Starters

Meatballs Marinara sauce, salsa verde, shaved piave **26**

Poached Pear Whipped goat cheese, Prosciutto di Parma, crostini, browned butter, sage **21**

Calamari Calamari fritti, spicy aioli **26**

Sinatra's Butter Candle Garlic, herbs, Tuscan bread **20**

Charcuterie Board Chef 's selection of cured meats, artisan cheeses, spreads & accoutrements **34**

Royal Osetra Caviar* Royal Osetra, crème fraîche, chives, housemade kettle potato chips or blinis **165/oz**

Zucchini Fries Cornmeal, fines herbes, aleppo pepper, zucchini aioli **16**

Japanese A-5 Wagyu Skewer* Tomato olive tapenade, lemon nduja breadcrumbs, saffron aioli, green herb oil **26**

Soup+Salads

Seasonal Soup Chef's rotating seasonal preparation **MP**

Chopped Wedge Mesclun greens, blue cheese dressing, bacon, fried shallots, Point Reyes **16**

Caesar Romaine, croutons, Grana Padano **16**

Caprese Tomato tartare, burrata, heirloom cherry tomatoes, mozzarella, green herb oil **18**

Antipasto Salad Chopped romaine, marinated olives, heirloom tomatoes, mortadella, soppressata, salami, mozzarella, pepperoncini, red wine vinaigrette **20**

Fig & Brie Salad Grilled figs, prosciutto, fresh herbs, Calabrian chili oil, honeycomb, Walden cheese, lemon extra virgin olive oil **18**

Raw Bar

8oz. Lobster Tail* MP

Shrimp Cocktail*
Jumbo prawns, horseradish cocktail sauce 30

Oysters*
Chef's selection. Lemon and mignonette MP

Pasta

Ragu Pappardelle Braised short rib, whipped ricotta, Grana Padano, basil **38**

Spicy Rigatoni Vodka Fresh basil, shaved Parmigiano-Reggiano **38**

Carbonara Pancetta, bucatini, crispy prosciutto **34**

Australian Wagyu Bolognese Lasagna Slow-braised Australian wagyu, pecorino béchamel, basil, Grana Padano **38**

Executive Chef: Lorenzo Reyes | Chef Favorites

Signature STEAKS

Special Cut Selection* **MP**
Ask your server about today's featured premium cut

16oz. New York Strip* **75** | **12oz. Australian Wagyu NY Strip*** **120**

12oz. Australian Wagyu Ribeye* **120** | **24oz. Bone-In Ribeye*** **85**

8oz. Australian Wagyu Filet* **80**

Sinatra's Wagyu Flight* **MP**

16oz. Prime Rib* **60**
Slow roasted with au jus, horseradish cream

30oz. Tomahawk & Half Maine Lobster* **MP**
Chili butter, potato purée, haricot verts

Sauces, Butters & Toppers

Béarnaise **5** Roasted Garlic Butter **5** Featured Rotating Butter **5**
Truffle Butter **9** Chimichurri **5** Demi Glace **5** House Steak Sauce **5**
Jumbo Lump Crab **18** Oscar Style **30** Lobster Oscar Style **40**
Black Truffle Shavings (Seasonal) **MP**

Housemade Steak Rubs

Coffee Rub **5** Italian Rub **5** Montreal **5** Peppercorn Crust **5** Truffle Rub **9**

Accompaniments

Garlic Shrimp* - *Marinated with olive oil, Italian herbs, garlic & honey* **18**
8oz. Lobster Tail* **MP** Sauteed Wild Mushrooms **12**
Blackened Scallops* **22**

Entrées

Cioppino Italiano San Marzano sauce, sofrito, mussels, clams, shrimp, crab meat, calamari, basil **45**

Scallops Housemade gnocchi, arrabiata sauce, lardons, baked burrata, basil **48**

Veal Piccata Bucatini, Lemon caper-butter sauce, parsley **65**

Chicken Marsala Linguini, mushroom, marsala cream, parsley **38**

Chicken Parmesan Marinara, mozzarella, basil **42**

Walnut Crusted Halibut Marsala sauce, seasonal vegetables, green emulsion **58**

Pan Seared King Salmon Lobster sauce, Ossetra golden caviar, roasted fennel, fresh tarragon, dill, fennel fronds, lemon zest, EVOO, salt, pepper, Aleppo pepper **MP**

Shrimp Francese Colossal shrimp, white wine, butter, lemon, parsley, spaghetti **38**

Eggplant ParmesanV Spaghetti, mozzarella, marinara, parmesan, basil **32**

The Chairman's Catch Whole roasted lobster stuffed to the brim with crab cake and lemon-garlic herb butterl **MP**

Sides

Brussels SproutsV Fig balsamic, goat cheese, curried pecans, Honeycrisp apple **17**

Asparagus Meyer lemon blanc, crispy prosciutto **17**

Crispy Duck Confit Potatoes Garlic oil, pecorino, aioli **17**

Roasted Gourmet MushroomsV Parsley butter, Grana Padano, breadcrumbs **15**

Creamed Corn V Shishito peppers, chives **15**

Creamed Spinach V Lemon roasted garlic **15**

Roasted Sweet Potato Sweet potato, whipped lemon-sage ricotta, chunky salsa macha, fresh pomegranate, Asian herbs **16**

20% Gratuity Added for Parties of 6 or More · V Vegetarian · VVegan
*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness