



## APPETIZERS

- Shrimp Cocktail **26.**  
Lemon, Bloody Mary Cocktail Sauce, Micro Celery
- Fried Oyster Sliders **18.**  
Fried Oysters, Shredded Lettuce, Tartar Sauce, Sesame Seed Bun
- Steamed Mussels **24.**  
Garlic, White Wine, Parsley, French Fries
- Salmon Belly Tartar **18.**  
Dill, Lemon, Cornichons, Hot House Cucumbers, Crème Fraiche, Toast Points
- Fried Calamari **20.**  
San Marzano Tomato Sauce, Lemon

## SOUPS & SALADS

- New England Clam Chowder **10.**  
Oyster Crackers and Chives
- Caesar Salad **16.**  
Croutons, Pecorino Cheese, Caesar Dressing
- Frisee Salad **16.**  
Roasted Butternut Squash, Blue Cheese, Red Onion, Chives, Radish, Candied Walnuts, Sherry Vinaigrette
- RW Prime Salad **16.**  
Iceberg Lettuce, Romaine, Radicchio, Endive, Radish, Tomatoes, Red Onion, Sherry Vinaigrette
- Wedge Salad **16.**  
Cherry Tomatoes, Red Onion, Eggs, Applewood Bacon, Blue Cheese Dressing
- Beef Carpaccio Salad **18.**  
Lemon Oil, Sea Salt, Aged Pecorino Cheese, Hearts of Palm, Winter Radish, Baby Bitter Arugula

### Add to Salads

- Grilled Chicken **8.** 6 oz. Hanger Steak **15.** Sautéed Shrimp **18.** Lobster Tail **38.**

## ENTRÉES

- Seafood Diavolo **45.**  
Linguini Pasta, Lobster Tail, Clams, Shrimp, Calamari, Spicy Diavolo Sauce
- Braised Lamb Shank Pasta **28.**  
Oakwood Shitake Mushrooms, Roasted Tomatoes, Caramelized Squash, Ricotta Salata, Mint, Pappardelle Pasta
- Black Angus Beef Bolognese **25.**  
Rigatoni Pasta, Ricotta Cheese, Black Winter Truffles
- Half Roasted Amish Chicken **26.**  
Oyster Mushrooms, Bacon, Onions, Mashed Potatoes, Brown Chicken Sauce
- Roasted Halibut **30.**  
White Beans, Fresh Chorizo, Roasted Tomatoes, Herbs, Spicy Tomato Sauce
- Canadian Salmon **28.**  
Creamy Pumpkin Risotto, Pea Shoots, Lemon Confit, Pumpkin Seeds
- Black Jack Burger **38.**  
10 oz. Beef Patty, Lettuce, Tomato, Red Onion, Special Sauce, Tomato Jam, Cheddar Cheese, Bacon, Pickle Spear, Onion Rings, French Fries

## SIDES

- Creamy Mashed Potatoes **12.**
- Sautéed Spinach
- Sautéed Wild Forest Mushrooms
- Grilled Asparagus
- Truffle Parmesan Crispy Potatoes
- Loaded Baked Potato

## STEAKS & CHOPS

*28-Days Dry Aged Certified Black Angus Beef*

- Filet Mignon 12 oz. **52.**
- NY Sirloin Strip 16 oz. **58.**
- Rib Eye Steak 22 oz. **66.**
- T-Bone Steak 24 oz. **69.**
- Hanger Steak 16 oz. **32.**
- Add to Steak*
- 8 oz. Lobster Tail **38.** Sautéed Shrimp **30.** Crab Meat **32.**

## DESSERTS

- Chocolate Fondant **14.**  
Layered Chocolate Cake with Chocolate Cream, Topped with Chocolate Miroir, Whipped Cream
- Red Velvet Cake **14.**  
Chocolate Cake, Cream Cheese Frosting, Whipped Cream
- Carrot Cake **14.**  
Moist Carrot cake spiced with Cinnamon, Walnuts, Pineapple
- NY Cheesecake **14.**  
Maraschino Cherries, Whipped Cream
- Belgian Waffle Sundae **14.**  
Vanilla Ice Cream, Belgian Waffle, Caramel Sauce, Whipped Cream, Crushed Peanuts
- Gelato (Choice of 3 Flavors) **14.**  
Chocolate, Vanilla Bean, Cookies & Cream, Pistachio
- Sorbetto (Choice of 3 Flavors) **14.**  
Lemon, Raspberry, Peach, Passion Fruit

### 本餐廳提供中文餐單

#### IMPORTANT WARNING:

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*20% gratuity included for parties of 6 or more. There is a \$10 additional charge for sharing an entrée.*