

Cioppino

SEAFOOD • CHOPHOUSE • BAR

STARTER

OYSTERS ON THE 1/2 SHELL*	11
chef's selection, half dozen, lemon, cocktail sauce or mignonette	
LOBSTER RISOTTO	12
creamy risotto, lobster cream	
TUNA TARTARA *	10
sushi grade tuna, fresh herbs, white truffle oil	
BEEF CARPACCIO	8
capers, roasted peppers, Parmigiano-Reggiano	
CALAMARI	9
preserved lemon, garlic aioli	
CLAMS & MUSSELS	9
steamed with white wine, garlic, parsley	
SHRIMP COCKTAIL	14
poached large shrimp, spicy cocktail sauce	
ANTIPASTI PLATTER	11
cured meats, roasted peppers, olives, house pickled vegetables, fresh mozzarella, aged provolone	
CRAB COCKTAIL	14
jumbo lump, champagne vinaigrette	

SALAD & SOUP

CAESAR	6
romaine hearts, bruschetta crostini, Parmigiano-Reggiano	
GREENS & GOAT	8
smoked bacon, croutons, Firefly Farms goat cheese dressing	
SPINACH & APPLE SALAD	6
crisp shallot, mustard vinaigrette	
ROASTED BEET SALAD	6
blue cheese, parsley, red wine vinaigrette	
ROASTED BUTTERNUT SQUASH SOUP	4
toasted sunflower seeds, cream	
SHRIMP & CLAM BROTH	6
clams, shrimp, tomato broth, crouton, rouille	

SEAFOOD

CIOPPINO	29
Mediterranean Sea bass, clams, mussels, Dungeness crab, scallop, jumbo shrimp, onion, fennel	
KING SALMON *	25
white beans, squash, escarole	
TUNA *	28
seared rare, eggplant, caper, olives, spicy tomato broth	
CRAB CAKES	25
jumbo lump crab cakes, tartar sauce, mac & cheese	
SCALLOPS *	27
jumbo sea scallops, risotto, lobster cream	
MEDITERRANEAN SEA BASS *	24
spaghetti squash, caper-beet brown butter	

A LA CARTE

GRILLED : SPICY CHARRED : POACHED

KING SALMON	23
TUNA	26
SCALLOPS	21

STEAKS / CHOPS

FILET	32
7oz, grilled, Gruyere & onion bread pudding	
NY STRIP	38
14oz center-cut, grilled, mushroom risotto	
RIB EYE	39
18oz bone-in, grilled, roasted fingerling potato & PA sweet onion	
PORK CHOP	24
14oz, grilled, spaetzle, roasted beets, PA sweet onion puree	
ELYSIAN FIELDS FARM LAMB	40
grilled T-bone chops, cannelloni with ricotta & house made lamb sausage	
SHORT RIB OF BEEF	25
red wine braised, polenta, roasted squash	
*ADD SHRIMP	8
*ADD BUTTER POACHED LOBSTER	10

STEAK SAUCES:
HOUSE / HERB / ROSEMARY-GARLIC BUTTER

CHICKEN / PASTA

FREE RANGE CHICKEN	22
roasted, parmesan risotto, roasted root vegetables, natural juices	
GNOCCHI	17
acorn & butternut squash, PA sweet onion puree, escarole, Parmigiano-Reggiano	
SIDES	
PARMESAN RISOTTO	5
MACARONI AND CHEESE	5
ROASTED FINGERLING POTATOES	5
BUTTERED ROASTED BEETS	4
SPAETZLE WITH BACON & CABBAGE	5

Greg Alauzen / Executive Chef
Ray Torris / General Manager

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. these items are cooked to order

gratuity of 20% will be added to parties of 8 or more

