

AVAILABLE II A.M. - CLOSE

COLD STARTERS

CHILLED JUMBO SHRIMP served with traditional cocktail sauce and lemon Each 2.50 BASIL-CURED ATLANTIC SALMON served with goat cheese cookies, capers, red onions & lemon 7.25	SOUTH PHILLY STYLE ANTIPASTI ASSORTMENT sweet roasted peppers, calamata olives, Auricchio provolone, bard salami, sliced capicolla, marinated heirloom tomatoes and soft garlic bread 11.25	CRAB COCKTAIL classic Maryland jumbo lump crab over shredded lettuce and homemade cocktail sauce FRUIT AND CHEESE PLATE	Mari
COLD-WATER OYSTERS ON THE HALFSHELL lemon and oak-aged Sherry mignonette Market PÂTÉ chef selection of fine pâtés and accompaniments 10.75	HAWAHAN POKE traditional Hawaiian dish with sashimi-style Ahi, layered with seaweed salad, pineapple, roasted red peppers, Asian glaze and green onions 13.75	fresh fruit, Manchego, Maytag Blue and seasoned goat cheese, with toasted French bread slices	15.7
	COOKIES		
Barbeque Chicken	THE GANGSTER	SHRIMP AND SPINACH	
pulled barbeque chicken topped with smoked Gouda 7.50	Italian sausage & sweet onions with pomodoro & Parmesan 7.25	sautéed together with toasted garlic and then cooled. served on toasted baguette with Parmesan	7.5
Blue Cheese, Toasted Garlic Slivers	Crab Dip		

Maryland jumbo lump crab with horseradish,

cream cheese & chives

5.75

AND ASIAGO CHEESE

with Parmesan and cream cheese blended to a

smooth texture, spread on toasted baguette and baked

SAMPLER

8.50

mix it up

8.50

		HOT STARTERS		
STEAMED LITTLENECK CLAMS one pound of fresh clams steamed with white wine, shallots, garlic, parsley, and basil PRINCE EDWARD ISLAND MUSSELS	12.25	Jumbo Shrimp "Les Saisons" an old favorite of friends; cold water shrimp sautéed with garlic, shallots, mushrooms and julienne carrots, tossed in beurre blanc and parsley	12.75	ESCARGOTS in the style of Bourgogne (fennel, garlic, butter and parsley) 9.25 SCALLOPS pan blackened with lemon basil beurre blanc Each 5.00
one pound of fresh mussels Steamed with white wine, shallots & garlic Steamed with a savory fennel & sambucca broth	10.50 10.50	Surf and Turf on a Stick jumbo shrimp and New York sirloin together on a skewer, cooked on the open grill and served with sweet and spicy Sambal, jasmine rice, and seaweed salad	12.25	STUFFED MUSHROOMS 6 mushroom caps filled with a savory blend of spicy Italian sausage and mozzerella 7.25
DEEP-FRIED WILD MUSHROOMS lightly breaded and served with ranch dressing DEBBIE'S GOAT CHEESE	7.25	ROCOCO JUMBO LUMP CRABCAKE Bruce is from the East Coast, he knows how it is really done; accompanied by a subtle Thai red chili		DEEP-FRIED CALAMARI fried to golden brown served with house made marinara 7.25 "Rhode Island Style" fried golden brown & tossed
ROCOCO FRIED SHRIMP tossed with buttermilk and New England Clam Fry;	12.00	cream sauce and a small field salad tossed in balsamic vinaigrette, the idea is to taste the crab, not all the	Market	with banana cherry peppers & garlic butter add 1.00 "Greek Style" also fried to golden brown & tossed with Calamata olives, tomatoes, Feta cheese & field greens add 3.29

			Sumeut, fushime rece, and sea week suma	12.2)	0	, ,
DEEP-FRIED WILD MUSHROOMS lightly breaded and served with ranch dressing DEBBIE'S GOAT CHEESE served with fried wontons for dipping ROCOCO FRIED SHRIMP tossed with buttermilk and New England Clam Fry served with tarter or cocktail sauce	у;	7.25 12.00	ROCOCO JUMBO LUMP CRABCAKE Bruce is from the East Coast, he knows how it is really done; accompanied by a subtle Thai red chili cream sauce and a small field salad tossed in balsamic vinaigrette, the idea is to taste the crab, not all the other ingredients!	Market	"Greek Style" also fried to golden brown & tossed with Calamata olives, tomatoes, Feta cheese &	7.25 add 1.00 add 3.25
			SOUPS & SALAD	S		
Mushroom Soup			Rococo Little Salad	5.25	THE WEDGE SALAD	
velvelty cream of shiitakes, leeks and scallions,					iceberg, sliced roma tomatoes, bermuda onions,	
with sherry		4.25	Rococo Love Salad		bleu cheese crumbles and 1000 Island dressing	5.75
Bowl with a Br	rie Cookie	6.25	iceburg lettuce, roma tomato, red onion, Italian meats & tossed with red wine vinaigrette & lots of garlic & love.		BETTER GARDEN GREENS WITH MORE STUFF	
SOUP OF THE DAY				or 2 11.25	better house mix (mache, radiccio, oak leaf and mizuna)	
never made with anything but the best ingredients	Сир	4.25	Price fo	or 4 18.75	with grilled pears, spiced walnuts, Roquefort and bacon,	
	Bowl	5.50			balsamic vinaigrette	10.50
			Caesar salad		A I C C	
New England Style Clam Chowder			an old favorite, made with care with Romaine leaves		ASIAN-INFLUENCED SPINACH SALAD	
old-school favorite	Сир	4.75	and real anchovies	5.25	baby spinach, green cabbage, snow peas and shiitake mushrooms, tossed with sesame, ginger and rice vinegar	
	Bowl	5.50	ADD TO ANY SALAD		dressing, crispy rice noodle "kerchiefs"	7.50
			crumbled Roquefort 1.00 crumbled bacon	1.00		

grilled jumbo shrimp 8.25

grilled chicken breast 4.25



PENNE RECEIVE STEEL DESCRIPTION AND MINESTER STEEL STE	PASTA 101 sauce of olive oil, chicken broth and toasted garlic			PASTA 102 Pomodoro sauce of vine-ripe tomatoes, basil, toasted garlic and extra virgin olive oil				
ROTHE SOUTH PULLS STYLE cub rounds for the New Joyan, Calimete allivor & opportune to the Control of the Joyann, Calimete allivor & opportune to the Joyann, Calimete & opportune					11.25			
ROTION SOUTH PILLEY STYLE action named with the juppons, Calemate affect of agglant PASTA 201 Affects and more and the first juppons, Calemate affect of agglant and the second problems of the problems of	Linguine with Spinach, Basil and	WILD MUSHE	ROOMS		PENNE BOLOGN	ESE		
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ROCKED STECIALTY PASTA Concessor Burners, Regions Burners, bail & tundried immuse **ADD THESE TO ANY DISH **ADD THE ADD THESE TO ANY DISH **ADD		and earthy rolled	Italian bacon	14.75				0
SEAFOOD SEAFOOD MAD THESE TO ANY DISH 4.27 Salvan of Canalia Jounn Summer (g) \$2.25 SEAFOOD MAD THESE TO ANY DISH 4.28 Salvan of Canalia Jounn Summer (g) \$2.25 SEAFOOD MAD THESE TO ANY DISH SEAFOOD MAD THESE TO ANY DISH READ SHOWN SHOWN IN THE ANY DISH READ TH							ktra virgin olive oil and Reggiano Parmesan	18.50
SEAFOOD NORTH ALLANTIC SALMON Spilled served with Jennes and wife vel will promote and wife vel with the immediate of the first search with the more and benefits must be first from the more of gengers and more of gengers and part of gengers and part of the very with the priviled general schools to general schools to general the wife of the state of gengers and part of gengers and the part of gengers and gengers are such do schools and gengers are such as a fine genger school of gengers and gengers are such do schools and gengers are such as a few part of gengers and gengers are such as a few part of gengers and gengers are such as a few part of gengers are such as a few part of gengers and gengers are such as a few part of gengers and gengers are such as a few part of gengers and gengers are such as a few part of gengers and gengers are such as a few part of gengers and gengers are such as a few part of gengers and g	classic with pine nuts, Reggiano Parmesan, t	basil & sundried i	tomato	13.25			iration)	Market
SEAFOOD ALE SOLE 1000: White ATLANTE SALSON 1000: White ATLANTE SALSON 1000: White ATLANTE SALSON 1000: SALSO			ADD	THESE T	TO ANY DISH			
NORTH ATLANTIC SAIMON The with ducting of flour, sented in butter, shown and parts of a Geo. Concourse. Some at Meanter, with the original parts of geogram of geogram of parts of geogram of parts of geogram of parts of geogram of geogr	GRILLED BONELESS CHICKEN BREAST			4.25	Skewer of Grilled	Јимво Ѕнгімр	· ·	8.25
was with during of flour, santed in batter, earry Noberta, lemon and parity in the curry Noberta, lemon and parity in the curry Noberta, lemon and parity in the curry Noberta, lemon and parity in the not second or same a Mensiere, with the most and Mensiere, with the not second in a bandon stand of good and the second with the same allows as the second with the se				SEAF	COOD			
RABBOO STEAMED SALMON GEOGRAPH PART ON ALL CHOP HOUSE FARE ROASTED OR GRILLED RIBERY. STEAK PORK TENDERL ON PORK TENDERL ON First, is concess, seasoned with cacked papper or will, grilled to your liking 29.25 INTERNATIONAL CHOP HOUSE FARE ROASTED OR GRILLED FILET MICKON ROASTED OR CRILLED FILET MICKON ROASTED OR CRILL	ALE SOLE		North Atlant	IC SALMON			Lobster and Shrimp Risotto	
BAMBOO STEAMED SAIMON steemed in a bamboo steamer over a fragrant broth, arved with fighed in a batter of egg, was and parely, sasted and served with blanc and learns COMENDER PACES OF CREADER PACES OF CREADER PACES OF STARE ONETH TUNA With them and olive wil Activity and bursty bordelaise OSAIMON COMENDER PACES OF TAIL COMENDER PACES OF TAIL ACTIVITY OF A CREAT PICE OF TAIL COMENDER PACES OF TAIL COMENDER PACES OF TAIL ACTIVITY OF A CREAT PICE OF TAIL COMENDER PACES OF TAIL COMENDER PACES OF TAIL COMENDER PACES OF TAIL ACTIVITY OF A CREAT PICE OF TAIL COMENDER PACES OF TAIL ACTIVITY OF A CREAT PICE OF TAIL COMENDER PACES OF TAIL COMENDER TAIL COMENDER PACES OF TAIL COMENDER TAIL COMENDE	ERE: with dusting of flour, sautéed in butter,		grilled, served with	lemon and oliv	ve oil	19.25		,
mo Geograf. Immo pully and croatenes in Reascase: Algorithm of better forget and and parsley, sasteed and served with blane and lemon 18.25 CORIADER ENCRUSTED SALMON relabed with grated ginger of croateded oriented open reasted medium and slive will with themo and alive wil with themo and alive wil with themo and alive wil atted with rich and hearty bordelaise CAREAT PIECE OF TAIL. CORIADER ENCRUSTED SALMON relabed with grated ginger of croateded oriented open reasted medium and served with a fragmant ginger state. CAREAT PIECE OF TAIL. Cold cater lobbure will brained with builter, while wime of batter, served with disrum butter Market INTERNATIONAL CHOP HOUSE FARE ROASTED OR CRILLED RIBERYE STEAK PORK TENDER 101 Port and success assumed with croated papper are stat, grilled to your libring ROASTED OR GRILLED NEW YORK STEIP Prime, 14 monecs, sammed with croated papper with grilled pears, branchy of shallons a pear of piece of fail with your filer Market Market This is a little complicated. The thingh's cooked "conflict" the cripped. The breast is carefully seared and parted with pasta. SIDES & ADD-ONS Law Speace Survicia Surviced with pasta. SCALIOR AND MUSIRGOM RISOTTO with outflow, with outflow, with sufficiency with the submitted with builtons, with sufficiency with part and chorizon garle. RHODE ISLAND MUSIRGOM RISOTTO with outflow, with printed with part and the state of the long that the contribution state and the croated with built on and chorizon sanage and		17.25	Bamboo Steam	ED SALMON			finished with Parmesan and AA butter	
wild mothroom and Rosco Asian glaze & seame oil blane and lemon 18.25 COBIANDER FNCRISTED SAIMON rubbed with genetal ginger & cracked corriander, pan roasted with temon and olive oil 24.75 atted with frieb and bearty bordelake 25.90 "A GREAT PIECE of FAIL! OSLAIMON rushlable Market "A GREAT PIECE of FAIL! "ONE STENDER FNCRISTED SAIMON rushlable "A GREAT PIECE of FAIL! OSLAIMON rushlable "A GREAT PIECE of FAIL! "ONE STENDER FOR CHILLED RIBEYE STEAK PORK TENDERION Day are restall greatly to your like rushed pepper rest alt, grilled to your liking ROASTED OR CRILLED NEW YORK STRIP PIFT, a GO ORGERIALED FLIET MIGNON CROSTED OR GRILLED FLIET MIGNON CONSTED OR GRILLED FLIET MIGNON CONST	on of capers, lemon pulp and croutons	18.25	steamed in a bambo	o steamer over		d .		
OWFIN TUNA OWFIN TUNA OWFIN TUNA OWFIN TUNA THEOR STATED CORLANDER ENCRUSTED SALMON rubbed with grated gingge & crucked coriander, pan roasted medium and served with a fragrant gingge sauce 22.50 AGREAT PLECE OF TAIL OSALMON Cold warter labrated with thraided with the dilots, white wine & batter rail braised with therew hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrated with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrated with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL AGREAT PLECE OF TAIL OSALMON Cold warter labrater with drawn hatter AGREAT PLECE OF TAIL OSALMON CON WARTER CON CON CONTROLLED NEW YORK SETTE Prime, 14 ourse, susmood with cracked papper For the race with grided and served with grided and served With grided and served Cold addition, and served With grided and served Cold addition, an	ED Francaise: dipped in a batter of eggs, san and parsley, sautéed and served with	ANCAISE: dipped in a batter of eggs, with stir-fried green cabbage, pea pods, scallions, carrots,						
The point of the month of the part of ginger & cracked corrimder, pan roasted with from and of love oil and bearry bordelaise 26.50 SAIMON S	blanc and lemon	18.25						
wasted with rich and bearty bordelaise 26.50 "A Great Piece of Tail." cold water lobster tail braited with shallors, white wine & butter, served with drawn butter Market INTERNATIONAL CHOP HOUSE FARE ROSSTED OR GRILLED RIBEYE STEAK PORK TENDERLON par noasted medium with sage, sliced and served with grilled to your liking 29.25 with grilled paper, brandy & shallors reveal with grilled paper with grilled paper, brandy & shallors some of paper par noasted medium with sage, sliced and served with grilled paper, brandy & shallors ROSSTED OR GRILLED NEW YORK STRIP PAR ROSSTED VEAL CHOP Prime, 14 ounces, seasoned with cracked papper with grilled to your liking 31.75 Seasoned, carefully, seared and restend, served with a beauty wild multipromoun and cognue seented a beauty wild multipromoun and cognue seented some "revoire". 41.25 PAN-ROSSTED DRE CHOP Ban-ROSSTED DRE CHOP Awarket Long Island DUCKLING This is a little complicated. The thigh's cooked "confir" then cripped. The branes is carefully seared & rosated medium rure. The livers are made into little 'cookies" which compliment the dish, served with ju lie. SIDES & ADD-ONS LEAD SPEAMEN SAUTHED WITH TOSSTED Game. 45.75 Market STRAMED OR GRILLED FIRESH KARE Adarket Market SIDES & ADD-ONS LEAD SPEAMEN SAUTHED WITH TOSSTED Game. Adarket Market SIDES & ADD-ONS LEAD SPEAMEN SAUTHED WITH TOSSTED Game. 22.50 Market Market Market Market Market SIDES & ADD-ONS Market Market Market Market Market Market Market SIDES & ADD-ONS Market M	OWFIN TUNA					od.		
SALMON realiable Market Mark	with lemon and olive oil						in an earthy fresh tomato sauce with leeks, h	
Cold water lobster tail braised with shallots, white wine & butter, served with drawn butter INTERNATIONAL CHOP HOUSE FARE ROSSTED OR GRILLED RIBEYE STEAK 1Prime, 14 counces, seasoned with cracked pepper with grilled pears, brandy & shallots Prime, 14 counces, seasoned with cracked pepper bear lower lower liking Prime, 14 counces, seasoned with cracked pepper bear lower liking and bearty wild multroom and cognac-scented sauce "vioire". PAN-ROSSTED OR GRILLED FILET MICHON ROSSTED OR GRILLED FILET MICHON Robert ide Market And Salaboro Salabor	pasted with rich and hearty bordelaise	26.50	"A CREAT PIECE	e of Tail"			and chorizo sausage	
INTERNATIONAL CHOP HOUSE FARE ROASTED OR GRILLED RIBEYE STEAK PORK TENDERLOIN Parine, 14, ounces, seasoned with cracked pepper er salt, grilled to your liking 29.25 with grilled pears, brandy & shallots 19.50 ROASTED OR GRILLED NEW YORK STRIP PAR ROASTED VEAL CHOP Pirine, 14, ounces, seasoned with cracked pepper sher salt, grilled to your liking 31.75 Seasoned, carrightly, seared and matted, served with a bearty wild musbroom and cognac-scented sauce "revire". 41.25 PAN-ROASTED STUFFED PORK CHOP a buge pork chop, stuffed with a mixture of provolone, spinach and pine muts, served with banked with one muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with a mixture of provolone, spinach and pine muts, served with banked with natural juices, Barolo and shallots BONELESS SKINLESS CHICKEN BREAST Choice of saltimbocca, piccatta, marsala, Florentine or Parmesan. All served with pasta. SIDES & ADD-ONS Lear Stramed or Gralled Press Asparacus Market Market SIDES & ADD-ONS	D SALMON				b shallots,		Lobster Fest	
ROASTED OR GRILLED RIBEYE STEAK APPRIME, 14 ounces, seasoned with cracked pepper er salt, grilled to your liking ROASTED OR GRILLED NEW YORK STRIP APPRIME, 14 ounces, seasoned with cracked pepper solves salt, grilled to your liking PAR ROASTED VEAL CHOP First rate veal chop, from bones 1-4 only (the best). Seasoned, carefully, seared and roasted, sevoed with a bearty will mustroom and cognas-scented sauce "Fooire". PAN-ROASTED FILET MIGNON IC baice filet Market Aurket Aurket Aurket Aurket Aurket With a succulent fond lie de Parmesan Aphotatoes Aphotatoes Aphotatoes Aphotatoes Aphotatoes Aphotatoes Aphotatoes Aphotatoes PORK TENDERLOIN PAR TENDERLOIN PAR ROASTED VEAL CHOP First rate veal chop, from bones 1-4 only (the best). Seasoned, carefully, seared and roasted, sevoed with a busertow with a bearty will mustroom and cognas-scented sauce "Fooire". 41.25 PAN-ROASTED STUFFED PORK CHOP a huge pork chop, suffied with a mixture of provolone, spinach and poin must, served with natural juices, Barrolo and shallots BONELESS SKINLESS CHICKEN BREAST Choice of salt with your file de Parmesan Aphotatoes SIDES & ADD-ONS LEAF SPINAGH SAUTÉED WITH TOASTED GABLE TRACK OF COLORADO LAMB Which a succulent fond lie de Parmesan Aphotatoes	available	Market	white wine & butte	r, served with a	drawn butter	Market		,
ROASTED OR GRILLED RIBEYE STEAK PORK TENDERLOIN Part roasted medium with sage, sliced and served with grilled to your liking ROASTED OR GRILLED NEW YORK STRIP Prime, 14 ounces, seasoned with cracked pepper sher salt, grilled to your liking ROASTED OR GRILLED NEW YORK STRIP Prime, 14 ounces, seasoned with cracked pepper sher salt, grilled to your liking ROASTED OR GRILLED FILET MICHON ROASTED FILET MICHON Abuge pork chop, stuffed with a mixture of provolone, spinach and pine muts, served with natural juices, Barolo and shallots BONELESS SKINLESS CHICKEN BREAST Choice of saltimbocca, piccatta, marsala, Florentime or Parmesan. All served with pasta. SIDES & ADD-ONS SIDES & ADD-ONS ROASTED ORGALLED FILEM ASPARACIS Market ROASTED VEAL CHOP CRILLED PORK LOIN Brushed with a Bourbon barbeque sauce and served with a source dwith a bearty wild mushroom and cognac-scented served with a served twith a served with a served		6120	A TOP		100	A E	to enjoy tooster:	
Prime, 14 ounces, seasoned with cracked pepper with grilled pears, brandy & shallots ROASTED OR GRILLED NEW YORK STRIP I Prime, 14 ounces, seasoned with cracked pepper sher salt, grilled to your liking 31.75 Seasoned, carefully, seared and roasted; served with a bearty wild mushroom and cognac-scented sauce "rooire". LONG ISLAND DUCKLING To bis a little complicated. The thigh's cooked "confit" then crisped. The breast is carefully seared with your filet" TRACK OF COLORADO LAMB with a succulent fond lie & Parmesan dipotatoes SIDES & ADD-ONS CRILLED PORK LOIN Brushed with a Bourbon barbeque sauce and served with a bourton barbeque sauce and served thinly sliced CRILLED PORK LOIN Brushed with a Bourbon barbeque sauce and served with a bearty wild mushroom and cognac-scented sauce "rooire". LONG ISLAND DUCKLING This is a little complicated. The thigh's cooked "confit" then crisped. The breast is carefully seared & roasted medium rare. The livers are made into little "cookies" which compliment the dish, served with jus lie. SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Galuic 7.25 STEAMED OR CRILLED FRESH ASPARACUS Market Market Market All served with pasta. Choice of saltimbocca, piccatta, marsala, Florentime or Parmesan. All served with pasta.		INTER	NATION	VAL C	СНОР НО	USE	FARE	
ROASTED OR GRILLED NEW YORK STRIP PAN ROASTED VEAL CHOP First rate veal cloop, from bones 1-4 only (the best). Seasoned, carefully, seared and roasted; served with a Bourbon barbeque sauce and served thinly sliced sauce "ivoire". HORORSTED OR GRILLED FILET MIGNON Arket Market SIDES & ADD-ONS Leaf Spinach Sautřed with! Toasted Garile Market	Roasted or Grilled Ribeye Steak							
A Prime, 14 ounces, seasoned with cracked pepper sher salt, grilled to your liking 31.75 Seasoned, carefully, seared and roasted; served with a bearty wild musbroom and cognac-scented sauce "ivoire". 41.25 PAN-ROASTED STUFFED PORK CHOP a baye pork chop, stuffed with a mixture of provolone, spinach and pine nuts, served with natural juices, Barolo and shallots TRACK OF COLORADO LAMB which a succulent fond lie & Parmesan d potatoes SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Friesh Asparacus First rate veal chop, from bones 1-4 only (the best). Seasoned, carefully, seared and roasted; served with a served with a served thinly sliced served thinly sliced \$\$PAN-ROASTED STUFFED PORK CHOP a buge pork chop, stuffed with a mixture of provolone, spinach and pine nuts, served with natural juices, Barolo and shallots Boneless Skinless Chicken Breast Choice of saltimbocca, piccatta, marsala, Florentime or Parmesan. All served with pasta. SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Friesh Asparacus Market	A Prime, 14 ounces, seasoned with cracked pepper ber salt, grilled to your liking	29.25				19.50	-	orentine
A Prime, 14 ounces, seasoned with cracked pepper sher salt, grilled to your liking 31.75 Seasoned, carefully, seared and roasted; served with a bearty wild musbroom and cognac-scented sauce "ivoire". 41.25 PAN-ROASTED STUFFED PORK CHOP a baye pork chop, stuffed with a mixture of provolone, spinach and pine nuts, served with natural juices, Barolo and shallots TRACK OF COLORADO LAMB which a succulent fond lie & Parmesan d potatoes SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Friesh Asparacus First rate veal chop, from bones 1-4 only (the best). Seasoned, carefully, seared and roasted; served with a served with a served thinly sliced served thinly sliced \$\$PAN-ROASTED STUFFED PORK CHOP a buge pork chop, stuffed with a mixture of provolone, spinach and pine nuts, served with natural juices, Barolo and shallots Boneless Skinless Chicken Breast Choice of saltimbocca, piccatta, marsala, Florentime or Parmesan. All served with pasta. SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Friesh Asparacus Market	Do compro on Character New York Compro		D. v. D. a. ampro V	Taux Cwan			Chilled Pork I ain	
Seasoned, carefully, seared and roasted; served with a bearty wild musbroom and cognac-scented sauce "ivoire". Seasoned, carefully, seared and roasted; served with a bearty wild musbroom and cognac-scented sauce "ivoire". LONG ISLAND DUCKLING This is a little complicated. The thigh's cooked "confit" then crisped. The breast is carefully seared of roasted medium rare. The livers are made into little "cookies" which compliment the dish, served with jus lie. SIDES & ADD-ONS LEAF SPINACH SAUTÉED WITH TOASTED GARLIC SIDES & ADD-ONS SEAMED OR GRILLED FILET MICNON 41.25 PAN-ROASTED STUFFED PORK CHOP a buge pork chop, stuffed with a mixture of provolone, spinach and pine nuts, served with natural juices, spinach and pine nuts, served with natural juices, Barolo and shallots BONELESS SKINLESS CHICKEN BREAST Choice of saltimbocca, piccatta, marsala, Florentine or Parmesan. All served with pasta. SIDES & ADD-ONS LEAF SPINACH SAUTÉED WITH TOASTED GARLIC 7.25 STEAMED OR GRILLED FRESH ASPARAGUS Market					only (the best).			d
ROASTED OR GRILLED FILET MICHON I Choice filet I Choice filet Market I Cong I Sland Duckling This is a little complicated. The thigh's cooked "confit" then crisped. The breast is carefully seared & roasted medium rare. The livers are made into little "cookies" which a succulent fond lie & Parmesan dipotatoes SIDES & ADD-ONS Leaf Spinach Sautréed with Toasted Garlic 7.25 Steamed or Grilled Fresh Asparagus Market Market Long Island Duckling spinach and pine nuts, served with natural juices, spinach and pine nuts, served with natural juices, spinach and pine nuts, served with natural juices, Barolo and shallots Boneless Skinless Chicken Breast Choice of saltimbocca, piccatta, marsala, Florentine or Parmesan. All served with pasta.	osher salt, grilled to your liking	31.75	Seasoned, carefully,	seared and roa	sted; served with		served thinly sliced	
A Choice filet Market Market Market A great piece of tail with your filet" This is a little complicated. The thigh's cooked "confit" then crisped. The breast is carefully seared & roasted medium rare. The livers are made into little "cookies" with a succulent fond lie & Parmesan d potatoes SIDES & ADD-ONS Leaf Spinach Sautéed with natural juices, spinach and pine nuts, served with natural juices, Barolo and shallots BONELESS SKINLESS CHICKEN BREAST Choice of saltimbocca, piccatta, marsala, Florentine or Parmesan. All served with pasta. SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Fresh Asparagus Market	Roasted or Grilled Filet Mignon			room ana cogn	ac-scentea	41.25	Pan-Roasted Stuffed Pork Cho)P
TRACK OF COLORADO LAMB which a succulent fond lie & Parmesan d potatoes SIDES & ADD-ONS SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Fresh Asparacus Market This is a little complicated. The thigh's cooked "confit" Barolo and shallots Boneless Skinless Chicken Breast Choice of saltimbocca, piccatta, marsala, Florentine or Parmesan. All served with pasta. Market Sides ADD-ONS Sides ADD-ONS Market	1 Choice filet	Market	I I D					
then crisped. The breast is carefully seared & roasted medium rare. The livers are made into little "cookies" TRACK OF COLORADO LAMB which compliment the dish, served with jus lie. ### SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic Teasted Garlic Teasted Garlic Teasted Garlic Teasted With Properties #### then crisped. The breast is carefully seared & roasted medium rare. The livers are made into little "cookies" #### BONELESS SKINLESS CHICKEN BREAST Choice of saltimbocca, piccatta, marsala, Florentine or Parmesan. All served with pasta. **SIDES & ADD-ONS** Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Fresh Asparagus Market **Market** Market**	ilet				nioh's cooked "confit"			juices,
which compliment the dish, served with jus lie. 25.75 Choice of saltimbocca, piccatta, marsala, Florentine or Parmesan. All served with pasta. SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Fresh Asparagus Market	y a great piece of tail with your filet"	1 v1 arket	then crisped. The br	east is carefully	seared & roasted		PONELEGG CANDI POG CANONIN P-	A CIT
with a succulent fond lie & Parmesan d potatoes SIDES & ADD-ONS Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Fresh Asparagus Market	ST RACK OF COLORADO LAMB	1				25.75		
Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Fresh Asparagus Market	l with a succulent fond lie & Parmesan d potatoes	45.75						78.
Leaf Spinach Sautéed with Toasted Garlic 7.25 Steamed or Grilled Fresh Asparagus Market			SIDI	ES &	ADD-ONS	3		
			~12	2				
Domestic Mushrooms Sautéed with Sweet Onions 7.25 Steamed Jasmine Rice 4.50	I 0 0 0 0				C	Б		36 :

STIR-FRY OF GREEN CABBAGE, PEA PODS, SCALLIONS, CARROTS, WILD

SAUTÉED GRAPE TOMATOES WITH TOASTED GARLIC AND EXTRA VIRGIN OLIVE OIL

Mushrooms, Rococo Asian Claze & Sesame Oil

SEAWEED SALAD

6.75

8.00

8.25

SUGAR SNAP PEAS WITH OYSTER SAUCE

WILD MUSHROOM RISOTTO

Sautéed Squash & Eggplant with Pomodoro

ITALIAN SAUSAGE, PEPPERS & ONIONS WITH POMODORO

6.25

6.25

6.25

7.25