



APPETIZERS 10

Braised Veal Cheeks	\$16.00
parsnip & celery root puree, black truffle, natural reduction	
Kobe Beef Sliders	\$14.00
black pepper bacon, wisconsin smoked cheddar, roasted garlic aioli	
Lamb Sliders	\$14.00
kalamata olives, feta, hummus	
Crispy Calamari	\$12.00
chili aioli	
Shrimp Cocktail	\$17.00
cocktail sauce, lemon wedge	
Jumbo Lump Maryland Crab Cake	\$14.00
fresh herb tartar sauce, lemon sea bean	
Tempura Shrimp	\$13.00
lemongrass aioli, red finger chilies	
Ahi Tuna Tartare	\$15.00
avocado, mango, cilantro, chili-lime vinaigrette	
Seared Hudson Valley Foie Gras	\$18.00
asian pear, goji berry, port wine reduction	
Market Seasonal Oysters	\$18.00
mignonette, cocktail, tabasco	

SOUP & SALADS 8

French Onion Soup	\$6.00
sourdough crouton, gruyere	
Lobster Bisque	\$8.00
whipped mascarpone, lobster	
Tomato Basil Soup	\$6.00
smoked mozzarella	

Simple House	\$6.00
bibb lettuce, roasted tomato, tarragon, chives, ciabatta crouton	
Spinach	\$8.00
goat cheese, red onion, bacon, spiced pecans	
Wedge	\$8.00
iceberg, blue cheese, radishes, carrot, cucumber	
Caesar	\$8.00
ciabatta croutons, white anchovies, parmesan	
Lola Rosa & Red Romaine	\$9.00
tri colored quinoa, grapes, raisin blue cheese vinaigrette	

TRAMONTO’S STEAKS 7

Filet Mignon	AVAILABLE OPTIONS
	6 Oz. Center Cut: \$28.00
	10 Oz. Center Cut: \$36.00
	14 Oz. Bone-in: \$39.00
Tramontos Filet Trio	\$39.00
10 oz., parmesan, crab, forest mushroom	
Char-broiled Skirt Steak	\$24.00
red wine, house made fries	
Prime Ny Strip	\$35.00
Wood Oven Roasted Bone-in Prime Ribeye	\$41.00
Chef Tramontos Signature Tomahawk	\$79.00
38 oz., bone in	
Prime Rib Special	AVAILABLE OPTIONS
horseradish cream, unlimited popovers, beef jus	10 Oz. Cut: \$23.00
	16 Oz. Cut: \$29.00
	22 Oz. Cut: \$35.00

TRAMONTOS STEAKS - STEAK TOPPERS 6

Blue Cheese Crust	
Horseradish	
Parmesan	
Forest Mushroom	\$5.00
Jumbo Lump Crab	\$6.00

Seared Foie Gras & Truffles

\$12.00

SHELLFISH 3

Maryland Jumbo Lump Crab Cakes

\$34.00

fresh herb tartar sauce, lemon sea bean

9 Oz. Butter Poached Australian Lobster Tail

\$42.00

8 Oz. Alaskan Red King Crab

\$52.00

no shells, all meat

SHELLFISH COMBINATIONS 5

Maryland Jumbo Lump Crab Cake & 6 Oz. Filet

\$39.00

Maryland Jumbo Lump Crab Cake & 9 Oz. Butter Poached Australian Lobster Tail

\$52.00

9 Oz. Butter Poached Austrailian Lobster Tail & 6 Oz. Filet

\$65.00

4 Oz. Alaskan Red King Crab Legs & 6 Oz. Filet

\$50.00

4 Oz. Alaskan Red King Crab Legs & 9 Oz. Butter Poached Australian Lobster Tail

\$63.00

HOUSE FAVORITES 6

Wild Mushroom Risotto

\$20.00

parmesan basket, arugula, meyer lemon vinaigrette

Wood Oven Amish Chicken

\$26.00

fingerling potatoes, green & yellow wax beans, blood orange reduction

Pan-seared Arctic Char

\$25.00

rainbow swiss chard, lentils, smoked jalapeno glaze

Brioche & Dill Crusted Grouper

\$24.00

braised fennel, saffron, fingerling potatoes

Pan Seared Shrimp & Jumbo Scallops

\$25.00

creamy southern grits 2 ways, roasted chili oil

16 Oz. Wood Grilled Pork Chop

\$30.00

rum scented sweet potatoes, spiced apple demi glace

SUSHI 4

Vegetable Maki Roll

\$8.00

red pepper, cucumber, avocado, carrots, napa cabbage, asparagus

California Roll

\$10.00

alaskan king crab, avocado, cucumber

Rt Style Spicy Tuna Roll	\$12.00
yellow fin tuna, spicy mayo, shrimp tempura	
Rainbow Roll	\$15.00
alaskan king crab, ahi tuna, hamachi, salmon, avocado	

VEGETABLES & SIDES 7

Truffled Mac & Cheese	\$6.00
Wood Oven Roasted Brussel Sprouts, Housemade Bacon	\$6.00
Creamed Spinach	\$6.00
Grilled Asparagus	\$6.00
Sauteed Forest Mushrooms	\$6.00
Au Gratin Potatoes	\$6.00
You Pick Em Mashed Potatoes	\$6.00
roasted garlic, lobster, truffle, loaded (bacon, chive, white cheddar, sour cream), sampler (choose 3)	

DESSERTS 9

Frozen Lemon Drop	\$10.00
house made meyer lemon sorbet, petite frozen absolut vodka	
Molten Dark Chocolate Souffle	\$8.00
toasted marshmallow ice cream	
Apple Cider Doughnuts & Holes	\$7.00
creme cheese anglaise	
Trio Of Creme Brulee	\$7.00
madagascar vanilla bean, mango & chocolate	
Salted Chocolate Caramel Mousse Cake	\$8.00
creamy caramel sauce, cocoa nibs	
Spiced Apple Cobbler	\$8.00
pink lady apples, rum raisin ice cream	
Orange Bread Pudding	\$7.00
thai basil whipped cream, blood orange sauce	
House Made Ice Cream	\$5.00
vanilla, chocolate, toasted almond, toasted marshmallow & rum raisin	
House Made Sorbet	\$5.00
meyer lemon	