DINNER

APPETIZERS

CRANBERRY POMEGRANATE BRUSCHETTA
spread of cream cheese, topped with pomegranate, cranberries, orange zest & chiffonade basil, served on baguette slices 12

GRILLED ZUCCHINI ROLLUPS
stuffed with lemon, basil, blue cheese crumbles & slow roasted tomatoes 15

JUMBO CRAB CAKE
breaded in panko crust, seared & served with a spicy rémoulade & sweet pepper relish 27

CALAMARI
Rhode island style with cherry peppers, topped with arugula & lemon herb aioli 15

STEAMED MUSSELS
tossed with garlic, basil, cherry tomatoes, arugula & corn, steamed in white wine, served with grilled baguette 16

GRILLED OCTOPUS
slowly braised in a vegetable broth until tender, marinated with olive oil & fresh herbs, grilled & served with arugula, orange segments & capers, finished with a chipotle aioli 20

SOUPS & SALADS

FRENCH ONION SOUP
classic French dish made with caramelized onions & veal stock, topped with a slice of bread & Swiss cheese 14

SOUP DU JOUR 10

BEET BUTTERNUT SALAD
over arugula with carrot ginger dressing, craisins, garnished with blue cheese crumbles & candied pecans 14

HOUSE SALAD
spring mix, tomatoes, cucumbers, red onion & raspberry vinaigrette 11

CAESAR SALAD
duck fat focaccia croutons, shaved parmesan & romaine with Caesar dressing 12

GRILLED OCTOPUS
slowly braised in a vegetable broth until tender, marinated with olive oil & fresh herbs, grilled & served with arugula, orange segments & capers, finished with a chipotle aioli 20

STEAKS*

32 OZ. DRY AGED TOMAHAWK
with two sides - above fit for a king. This is the steak you see when you close your eyes & dream. It is also the steak that Fred Flinstone ate. 120

24 OZ. USDA PRIME PORTERHOUSE
hand seared t-bone steak, thickly sliced with a tender texture & rich taste 90

20 OZ. USDA PRIME BONE-IN RIBEYE
tender & juicy with the right amount of marbling 75

7 OZ. HAND-CUT FILET MIGNON
delicate & juicy melt-in-your-mouth tenderloin 52

14 OZ. USDA PRIME NEW YORK STRIP
flavor you know is too good to be true 45

All cuts are accompanied by a choice of one sauce & one side

Sauces: chimichurri, béarnaise, merlot demi-glace, cowboy sauce

STEAMER MUSSELS
tossed with garlic, basil, cherry tomatoes, arugula & corn, steamed in white wine, served with grilled baguette 16

3-BONE PORK CHOP
charred bok choy, merlot demi-glace garnished with grilled scallion 37

GAME HEN
herbed, oven-roasted, whipped potatoes & haricots verts finished with Florentine sauce 28

SEA SCALLOPS
lemon risotto, romesco sauce 39

ENTRÉES

TORTELLINI PASTA
with a seafood Newburg sauce 31

SHORT RIBS
mashed potatoes & buttered baby carrots with tops, finished with braising gravy 20

EGGPLANT ROLLATINI
stuffed with lentils & quinoa mixture, finished with roasted tomato relish 30

SEAFOOD FRA DIAVOLO
shrimp, mussels, scallops & clams tossed with fra diavolo sauce 38

PAN SEARED SALMON
jasmine rice & haricots verts with lemon dill cream sauce 32

CASHEW CRUSTED SEA BASS
creamy whitefish baked with seared tomato vinaigrette 41

2-BONE PORK CHOP
charred bok choy, merlot demi-glace garnished with grilled scallion 37

GAME HEN
herbed, oven-roasted, whipped potatoes & haricots verts finished with Florentine sauce 28

SEA SCALLOPS
lemon risotto, romesco sauce 39

FAMILY SIDES

BRUSSELS SPROUTS & BROCCOLI
with cranberry agrodolce 9

JASMINE RICE 9

COUSCOUS
dried carrots, apricots, parsley 9

LOADED BAKED POTATO 9

HARICOTS VERTS 9

ASPARAGUS 9

BOK CHOI 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
COCKTAILS

THE SMOKING JACKET
Choice of Bourbon with Aperol, Meletti Amaro & Bitter Truth Chocolate bitters
Sip this cocktail while enjoying one of our prime steak cuts
Suggested pairings: Knob Creek 100 Proof Bourbon & USDA Prime Bone-In Ribeye, Basil Hayden Bourbon & USDA Prime New York Strip, or Woodford Reserve Bourbon & Hand Cut Filet Mignon.

PLAINRIDGE PARK SIGNATURE BUFFALO TRACE BOURBON BARREL AGED OLD FASHIONED 14

THE ELVIS
Skrewball Peanut Butter whiskey, Giffard Banane du Bresil, chocolate bitters & toasted bacon 12

PEACH ALE SANGRIA
Jim Beam Bourbon, Giffard Créme de Peche & Leinenkugel’s Juicy Peach 12

LUCKY ME
Cruzan Banana rum, Malibu Coconut rum, Giffard Créme de Peche, pineapple & orange juices 13

PALOMA
Patrón Silver tequila, Giffard Créme de Pamplemousse, lime juice & soda 15

KEY LIME PIE MARTINI
Cruzan Vanilla rum, Key Lime Rum Créme, RumChata & Graham Cracker Crust 13

POME’MANGILI
Corvus Tropical vodka, Pama Pomegranate & Chambord Black Raspberry liqueurs, fresh orange juice, lime juice & sour mix 12

SIGNATURE ESPRESSO MARTINI
Absolut Vodka, Kahlúa coffee liqueur, Baileys Irish Cream liqueur & house espresso 14

SPICE PEAR MARTINI
Absolut Pears vodka, Canton Ginger liqueur, winter spice bitters, sour mix garnished with candied ginger 14

WINE BY THE GLASS

WHITE

DOMAINE STE. MICHELLE 10
LA MARCA PROSECCO 12
MIA DOLCEA MOSCATO D’ASTI 9
CHATEAU STE. MICHELLE RIESLING 9
KENDALL-JACKSON CHARDONNAY 9
SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY 12
RODNEY STRONG CHALK HILL CHARDONNAY 11
BRANCOTT ESTATE SAUVIGNON BLANC 11

RED

SIMI CABERNET SAUVIGNON 12
CHATEAU STE. MICHELLE INDIAN WELLS CABERNET SAUVIGNON 12
BONANZA CABERNET SAUVIGNON 12
ERATH PINOT NOIR 11
MEIOMI PINOT NOIR 14
VILLA ANTINORI RISERVA CHIANTI CLASSICO 15

ALAMOS RESERVE MALBEC 11
MURPHY-GOODE LIAR’S DICE ZINFANDEL 13
RODNEY STRONG ALEXANDER VALLEY CABERNET SAUVIGNON 11
CONUNDRUM CALIFORNIA RED BLEND 13
GHOST PINES MERLOT 12
DOMAINE DE LA VÔUTE DES CROZES CÔTE-DE-BROUILLY BEAUJOLAIS 13

FORTIFIED

GRAHAM’S SIX GRAPES RUBY PORT 10
## Wine by the Bottle

### Champagne
- Moët & Chandon Brut Impérial, Épernay, France: 98
- Veuve Clicquot Ponsardin Brut, Reims, France: 99
- Perrier-Jouët Belle Époque, Épernay, France: 150

### Chardonnay
- A To Z, Willamette Valley, Oregon: 40
- Cakebread, Napa Valley, California: 65
- Chateau Montelena, Napa Valley, California: 70
- Grigich Hills Estate, Napa Valley, California: 68
- Jordan, Napa Valley, California: 55
- Montes, D.O. Curicó Valley, Chile: 30
- Castello Pomino, Tuscany, Italy: 47
- Josh Cellars Reserve, North Coast, AVA, California: 55
- Rodney Strong, Chalk Hill, California: 42

### Sauvignon Blanc
- Attitude by Pascal Jolivet, Loire Valley, France: 53
- Cakebread, Napa Valley, California: 45
- Duckhorn, Napa Valley, California: 45

### Pinot Gris & Pinot Grigio
- Attems, Venezie Giulia, Italy: 50
- King Estate, Lorane Valley, Oregon: 36
- Pierre Sparr, Alsace, France: 43

### Riesling
- Eroica by Chateau Ste. Michelle, Horse Heaven Hills, Washington: 88

### Muscat
- Moscato Old Vines by Botani, Sierras de Malaga, Spain: 44

### Vinho Verde
- João Portugal Ramos, Minho, Portugal: 26

### Albariño
- Fillaboa, Galicia, Spain: 45

### Chablis
- Maison Louis Jadot, Beaune Burgundy, France: 50

### Blanche
- Pouilly-Fumé Vieilles Vignes by Régis Minet, Loire, France: 60

### Chenin Blanc
- Mulderbosch, Stellenbosch, South Africa: 38

### Gewürztraminer
- Villa Wolf, Pfalz, Germany: 24

### Cortese
- La Scolca Gavi, Piedmont, Italy: 36

### Dessert Wines
- Château Canteigril, Sauternes, France: 38
- Castello Pomino Vin Santo, Tuscany, Italy: 67
- Dolce Late Harvest, Napa Valley, California: 105
# WINE BY THE BOTTLE

## MERLOT
- **Decoy by Duckhorn, Napa Valley, California**: 46
- **Shafer, Napa Valley, California**: 115
- **Swanson, Napa Valley, California**: 51

## Garnacha & Rioja
- **Bodegas Palacios Remondo La Montesa, La Rioja, Spain**: 48
- **Botani, Sierras de Málaga, Spain**: 44
- **El Jardín de la Emperatriz, Rioja, Spain**: 44

## Syrah/Shiraz
- **Nickel & Nickel, Russian River Valley, California**: 140
- **Relentless by Shafer, Napa Valley, California**: 113
- **The Boxer by Mollydooker, McLaren Vale, Australia**: 11

## Cabernet Sauvignon
- **Alejandro Bulgheroni, Napa Valley, California**: 325
- **Animo by Michael Mondavi, Napa Valley, California**: 117
- **Bonanza by Chuck Wagner Caymus, Napa Valley, California**: 365
- **Cakebread, Napa Valley, California**: 109
- **Caymus, Napa Valley, California**: 82
- **Director's Cut by Francis Ford Coppola, Alexander Valley, California**: 42
- **Dominus, Napa Valley, California**: 248
- **Hundred Acre Ark Vineyard, Napa Valley, California**: 525
- **Hundred Acre Kayli Morgan Vineyard, Napa Valley, California**: 525
- **Insignia by Joseph Phelps, Napa Valley, California**: 279
- **Jordan, Alexander Valley, California**: 98
- **M by Michael Mondavi, Napa Valley, California**: 205
- **Mt. Brave by Mt. Veeder, Napa Valley, California**: 123
- **Oberon, Napa Valley, California**: 50
- **Rodney Strong, Knights Valley, California**: 53
- **Rodney Strong, Alexander Valley, California**: 44
- **Shafer Hillside Select, Napa Valley, California**: 289
- **Silver Oak, Alexander Valley, California**: 105
- **J. Lohr Signature, Paso Robles, California**: 123

## Pinot Noir
- **Au Bon Climat, Santa Barbara, California**: 44
- **Archery Summit, Willamette Valley, Oregon**: 100
- **Etude, Napa, California**: 69
- **Enroute, Russian River Valley, California**: 84
- **Hartford Court, Russian River Valley, California**: 61
- **Jermann Red Angel, Venetia Giulia, Italy**: 49
- **Merry Edwards, Russian River Valley, California**: 16
- **Migration by Duckhorn, Russian River Valley, California**: 16
- **Penner-Ash, Willamette Valley, Oregon**: 16

## Beaujolais
- **Domaine de la Voûte des Crozes, Côte de Brouilly, France**: 46

## Sangiovese
- **Col d'Orcia Brunello di Montalcino, Tuscany, Italy**: 79

## Tempranillo
- **Jermann Red Angel, Venetia Giulia, Italy**: 49

## Barbaresco
- **Beni di Batasiolo, Langhe, Italy**: 65

## Red Blends
- **Luce, Tuscany, Italy**: 130
- **Isosceles by Justin Vineyards, Paso Robles, California**: 115
- **Masseto Toscana IGT, Tuscany, Italy**: 701
- **Opus One, Napa Valley, California**: 255
- **Ornellaia, Tuscany, Italy – 2013, 2014**: 215
- **Ornellaia, Tuscany, Italy – 2015**: 212