

## STARTERS

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**PAN SEARED HUDSON VALLEY FOIE GRAS 15**

toasted hokkaido bread, sour cherry & fig compote, micro herb

**GRILLED ROMAN ARTICHOKE HEARTS \* 12**

ovoline mozzarella, prosciutto de parma, basil pesto, balsamic drizzle

**CRISPY CALAMARI 11**

peppadew, caper & olive tapenade, lemon aioli

**KING SALMON CRUDO \* 12**

caper, citrus, fennel, fresno chile

**PORK POTSTICKERS 9**

scallion, hoison plum sauce

**CALIFORNIA AHI TUNA POKE 14**

avocado, wakame, cucumber, sesame, crispy wonton, taberu aioli

**CHEESE & PATE BOARD 15**

two farmstead cheeses, country pate, apricot, grape, macron almond, quince paste, honey comb, rustic bread

**JUMBO SHRIMP or COLOSSAL CRABMEAT MARTINI \* 13**

bombay cocktail sauce, lemon

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**SOUP DU JOUR 5**

**OVERBROOK SNAPPER SOUP 7**

dry sherry

**BURRATA & ROASTED PEPPERS \* 12**

arugula, basil pesto, balsamic

**SHAVED BRUSSELS SPROUTS SALAD \* 10**

toasted pepito seed, craisin, egg, bacon, cider vinaigrette

**OVERBROOK CAESAR 8**

shaved asiago, herb crouton

**THE MILAN \* 9 / 14**

shrimp, chopped egg, bacon , tomato

**THE WEDGE \* 7**

iceberg, bleu cheese crumble, tomato, bacon

ADD GRILLED CHICKEN 6 | SLICED PRIME 8oz SIRLOIN 20 | GRILLED U-8 SHRIMP 4ea | SEARED 8oz SALMON 18

\* GLUTEN FREE

## SPECIALS

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### IRISH PUB SALAD \* 11

bibb lettuce, shredded cabbage, beet, green bean, irish cheddar,  
egg, terragon dressing

### IRISH SHEPHERD'S PIE \* 18

ground sirloin, carrot, onion, pea, mashed potato

### PAN ROASTED TROUT ALMONDINE \* 27

buttered parsley potato, haricots vert, lemon

### GUINNESS BRAISED LAMB STEW \* 26

potato, onion, celery, leek, thyme

### VEAL OSSO BUCCO 28

traditional calcannon, root vegetable, crispy tobacco onion

## WINES BY THE GLASS

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### RED

|                                     |    |
|-------------------------------------|----|
| Arrowood Proprietary Red Blend      | 15 |
| J Vineyards Pinot Noir              | 14 |
| Pedroncelli Bench Vineyards Merlot  | 12 |
| Substance Cabernet by Charles Smith | 12 |
| Deloach Pinot Noir                  | 10 |
| Nieto Senetiner Malbec              | 9  |
| 'The Immortal Zin' Red Zinfandel    | 8  |

### WHITE

|                                   |    |
|-----------------------------------|----|
| Domaine de la Meuliere Chablis    | 15 |
| Sonoma Cutrer Chardonnay          | 14 |
| Kim Crawford Sauvignon Blanc      | 12 |
| Schild "Unoaked" Chardonnay       | 10 |
| Maschio Prosecco Brut             | 9  |
| Galerie Naissance Sauvignon Blanc | 9  |
| Urban Riesling                    | 8  |

### HOUSE

|                             |   |
|-----------------------------|---|
| Oak Grove Cabernet          | 7 |
| Hacienda Merlot             | 7 |
| Pio Pinot Grigio            | 7 |
| Hacienda Chardonnay         | 7 |
| Pascual Toso Sparkling Brut | 7 |

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## HOUSE – MADE PASTA

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RIGATONI WILD BOAR BOLOGNESE 14 / 24  
basil, pecorino romano

LINGUINI SHRIMP & JUMBO CRAB BASILICA 15 / 28  
cherry tomato, basil pesto alfredo, asiago

SPAGHETTI CAMPANIA 10 / 18  
tomato concasse, genovese basil, garlic, extra virgin olive oil

BUCATINI AL LIMONE 10 / 18  
lemon, butter, parsley, parmigiano reggiano

ADD GRILLED CHICKEN 6 | SEARED 8oz SALMON 18 | GRILLED U-8 SHRIMP 4ea

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

## CASUAL

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CRESTA DE GALLO MAC & CHEESE 10  
white cheddar mornay sauce,  
parsley garlic bread crumb

BUFFALO HOT WINGS \* 12  
celery, bleu cheese dipping sauce

CLASSIC TURKEY CLUB 11  
bacon, tomato, bibb lettuce  
ADD AVOCADO 2

CHAR-GRILLED 8oz. SIRLOIN BURGER 12  
bibb lettuce, tomato, red onion, brioche bun  
choice of: sautéed mushroom, caramelized onion,  
crispy bacon, crumbled bleu, swiss, american, cheddar

10oz. CHOPPED SIRLOIN STEAK 13  
mushroom madiera sauce, mashed potato

## CHILDREN'S MENU

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GRILLED CHEESE 4

LIL CHARLIE PIZZA 4

CRISP CHICKEN TENDERS & FRIES 7

HOT DOG & FRIES 6

HAMBURGER or CHEESEBURGER & FRIES 7

BOWL OF SPAGHETTI or RIGATONI 6  
butter, marinara, or olive oil | ADD MEATBALL 1ea

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## MAIN

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**SESAME ATLANTIC SALMON PAILLARD \* 27**  
asian vegetables, jasmine rice, yuzu tamari broth

**JUMBO LUMP CRAB CAKES \* 15 / 28**  
stone ground mustard sauce

**PLANCHA SEARED DIVER SCALLOPS 16 / 30**  
sweet corn polenta cake, red onion bacon confit

**THAI CURRY SHRIMP \* 27**  
kaffir lime, scallion, jasmine rice, red curry, cilantro

**FLAME ROASTED 14oz. VEAL CHOP \* 38**  
morel mushroom, tarragon brandy cream

**CHICKEN MILANESE 22**  
panko crust, tomato bruschetta, arugula, asiago, basil pesto, lemon

**CHAR-GRILLED 14oz. CENTER CUT PORK CHOP \* 26**  
chipotle bourbon brown sugar glaze, sweet potato hash

**CENTER CUT FILET MIGNON 31**  
pomme puree, grilled asparagus, wild mushroom, merlot demi-glace

**PRIME 12oz. NEW YORK STRIP STEAK \* 35**  
truffle pommes frites, café de paris sauce

**FREE RANGE AUSTRALIAN RACK OF LAMB CHOPS \* 21 / 39**  
roasted garlic, spinach, rosemary crushed potato, lamb jus

CONSUMING RAW OR UNCOOKED MEAT, SHELLFISH OR POULTRY MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS

OUR PRODUCE, MEAT, POULTRY, AND FISH COME FROM FARMS, RANCHES,  
AND FISHERIES GUIDED BY PRINCIPLES OF SUSTAINABILITY

\* GLUTEN FREE