



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, caramelized 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