

FIRST COURSE

FRENCH ONION SOUP

Caramelized sweet onions simmered in demi glace, bourbon, and sherry topped with a toasted crouton and melted Gruyere cheese

6

LOBSTER BISQUE

Velvety puree of lobster with King Crab compound butter

6

PETITE BEEF WELLINGTON

Tender cuts of filet and mushroom duxelle wrapped in puff pastry and baked, served with a Port aioli

12

CALAMARI

Tender calamari strips, hand-crusted in Japanese bread crumbs and flash fried, served with a housemade marinara and chipotle aioli

10

JUMBO SHRIMP COCKTAIL

Perfectly boiled jumbo shrimp, chilled crisp and served with our housemade horseradish sauce and pickled baby vegetables

14

CRAB & ARTICHOKE GRATIN

House marinated artichoke hearts and jumbo crab meat baked in a rich Romano cream sauce served with toasted crostini

8

BAKED BRIE

Triple cream Brie wrapped in delicate phyllo dough, baked golden brown and served with our lingonberry preserves, fresh fruit and crostini

SINGLE 7 DOUBLE 11

TWO25 SCALLOPS

Three jumbo sweet diver scallops pan-seared and served atop sesame seaweed salad with scallion soy vinaigrette and chili oil drizzle

15

BRUSCHETTA

An Italian classic. Toasted bread rubbed with olive oil and garlic, topped with chopped tomatoes and herbs with a balsamic drizzle

8

STEAMED MUSSELS

Blue Chilean mussels poached in white wine, garlic, spinach, Roma tomatoes and fresh lemon, served with crostini

11

FIVE-COURSE DINNER

40 PER PERSON

WITH 2.5 OZ WINE PAIRINGS—52 PER PERSON

1ST COURSE

TWO25 SCALLOP OR CHOICE OF SOUP

Wine Pairing: St. Supery Chardonnay

2ND COURSE

PEAR SALAD

Wine Pairing: Montinore "Almost Dry" Riesling

3RD COURSE

SORBET INTERMEZZO

4TH COURSE

CHOICE OF MOLASSES SALMON | *Wine Pairing: MacMurray Ranch Pinot Noir*

CHICKEN MARSALA | *Wine Pairing: La Crema Pinot Noir*

OR 14 OZ NY STRIP | *Wine Pairing: Bin36 Cabernet*

5TH COURSE

CHOICE OF CRÉME BRULÉE | *Wine Pairing: Gancia Moscato*

OR CHOCOLATE MOUSSE | *Wine Pairing: Meeker Vineyards "FroZin"*

HOUSEMADE PIZZA

DOUGH MADE FRESH IN-HOUSE DAILY

CLASSICO

Pepperoni, Italian sausage, pork sausage, ham, mushroom, green pepper, onion and black olive

15

PRIMO

Pepperoni, Italian sausage, mushroom, green pepper and onion

15

VEGGIE

Mushroom, green pepper, onion and black olive

13

BBQ CHICKEN

Our original thick and tangy barbecue sauce topped with chunks of grilled chicken breast, red onions and basil

15

ROASTED GARLIC

A light olive oil and white wine base, topped with roasted garlic, tender chunks of grilled chicken breast, and a bruschetta spread

14

CHEESE PESTO

Basil pesto, mozzarella and Romano

13

BUILD YOUR OWN

Pan or Thin Crust

Pepperoni – Ham – Italian sausage – Pork sausage – Green pepper – Green olives – Black olives – Onion
Mushroom – Bacon – Jalapeno pepper – Pineapple – Extra cheese

Deluxe Toppings

Grilled chicken – Fresh tomato – Fresh spinach – Artichoke hearts

12 IN CHEESE 10 TOPPINGS 1.50 DELUXE TOPPINGS 1.75

PASTA

Served with a house salad and fresh baked bread

Substitute a Pear or Caesar salad for 3 dollars

SEAFOOD CARBONARA

Diver scallops, jumbo shrimp, hand picked crab, Roma tomatoes, and broccoli in a Parmesan cream sauce with smoked bacon and farfalle pasta

28

BEEF STROGANOFF

Hand-cut steak tips and sauteed button mushrooms atop egg noodles with a creamy beef sauce, finished with a touch of sour cream

18

CHICKEN CARBONARA

Pan-seared tender chicken and linguine enrobed in a Parmesan cream sauce with tomatoes and bacon

18

FLORENTINE RAVIOLI

Spinach and Romano stuffed housemade ravioli served with a marinara sauce

16

GOURMET MAC AND CHEESE

Bowtie pasta, bacon, and jumbo lump crab meat with a Fontina cheese sauce topped with housemade breadcrumbs, baked to perfection

22

MAIN COURSE

Served with house salad and fresh baked bread
Substitute a Pear or Caesar salad for 3 dollars

WASABI PEANUT-CRUSTED SEA BASS

A Two25 original, Chilean sea bass encrusted with fresh wasabi and honey toasted peanuts, served over rice noodles in a sweet peanut Thai chili sauce

34

SOBA TUNA

Sesame-panko crusted ahi tuna is pan seared and served medium rare atop organic buckwheat soba noodles with a housemade vegetable broth, sauteed snow peas, scallions, carrots and shiitake mushrooms

22

MOLASSES SALMON

Molasses-glazed Atlantic salmon served over ginger infused lentils with a chilled apple salad

22

ROASTED DUCK

Maple Leaf Farms duck leg quarter is slow roasted and served atop roasted root vegetables, served with a vanilla-pear sauce

24

CHICKEN MARSALA

Tri-colored potatoes crowned with two lightly breaded chicken breasts, topped with sautéed button mushrooms and Marsala demi glace

20

DIJON CRUSTED SALMON

Atlantic salmon filet crusted with dijon and fresh horseradish root panko crumbs with a roasted red pepper aioli, served with garlic mashed potatoes

22

LAMB DIJON

New Zealand broiled rack of lamb served with a sweet rosemary-mustard glaze accompanied by roasted root vegetables and mashed sweet potatoes

36

FILET MADEIRA

Twin medallions of filet mignon pan-seared with a Madeira wine reduction, served with mashed sweet potatoes and sautéed green beans and button mushrooms

32

CHICKEN DIJON

Two chicken breasts dusted in seasoned flour with a white wine and mushroom Dijon cream sauce served with tri-colored potatoes

20

SALAD DRESSINGS

Housemade Vinaigrette | Blue Cheese | French | Ranch | Strawberry Vinaigrette | Caesar
Honey Mustard | Italian | Thousand Island | Balsamic Vinaigrette
Add Blue Cheese crumbles for 1 dollar

STEAKHOUSE

Served with house salad, fresh baked bread, the vegetable of the day and your choice of potato. Substitute a Pear or Caesar salad for 3 dollars.



Our beef is hand cut certified Angus, wet-aged for a minimum of 35 days. Please note that we are not responsible for items ordered over medium.

CUSTOMIZE YOUR STEAK

Make a steak your own by adding one of the following preparations for \$3:
Espresso-Rubbed | Fromage | Peppercorn-Crusted | Blue Cheese
Oscar | Dijon Mushroom Cream Sauce

ESPRESSO-CRUSTED FILET

Hand-cut tenderloin seared to perfection with an espresso crust, resting on a light hazelnut sauce—8 oz
35

NEW YORK STEAK FROMAGE

Charbroiled hand-cut NY strip generously covered with smoked bacon and blue cheese, drizzled with a port wine reduction—16 oz
32

FILET MIGNON

The most tender cut of beef, hand-cut and charbroiled then finished with our housemade demi glace—8 oz
32

NEW YORK STRIP

Lean, tender and full-flavored. Top this steak with one of our options above for the perfect meal—16 oz
29

RIBEYE

Charbroiled hand-cut, heavily marbled ribeye served au jus
12 oz 26 16 oz 29

PORTERHOUSE

The king of steaks, incorporating the filet and strip for 24 ounces of tender beef charbroiled to your desire
45

STEAK ORDERING GUIDE

Blue—Cold, red center

Rare—Very red, cool center

Medium Rare—Red, warm center

Medium—Pink, hot center

Medium Well—Dull pink center

Well Done—Broiled throughout

SIDES

Braised Cabbage | Ginger Lentils | Mashed Sweet Potatoes | 30-Layer Potato Au Gratin
Chilled Apple Salad | Garlic Mashed Potatoes | Orange-Basil Rice Pilaf | Green Beans and Button Mushrooms
Roasted Root Vegetables | Tri-Colored Potatoes