

FOR THE TABLE

- SESAME GINGER OYSTER SHOOTERS (pair) 6
- FRIED CALAMARI with shishito, sage, rosemary, lemon, and parmigiano 18.5
- PAN SEARED CAJUN WILD MEXICAN SHRIMP spicy cajun rub, house chili oil, lemon juice 18
- GRILLED WILD MEXICAN SHRIMP with atomic cocktail sauce 21.5
- CAVIAR SERVICE with accompaniments AQ
- ARTISAN CHARCUTERIE & CHEESE PLATE fra'mani soppressata, fra'mani capicola, 24-month prosciutto di parma, gorgonzola dolce DOP, fontina val d'aosta, midnight moon goat cheese, 24-month parmigiano, crostini 30
- BURRATA w/VINE TOMATO olive oil, balsamic reduction, basil 14 (add crostini 3)
- BEEF TENDERLOIN CARPACCIO wild arugula, maldon sea salt, olive oil, crostini 17
- ANGUS FILET MIGNON KABOBS horseradish sauce 15
- ROASTED BONE MARROW slow roasted gilroy garlic, maldon sea salt, crostini 16
- BRAISED SHORT RIB AND FRITES 17
- SEARED HUDSON VALLEY FOIE GRAS orange puree, shaved apple, toast, balsamic reduction 29

SALADS | SOUP

- ADD: agostino recca anchovy 4 | marys chicken breast 5 | flat iron steak 9 | wild gulf shrimp 16*
- CAESAR SALAD romaine heart, 24-month aged parmigiano reggiano, house croutons 9
- WEDGE whipped italian gorgonzola, creole buttermilk dressing, guanciale, tomato, red onion 12
- MARY'S CHICKEN SALAD organic mixed greens, charred corn, carrot, tortilla strips, lime vinaigrette, peanut sauce 15
- BERRY SALAD mary's chicken breast, organic mixed greens, gorgonzola, house candied walnuts, seasonal berries, berry walnut dressing 18
- STEAK SALAD organic mixed greens, arugula, house fried onion, tomato, gorgonzola, balsamic vinaigrette 18
- FIRE ROASTED TOMATO BASIL SOUP drizzled w/house chili oil, crostini 9

PIZZA NAPOLETANA (12 inch unsliced)

- MARGHERITA san marzano tomato sauce, fresh mozzarella, basil 16
- PEPPERONI san marzano tomato sauce, fresh mozzarella, chili flake 17
- GUANCIALE san marzano tomato sauce, fresh mozzarella, house wild boar sausage, sicilian oregano fennel pollen, chili flake 22
- CHICKEN BREAST & HOUSE PESTO, midnight moon goat cheese, fresh mozzarella, slow roasted tomato 20
- ROASTED CRIMINI MUSHROOM olive oil base, fresh mozzarella, gilroy garlic, thyme 19
- PROSCIUTTO & ARUGULA olive oil base, fresh mozzarella, 24 month aged parmigiano 23
- GORGONZOLA DOLCE olive oil base, fresh mozzarella smoked mozzarella, fontina val d'aosta, midnight moon goat, gilroy garlic, sicilian oregano 23
- STEFANO olive oil base, fresh mozzarella, wild mexican shrimp, toasted gilroy garlic, basil 32

LOCAL PAINTED HILLS NATURAL BEEF

- RIBEYE 39
- MANHATTAN FILET with frites 41
- BARREL CUT FILET MIGNON with frites 41
- PORTERHOUSE STEAK 43

STEAK DONENESS
 VERY RARE | cold red center
 RARE | cool red center
 MEDIUM RARE | warm red center
 MEDIUM | warm pink center



MAINS

- MARY'S CHICKEN classic airline cut, pan seared and finished in a sauvignon blanc sauce 19
- AUSTRALIAN LAMB CHOPS pomegranate demi glace 39
- SEARED STEELHEAD soy glaze, toasted sesame seeds, white rice 20
- CAJUN CATFISH pan-seared with cajun frites 26
- WILD ALASKAN HALIBUT pan-seared with citrus beurre blanc, basil oil, forbidden rice 34
- RISOTTO with wild mexican shrimp 25
- WILD BOAR BOLOGNESE with linguine 27
- VERMONT WHITE CHEDDAR CHEESEBURGER W/FRITES pan-seared house ground blend, lettuce, tomato, onion, pickle, ketchup, mustard, toasted challah bun 19
- CHEFS VEGETARIAN SELECTION, AQ

SIDES TO SHARE

- GARLIC & THYME SAUTÉED MUSHROOMS 10 | GRILLED ASPARAGUS 7
- STEAMED HARICOTS VERTS 6 | HERB ROASTED RED POTATOES 7 | FRITES 7
- GRILLED CORN ON THE COB w/ PARM & SEASONINGS 6