

## BRUNCH

### HOTCAKES & INDULGENCES

BISCOFF FRENCH TOAST  
*Espresso Soaked Challah,  
Mascarpone Cream, Biscoff* **21**

CANNOLI RICOTTA HOTCAKE  
*Orange Zest, Honey, Almonds,  
Chocolate Chips* **17**

BANANA FOSTER HOTCAKE  
*Flambéed Bananas, Dark Rum Caramel,  
Vanilla Bean Cream* **16**

LEMON RICOTTA BLUEBERRY  
HOTCAKE  
*Roasted Pistachios, Warm Butter Syrup*  
**16**

### ANTIPASTO

CALAMARI  
*Sugo & Italian Chimichurri* **24**

MOZZARELLA FRITO  
*Sugo* **21**

SUGO SLAB BACON <sup>GF</sup>  
*Maple, Brown Sugar,  
Black Pepper* **18**

ARANCINI 'CACIO E PEPE'  
*Risotto Ball, Sugo* **22**

HOMEMADE PARKER ROLLS  
*Garlic Herb Butter* **12**

### INSALATA

ARUGULA  
*Pear, Cranberries, Pecans, Fried Goat  
Cheese, Shallot Dressing* **16**

WEDGE <sup>GF</sup> *Pancetta, Tomato,  
Candied Cashew,  
Pickled & Raw Onion,  
Garlic Blue Cheese Dressing* **16**

CAESAR  
*Anchovy, Parmesan, Garlic  
Breadcrumb* **16**

INSALATA ENHANCEMENTS  
*add 6oz filet tip +\$21,  
add Pan Seared Chicken +\$12*

### EARLY STARTS

BURRATA & HEIRLOOM  
*Tomato, Pesto, Balsamic, Focaccia* **18**

DEVEILED EGGS <sup>GF</sup>  
*Bowfin Caviar, Fingerling Chip, Chive* **19**

LOBSTER MARTINI  
*Poached Lobster, Avocado, Tomato, Citrus Avocado Mousse* **29**

### CLASSICS

LOBSTER BENEDICT  
*Pink Peppercorn Hollandaise,  
Chives, Arugula, Dill, Challah* **34**

THE S.E.A  
*Smoked Salmon, Poached Egg,  
Avocado, Shallots,  
Crème Fraîche, Parker Roll* **28**

SHRIMP & GRITS <sup>GF</sup>  
*With red eye gravy & crispy pork belly* **29**

SHORT RIB HASH  
*Beef Short Rib, Crispy Potatoes, Cipollini, Pecorino, Egg, Chives* **34**

RIBEYE & EGGS <sup>GF</sup>  
*Prime Ribeye, Rosemary Latkes,  
Gouda Omelette, Salsa Verde* **47**

STEAKHOUSE TRUFFLE OMELETTE <sup>GF</sup>  
*Filet, Bacon, Cheese, Spinach, Mushrooms, Onion* **29**

### STEAKS

MARINATED SKIRT STEAK\*  
*16 OZ, Crispy Onions*  
**45**

FILET MIGNON\* <sup>GF</sup>  
*12 OZ*  
**64**

PETITE FILET MIGNON\* <sup>GF</sup>  
*8 OZ*  
**46**

PRIME DRY AGED RIBEYE\* <sup>GF</sup>  
*16 OZ, Aged 35 Days*  
**89**

PRIME NY STRIP\* <sup>GF</sup>  
*16 OZ*  
**68**

LARGE CUTS  
**MP**

### ACCESSORI

TWO EGGS <sup>GF</sup> **12**  
*Any Style*

BACON STRIPS <sup>GF</sup> **8**

SAUSAGE LINKS <sup>GF</sup> **8**

AVOCADO <sup>GF</sup> **8**

POTATO LATKES <sup>GF</sup> **10**

CREAMED SPINACH **12**  
*Pancetta*

MAC AND CHEESE **12**  
*add lobster +15*

HAND CUT FRIES <sup>GF</sup> **12**  
*Parmesan Truffle +\$2*

MASHED POTATO <sup>GF</sup> **12**  
*Loaded Mash +\$5 Parmesan,  
Pancetta, Crispy Onion,  
Crème Fraîche*

BRUSSELS SPROUTS <sup>GF</sup> **12**  
*Pancetta, Apricot, Honey Vinaigrette*

### BETWEEN BREAD

served with hand cut fries

WAYGU BURGER\*  
*Gouda, Pancetta Jam, Bibb,  
Pretzel Bun* **25**

THE NEW YORKER  
*Filet, Red Chili Pepper, Onion,  
Herbs, Smoked Provolone,  
Garlic Aioli, Baguette* **26**

CHICKEN CAESAR  
*Romaine, Anchovy, Focaccia  
Poached Egg, Peppino,* **22**

### TERRA

CHICKEN PARMIGIANA  
*Sugo Sauce, Mozzarella* **34**

CHICKEN MILANESE  
*Argula, Red Onion, Tomato,  
Shallot Dressing, Fig Balsamic* **32**

FILET TIP DIANE <sup>GF</sup>  
*Cognac Cream, Shallots,  
Mushrooms, Salted Fries.* **39**

### PESCE

SALMON <sup>GF</sup>  
*Red Pepper Coulis, Spinach,  
Cherry Tomatoes* **36**

### PASTA

AL TARTUFO  
*Handmade Mushroom Ravioli,  
Cream Sauce, Bacon, Truffle Oil* **34**

ALLA VODKA  
*Rigatoni, Pancetta, Vodka Sauce  
Sugo Style: Fried Chicken Cutlet &  
Mozzarella +\$12* **29**

LOBSTER PASTA  
*Lobster, Linguine, Vodka Sauce,  
Pancetta  
Basil Infused Oil* **56**

SHRIMP ALFREDO  
*Tortellini, Cream, Garlic, Blackened  
Shrimp* **36**

Gluten Free Pastas Available +\$3