



# RESTAURANT 89

## SALADS

### *Autumn Bowl*

Roasted butternut squash, zucchini, onion and cherry tomatoes, tossed in a honey mustard, apple cider vinaigrette 12

### *Half Grilled Caesar*

Halved romaine heart grilled and topped with homemade dressing and croutons 10

### *Beet Caprese*

Sliced pickled beets and toasted brie, over pesto with balsamic drizzle 10

### *Apple Gorgonzola*

Grilled apples, candied walnuts, gorgonzola crumbles over a bed of romaine with creamy peppercorn dressing 12



## ANTIPASTI

### *Calamari Classico*

Classic golden fried calamari and peppers 12

### *Mussels Mahogany*

Steamed mussels in a chorizo ragu brodo 15

### *Scallops 89*

Pan seared scallops topped with a bacon mouse 15

### *Scampi Al Vino Bianco*

Pan seared shrimp in lemon white wine garlic sauce 15

### *Portobello Balsamico*

Roasted portobello mushrooms topped with bruschetta tomatoes and balsamic drizzle 12

### *Chefs Board*

Hand picked artisanal meats and cheeses served with assorted homemade sundries 25

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## THE CLASSICS

### EGGPLANT PARMIGIANA

Traditional eggplant parmigiana with choice of pasta  
20

### CHICKEN PARMIGIANA

Deep fried chicken parmigiana with choice of pasta  
22

### VEAL PARMIGIANA

Deep fried veal parmigiana with choice of pasta  
24

### CHICKEN MARSALA

Sautéed chicken breast with mushrooms in Marsala wine sauce  
22

### VEAL MARSALA

Sautéed veal medallions with mushrooms in a Marsala wine sauce  
24

### CHICKEN PICCATA

Sautéed chicken breast finished in a white wine lemon caper sauce  
22

### VEAL PICCATA

Sautéed veal medallions finished in a white wine lemon caper sauce  
24

## PASTAS

\*All of our pasta is made fresh daily and are not available  
as a gluten free option.\*

### FETTUCCINE CARBONARA

Yes the real way...no peas  
20

### RIGATONI BOLOGNESE AL FILO

Braised short rib ragu, tossed with fresh rigatoni  
and mozzarella cheese  
25

### CAVATELLI PORTOBELLO

Sautéed portobello mushrooms in a brandy cream sauce  
with fresh cavatelli  
20

### PAPPARDELLE ROSSO

Traditional homemade ribbon pasta in marinara  
18  
(add meatball for \$3 per)

## 89 DELICACIES

### FILET 89

Pan seared 6 oz. filet over saffron risotto and blistered cherry tomatoes  
30

### GRILLED PORK TENDERLOIN

Served with sweet potato puree, topped with a citrus brandy reduction,  
carmalized onions, rendered pancetta and balsamic drizzle  
26

### RISOTTO DELLA NONNA

Champagne shrimp risotto topped with pesto drizzle  
25

### STEAK FRITES

Grilled sirloin served with hand cut fries  
topped with smoked bone-marrow butter  
28

### ROASTED ARCTIC CHAR

Oven roasted arctic char served with grilled broccolini  
26

### CIOPPINO

A medley of shrimp, scallops, mussels and lobster  
in a light tomato broth  
**Market price**

### BRAISED SHORTRIBS

Braised short ribs served with spinach mashed potatoes  
30

### CARIBBEAN SNAPPER

Pan seared red snapper served with cajun vegetable ragu  
26

### OSSO BUCCO

Braised veal shank served over parmesan risotto  
30

If you are interested in a private function ask for details  
Catering platters available for any occasion

Gift Certificates available

\*Menu prices subject to change without notice  
All items subject to meal tax  
All major credit cards accepted

Consuming raw or undercooked foods may increase  
your risk of food borne illness

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