
1ST GEAR

The freshest Local Oysters, Iced on ½ shell, homemade Cocktail sauce, grated horseradish & mignonette
Minimum 6 | 3.50 Per

Antipasti Board, Prosciutto di Parma, Soppressata, Mortadella with pistachio & aged Parmigiano,
housemade grissini, mostarda di frutta, giardiniera 24.
Additional cheese 5. Per

Lobster & Corn Chowder, new potatoes, vidalia onions, crisp double smoked bacon 24.

Two-minute flash fried Calamari, sundried tomato aioli 16.

BT's Beef Carpaccio, herb crusted beef tenderloin, horseradish aioli, crispy spiralized potato, shaved Parmigiano 22.

Home-grown Mussels sautéed with tomato, caramelized onions, garlic, basil oil, vino bianco 14.

Slow roasted Pork Ribs lacquered with our own BBQ sauce, crispy parmigiano polenta frites 14.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 18.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 16.

Seared local Scallops, porcini & panko crust, wild mushroom & truffle crema 22.

Insalata Invernale, roasted beets & pears, Gorgonzola dolce, local valley apples, candied walnuts,
arugula, toasted pecan vinaigrette 14.

Insalata Verde, butter lettuce, crisp pancetta, brioche crouton, roasted pine nuts,
creamy herb dressing, shaved Pecorino Romano 14.

Insalata di Polpo, marinated Octopus, salsa verde, marble potatoes 18.

Insalata Panzanella, fior di latte, winter tomatoes, marinated red onions, garlic toasted croutons, avocado,
basil pesto, e.v. olive oil, aged balsamic vinaigrette 18.
Substitute Burrata, additional 6.

2ND GEAR

Red Ravioli, ricotta, mascarpone, spinach & herb filling, fresh thyme & sweet butter cream sauce, Parmigiano 26.

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, Parmigiano 28.

Trombe alla Carbonara, free range egg yolk, guanciale, cracked black pepper, Pecorino Romano 26.

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, sundried tomato pesto, vino bianco 32.

Pappardelle al Cinghiale, Tuscan Wild Boar ragù, San Marzano tomato, Chianti demi-glace 28.

Fresh Crab Ravioli, handmade pasta filled with fresh Crab & mascarpone, butter poached
Argentinian Shrimp, Limoncello crema 32.

Lasagna con Funghi al Tartufo, handmade pasta layered wild mushrooms, truffle béchamel, fior di latte & Parmigiano 28.

Gnocchi alle Pera, handmade potato gnocchi sautéed with caramelized pears, gorgonzola dolce,
toasted pistachios, Parmigiano 26.

Linguine all'Aragosta, Local Lobster, San Marzano tomato, garlic, vino bianco, cream, Parmigiano 38.

Risotto alla Milanese, Seared local scallops, Carnaroli rice, Franciacorta, housemade saffron brodo, Parmigiano 32.

HIGH GEAR

Fresh Atlantic Halibut, braised in vino bianco, fennel & leeks, crisp pancetta, herbed fregola 44.

Pollo alla Diavola, Herb roasted Local Valley Chicken, garlic mashed potato, sautéed spinach 36.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', crispy onions, mascarpone mashed potatoes
& honey roasted heirloom carrots 54.

Pistachio honey-crusted Atlantic Salmon, oven roasted, wildflower honey, fresh herb beurre blanc,
roasted rosemary potatoes & brown buttered green beans 36.

Rack of Lamb, rosemary & Dijon crusted, Amarena cherry & lamb jus, Lyonnaise potato, grilled winter vegetables 54.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, e.v. olive oil & aged balsamic drizzle,
wild mushroom & onion sauté, served with rosemary frites 54.

Cioppino, Italian Seafood Stew, Lobster, Jumbo Shrimp, Scallops, Mussels, Clams, Halibut & Salmon sautéed with
San Marzano tomatoes, baby potatoes, garlic, fresh herbs, toasted garlic bread 56.

The famous BT housemade chopped Beef Tenderloin burger, double smoked bacon, roasted red pepper jam,
aged cheddar, lettuce, tomato, housemade brioche bun, served with truffle & Parmigiano frites 27.