

Cioppino

SEAFOOD • CHOPHOUSE • BAR

WINES BY THE GLASS

Whites

The Crossings, *Sauvignon Blanc*, Marlborough, NZ 11

*Medium body, dry with notes of citrus, grapefruit, & other tropical fruits

Verraco Ridge, *Chardonnay*, Monterey, CA 13

*Medium body, acidic with notes of white peach & coconut

Alverdi, *Pinot Grigio*, Terre degli Osci, IT 10

*Medium body, slightly acidic with notes of grapefruit, green apple, & citrus

Raywood, *Moscato*, Central Coast, CA 10

*Medium body, sweet, easy drinking with notes of apples, peaches, & other tree fruit

Reds

Browne Family, *Heritage, PN*, Willamette, OR 14

*Medium body, dry, acidic with notes of red fruit, oak, & an earthy finish

DAOU, *Pessimist, Red Blend*, Paso Robles, CA 13

*Medium body, bold, tannic, with notes of black fruit, tobacco, leather, & earth

Bonanza, *Cabernet Sauvignon*, Napa Valley, CA 15

*Full body, bold, fruit forward with notes of red berries, & a spicy-leather finish

Parducci, *Zinfandel*, Mendocino, CA 12

*Full body, robust, dry with notes of jammy fruits & a spicy finish

Rosé/Bubbles

Viña Robles, *Rosé*, Paso Robles, CA 11

*Light body, bright, easy drinking with notes of melon, raspberries, & slight earthiness

Chic Barcelona, *Cava Brut*, Catalonia, SP 10

*Medium-sized bubbles, crisp with a note of green apple, stone fruit, & floral

Romio, *Prosecco*, Venezia, IT 11

*Medium-sized bubbles, dry, refreshing, with notes of green apple & lime

Veuve Clicquot, *Yellow Label, Brut*, Champagne, FR 40

*Light & tiny bubbles, bright, acidic with notes of lemon zest & fresh apple

BEERS BY THE BOTTLE

Domestic

Amstel Light 6

Blue Moon 6

Coors Light 6

Miller Lite 6

Michelob Ultra 6

Yuengling 6

White Claw (Assorted) 6

Imported

Buckler N/A 5

Chimay Blue 10

Corona 6

Guinness (Nitro Can) 7

Labatt Blue 6

Peroni 6

Stella Artois 6

Craft

Bell's Two Hearted IPA 8

Brew Dog Hazy Jane IPA 8

Dogfish Head 60 Minute IPA 8

Green Flash West Coast IPA 8

Samuel Smith Nut Brown Ale 10

Victory Golden Monkey Tripel 9

~Please ask your server about our draft selection~

ALL LOCAL SEASONAL COCKTAILS

GINGER SNAP – BIG SPRING SPICED RUM, CRANBERRY, ROSEMARY, LIME, GINGER SIMPLE, SODA 11

PARTRIDGE – PEAR-CINNAMON-CLOVE INFUSED VODKA, BELLE PAIRE PEAR LIQUOR, LEMON, BROWN SUGAR SIMPLE 11

THYME OF YOUR LIFE – VIDA MEZCAL, SEE THE ELEPHANT AMARO, THYME, ORANGE BITTERS 14

FRUITY WINTER – BLUECOAT GIN, FIG PUREE, FRESH POMEGRANATE, LEMON 13

STAR OF THE NIGHT – HENNESSEY, MAPLE SYRUP, WALNUT BITTERS, ORANGE, STAR ANISE 15

RYE NOT? – JACK DANIEL'S RYE, CALVADOS APPLE BRANDY, ORANGE, CHOCOLATE BITTERS 14

BERRY SIMPLE – BOYD & BLAIR VODKA, FRESH BLACKBERRIES, SIMPLE, MINT, LIME 11

SEASONAL OLD FASHIONED – RESURGENT BOTANICALS, ST. ELIZABETH ALLSPICE DRAM, BROWN SUGAR, ORANGE 15

BEEING IN LOVE – BARR HILL GIN, MAPLE SYRUP, BITTERS, LEMON 12

MIDNIGHT IN MANHATTAN – RESURGENT COFFEE WHISKEY, DISARONNO, ESPRESSO, SIMPLE 14

TOFFEE SWIRL – BALLOTIN TOFFEE-CHOCOLATE WHISKEY, TALLEYRAND BOURBON CREAM, PEPPERMINT SCHNAPPS 13

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OYSTER OF THE WEEK

~ASK YOUR SERVER FOR TODAY'S SELECTION ~

MARKET PRICE

APPETIZERS

- Antipasti** Chef's choice of cured meats & cheeses, accoutrements, crostini 21
Cider Braised Pork Belly apple compote, fennel slaw, petite house brioche grilled cheese 15
Crispy Calamari crispy lemon & banana peppers, house marinara 16
Crab Dip jumbo lump crab, caramelized onion, spinach, Grana Padano cheese, lemon, pita 16
Prime Steak Tartare* cornichons, caper aioli, crostini 16
Shrimp Cocktail jumbo shrimp, house cocktail sauce, lemon 20
Mussels* roasted garlic butter, crispy pork belly, truffle frites 18
Marinated Crab Cocktail roasted tomatillos, mixed greens, Champagne vinaigrette 20

SOUP/SALADS

- Lobster Bisque** herbs & crème fraiche 14
Roasted Tomato Soup basil, EVOO, Parmesan frico 12
Beets Salad roasted beets, pears, bleu cheese, pomegranate seeds, arugula, apple cider vinaigrette 14
Spinach Salad marinated mushrooms, onions, hard boiled egg, warm bacon vinaigrette 14
Wedge Salad iceberg lettuce, bacon, bleu cheese crumbles, tomato, hard boiled egg, bleu cheese dressing 12
Caesar Salad romaine hearts, shaved Grana Padano cheese, croutons, white anchovies, Caesar dressing 12
Mixed Greens Salad apples, toasted pistachios, goat cheese, fig balsamic vinaigrette 14

ENTRÉES

- Cioppino** our namesake dish with mussels, clams, crab, shrimp, lobster, seasonal fish, onion, fennel, crostini 48
Halibut parsnip puree, Swiss chard, blood orange-brown butter, crispy garlic 42
Crab Cakes green bean casserole & remoulade 45
Chilean Sea Bass Oscar asparagus, jumbo lump crab, bearnaise 52
Papperdelle mushrooms, Swiss chard, butternut squash cream sauce, peccorino cheese 32
Pan Seared Chicken Breast roasted root vegetables, cranberry-walnut bread pudding, chicken jus 35
Short Rib whipped potatoes, Brussels sprouts, demi-glace 40
Duck Breast* spätzel, braised red cabbage, whole grain mustard sauce 44
Rack of Lamb* crispy layered potatoes, green beans, sherry reduction 52
New York Strip Steak* (14oz) parmesan risotto, grilled asparagus, horseradish demi-glace 57
Filet* (8oz) creamy mushroom cavatelli, green beans, crispy onions 65

Enhancements

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| Crab Cake 15 | Grilled Shrimp 13 | Oscar 16 | |
| Grilled Asparagus 10 | Whipped Potatoes 8 | Bacon Brussels Sprouts 8 | Garlic Green Beans 10 |
| Parmesan Risotto 8 | Roasted Root Vegetables 8 | Crispy Layered Potatoes 10 | |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness