

APPETIZERS, TAPAS & SANDWICHES

**BURGER\***

FRESH GROUND FILET MIGNON  
16

**FM SANDWICH\***

SLICED FILET MIGNON, MUSHROOMS, ONIONS &  
HORSERADISH CREAM  
18

**TURKEY CLUB**

BLT, MAYO & WHITE TOAST  
13

**LOBSTER ROLL**

MAINE LOBSTER, MAYO & CLASSIC POTATO ROLL  
18

**CRAB CAKE**

PAN SEARED MARYLAND JUMBO LUMP CRAB  
18

**CHICKEN**

AVOCADO, BACON, TOMATO & RANCH DRESSING  
15

1/2  
SANDWICH - SOUP & SALAD  
\$18\*\*

*Finest*

**HOUR**

TUESDAY - FRIDAY **4-7**

FEATURING  
SIGNATURE DRINKS

COMPLIMENTARY  
HORS D'OEUVRES



**TRUFFLED FRIES**

FRENCH FRIES WITH TRUFFLED SALT  
6

**WARM OLIVES**

MEDITERRANEAN OLIVES & PARMIGIANO BITES  
6

**PIZZA RUSTICA**

BAKED 5 CHEESE, SALAMI & PEPPERONI  
FILLED PIZZA  
6

**EGGPLANT ROLLATINI**

FILLED WITH RICOTTA, MOZARELLA  
& PARMIGIANO CHEESE  
6

**GRILLED ASPARAGUS**

BERNAISE SAUCE  
7

**SPINACH BRULEE**

SPINACH & ARTICHOKE DIP WITH CHIPS  
8

**CALAMARI**

(FRESH NEVER FROZEN)  
SWEET THAI CHILI & MARINARA SAUCE  
10

**GRILLED LAMB CHOP\***

HERB MARINATED, MASHED POTATO & MINT JELLY  
12

**TRUFFLED SCALLOP**

PAN SEARED, TRUFFLE CREAM & MASHED POTATO  
11

**GRILLED OCTOPUS**

BLACK OLIVE, TOMATO & LEMON  
11

**FORMAGGI E SALUMI**

CHEF'S ASSORTED SELECTION OF  
ITALIAN CHEESES & COLD CUTS  
WITH FIG JAM  
11

**FILET GORGONZOLA\***

GRILLED FILET MIGNON, GORGONZOLA & PORT WINE  
12

SELECT **3**  
SAVE **\$3\*\***

TAPAS MENU  
TUESDAY - FRIDAY

SATURDAY UNTIL 7PM

\*CONSUMING RAW OR UNDER COOKED ITEMS CAN CAUSE AN  
INCREASED LIKELIHOOD OF FOODBORNE ILLNESS.

\*\*NO SUBSTITUTIONS  
EXCLUDES COUPONS & DISCOUNTS

# WINES BY THE GLASS

CHAMPAGNE - KORBEL BRUT (Sonoma, CA)	12
PROSECCO - ZARDETTO, CONEGLIANO SUPERIORE BRUT (Veneto, IT)	12
CHARDONNAY - NEWTON (Napa, CA)	12
PINOT GRIGIO - DANZANTE (Tuscany, IT)	12
SAUVIGNON BLANC - MT. BEAUTIFUL (Canterbury, NZ)	12
RIESLING - DR. LOOSEN (Mosel, DE)	12
MOSCATO - MOVANDO (Sicily, IT)	12
PINOT NOIR - SMOKE TREE (Sonoma, CA)	15
MERLOT - CHATEAU ST. JEAN (Sonoma, CA)	12
MONTEPULCIANO - CANTINA ZACCAGNINI (Abruzzo, IT)	15
CABERNET - WILLIAM HILL (Napa, CA)	15
CHIANTI - CAMPOBELLO RESERVE (Tuscany, IT)	12
SHIRAZ - CHATEAU STE. MICHELLE (Columbia, WA)	12
MALBEC - COLORES DEL SOL (Mendoza, ARG)	15

# HANDCRAFTED

## CLASSIC COCKTAILS & MARTINIS

### OLD FASHIONED

MAKER'S MARK BOURBON, ORANGE,  
CHERRY, SUGAR & BITTERS

### NEGRONI

TANGUERAY GIN, CAMPARI,  
SWEET VERMOUTH & ORANGE

### ROB ROY

JOHNNY WALKER BLACK SCOTCH &  
SWEET OR DRY VERMOUTH

### WHISKEY SOUR

CANADIAN CLUB, SOUR, CHERRY  
& ORANGE

### KAMIKAZI

TITO'S VODKA, LIME JUICE & TRIPLE SEC

### GIN GIMLET

TANGUERAY GIN & ROSES'S LIME

### MANHATTAN

RYE, BOURBON OR BRANDY,  
SWEET VERMOUTH & BITTERS

### WHITE CHOCOLATE MARTINI

CHOCOLATE VODKA, WHITE GODIVA &  
CREME DE CACAO

### LIMONCELLO MARTINI

KETEL ONE VODKA & LIMONCELLO

### GIBSON MARTINI

STOLI VODKA, VERMOUTH &  
PEARL OLIVES

### POMEGRANATE MARTINI

KETEL ONE VODKA & PAMA LIQUEUR

### COSMO MARTINI

GREY GOOSE CITRON VODKA & CRANBERRY

### BLUE MARTINI

ABSOLUT VODKA, PINEAPPLE & ALIZÉ

### MANGO MARTINI

STOLI VODKA, MALIBU MANGO & PINEAPPLE

### APPLE MARTINI

KETEL ONE VODKA & APPLE PUCKER

MIXOLOGIST  
MICHAEL CLANCY