan-seared and served with lemon zest risotto. Topped with mango pico de gallo and Malibu rum sauce. 19.95

Pan-Seared Rainbow Trout

Lemon butter caper sauce, French beans & almonds over seasoned wild rice. 16.95

Bouillabaisse

Scallops, shrimp & mussels & over basmati rice & vegetables in a saffron broth. 19.95

Pan-Seared Diver Scallops

Over orzo pasta with mushrooms, artichoke, tomatoes & baby spinach 22.95

Grilled Salmon

Wood-fired, served over sauteed spinach & grape tomatoes with wild rice and a side of bearnaise sauce. 17.95

Tuscan Grilled Tuna Steak

With an olive tapenade, lemon zest green beans and red potato salad. 18.95

Smoked Gouda Linguini

Tossed with cherry tomatoes, fresh basil & parmesan cheese topped with grilled chicken. 12.95 Substitute seared shrimp. 14.95

Lemon Chicken Piccata

Lightly breaded chicken over penne pasta with capers, olives, diced tomatoes, fresh basil & parmesan cheese. 13.95

Mama's Spaghetti and Meatballs

Housemade marinara, fresh basil & parmesan cheese. 12.95

Beef Tip Penne

Wood-fired Certified Angus Beef® steak tips with penne pasta in a porcini mushroom sauce. 14.95

Sandwiches & South of the Border

Sandwiches & Burgers served with fries.

Prestige Patty Melt

1/2 lb. burger topped with caramelized onions and Havarti cheese served on toasted marble rye. 10.95

Blackstone Reuben

Marble rye, sauerkraut, Provolone, 1000 island. 10.95

Shaved Prime Rib Dip

Sliced Prime Rib & Havarti cheese with our signature Au Jus. 10.95

Greek Lamb Burger

Mixed with feta and grilled, loaded with tzatziki, tomato and onion. 10.95

Prestige Burger

1/2 lb. beef with lettuce tomato, onion & pickle. 9.95

Add To Any Burger

• Bleu Cheese Sauce • Pepper Bacon • Mushrooms
• Caramelized Onions • Provolone • Smoked Cheddar • American • Havarti. .95¢ each

Steak Enchilada

Flour tortillas stuffed with seasoned beef, topped with house red chile sauce and cheese. Served with Spanish rice and Southwest slaw. 10.95

Seafood Enchilada

Flour tortillas stuffed with shrimp and lump crab, topped with a spicy tomatillo sauce. Served with Spanish rice and Southwest slaw. 11.95

Fajitas

Wood-fired beef tips or grilled chicken, with fajita vegetables on warm flour tortillas with Spanish rice and Southwest slaw. 11.95

Fish Tacos

Breaded tilapia, chipotle aioli, pico de gallo, shredded cheese and lettuce with Spanish rice and Southwest slaw. 10.95

Newcastle Fish and Chips

A true classic with beer battered cod. 10.95

Appetizers

Bacon-Wrapped Dates

Bleu cheese stuffed & bacon-wrapped dates, served with Thai balsamic sauce. 9.95

Spinach & Artichoke Dip

Seasoned with caramelized onions and served with our homemade flour chips. 7.95

Boneless Buffalo Wings

with a side of Ranch & Southwest slaw. 6.95

Wood-Fired Chicken Satay

with spicy Thai peanut sauce. 6.95

Steamed Edamame

with soy sauce. 4.95

Blackened Chicken Quesadilla

with black beans & melted cheese served with chipotle aioli, sour cream & guacamole. 6.95

Asian Combination

Potstickers, chicken satays, panko-dusted crab crouquettes served with a trio of sauces. 15.95

Beef or Chicken Nachos

Tri-colored chips topped with choice of seasoned beef tips or grilled chicken, melted cheese, sour cream, tomatoes, green onions and jalapenos. 9.95

Lobster Nachos

Layered with smoked Gouda, Cheddar and Jack cheese, black beans, jalapenos & lobster meat. 12.95

Awesome Calamari

with sweet chile sauce. 8.95

Sesame Seared Tuna

with hoisen & wasabi sauces. 10.95

Bruschetta

Fresh tomatoes, basil and garlic with balsamic glaze on toasted baguette. 6.95

Broiled Escargot or Shrimp

with chipotle butter & Havarti. 9.95

Bull Wings

Certified Angus Beef® Tips served over sauteed spinach with a garlic and bearnaise sauce. 9.95

Fresh Steamed Mussels

In a white wine butter sauce with capers and diced tomatoes. 11.95

Lobster-Style Jumbo Shrimp

with melted butter. 10.95

Antipasti

Artisan Cheese Plate

2yr. French Morbier, 18 month Beemster Classic, Hennings Cave aged cheddar and Drunken Goat. Served with warm sliced baguette. 12.95

Bresola Carpaccio

Air-dried beef tenderloin sliced thin and finished with baby arugula and extra virgin olive oil. 8.95

Caprese Salad

Fresh sliced tomatoes, mozzarella, basil and finished with balsamic drizzle. 8.95

Antipasti Platter (serves 2-4)

Our artisan cheese plate served with sopressata, bresaola, fruta de mostarda, peppadews, mixed olives, grilled roman artichoke and warm sliced baguette. 22.95

Pizza

All of our crusts are hand-stretched and we use only imported double zero flour from Italy

Neapolitan Margarita

San Marzano tomato sauce, imported pecorino and fresh mozzarella cheese topped with sliced grape tomatoes and fresh basil.

14" 13.95 Pizette 10.95

Italiano

San Marzano tomato sauce, imported pecorino and fresh mozzarella cheese topped with red onions, bell peppers and spicy Italian fennel sausage.

*Ask server for anchovies

14" 15.95 Pizette 12.95

Wise Guy

San Marzano tomato sauce, imported pecorino and fresh mozzarella cheese topped with Sopresata (Italian pepperoni), portobello mushrooms finished with fresh basil.

14" 15.95 Pizette 12.95

Prestige Supreme

San Marzano tomato sauce, grated mozzarella with sweet fennel sausage, pepperoni, red onions, bell peppers, mushrooms and kalamata olives.

14" 16.95 Pizette 13.95

Meat Lovers

San Marzano tomato sauce, grated mozzarella cheese with Canadian bacon, pepperoni and spicy Italian fennel sausage.

14" 17.95 Pizette 14.95

Build Your Own

San Marzano tomato sauce and grated mozzarella cheese. That is all of the help you get, the rest is on your own.

14" 10.95 Pizette 7.95

Toppings

Anchovies
Spicy Fennel Sausage
Pepperoni
Sopresata
Canadian Bacon
Grilled Chicken
Herb-roasted Mushrooms
Seasoned Hamburger
\$1.95

Bell Peppers
Fresh Jalapenos
Fresh Basil
Pesto
Chopped Garlic
Sundried Tomato
Artichoke Hearts
Kalamata Olives
Portobello Mushrooms
Sliced Grape Tomatoes
Red Onions
\$.95

Soups & Salads

SOUP

• **Soup of the Day.** Cup 2.95 Bowl 3.95

SALAD

• **Chef Salad.**

Chopped romaine lettuce, croutons, bacon, tomato, egg and zesty Italian dressing. 4.95

LARGE PLATE SALADS

Mixed greens, Gorgonzola, candied walnuts, dried cranberries & red wine vinaigrette. 6.95 or with:

• **Fire Roasted Chicken.** 9.95

• **Hoisen-Glazed Salmon.** 12.95

• **Wood-Fired Steak Tips.** 11.95

• **Cajun-Seasoned Shrimp.** 9.95

• **Seared Tuna** with hoisen & wasabi sauces. 10.95

SPECIALTY SALADS

Coconut Chicken Strawberry Salad

Fresh greens, strawberry vinaigrette, fresh strawberries, candied walnuts & parmesan cheese. 10.95

Chicken Caesar

Fire-roasted chicken breast over classic Caesar salad with Romaine. 9.95

Cajun Ranch Salad

Wood fired chicken with chopped Romaine lettuce, Cajun Ranch dressing, tomatoes, Romano cheese & homemade croutons. 9.95

Two Crabby Salad

Two savory lump crab cakes atop a salad of Asian slaw & sweet chile sauce. 10.95

Greek Salad

Fresh-cut Romaine with kalamata olives, onion and feta in a Greek vinaigrette topped with gyro meat and tzatziki sauce. 9.95

Panko Crusted Salmon Salad

Stuffed with spinach and artichoke atop a spring mix salad finished with sweet chili sauce. 13.95

Tuscan Sun Chicken Salad

Woodfire grilled chicken, chopped romaine, kalamata olives, red onion with a sundried tomato vinaigrette, basil and parmesan cheese. 9.95

All special orders welcome at an additional cost.

Split plate charge 2.50

20% Gratuity added to parties of 8 or more.

All promotions and special offers must be presented to server prior to ordering.

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.