



RESTAURANT 89

SALADS

Brussel Sprout Salad

Roasted brussel sprouts with seared pork belly and candied pecans in orange sesame vinaigrette 15

Half Grilled Caesar

Halved romaine heart grilled and topped with homemade dressing and croutons 14

Apple Gorgonzola

Grilled apples, candied walnuts, gorgonzola crumbles over a bed of romaine with creamy peppercorn dressing 15

ANTIPASTI



Calamari Classico

Classic golden fried calamari and peppers 15

Mussels Mahogany

Steamed mussels in a chorizo ragu brodo 15

Chef's Duck

Locally sourced duck prepared to the chefs liking (ask your server for details) 20

Mediterranean Spread

A mix of Mediterranean vegetables, spreads and cheeses. 25

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
24

CHICKEN PARMIGIANA

Deep fried chicken parmigiana with choice of pasta
24

VEAL PARMIGIANA

Deep fried veal parmigiana with choice of pasta
26

CHICKEN MARSALA

Sautéed chicken breast with mushrooms in a Marsala wine sauce
24

VEAL MARSALA

Sautéed veal medallions with mushrooms in a Marsala wine sauce
26

CHICKEN PICCATA

Sautéed chicken breast finished in a white wine lemon caper sauce
24

VEAL PICCATA

Sautéed veal medallions finished in a white wine lemon caper sauce
26

PASTAS

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

FETTUCCHINE CARBONARA

Yes the real way...no peas
24

RIGATONI BOLOGNESE AL FILO

Braised ragu, tossed with fresh rigatoni
and mozzarella cheese
28

CAVATELLI PORTOBELLO

Sautéed portobello mushrooms in a brandy cream sauce
with fresh cavatelli
25

PAPPARDELLE ROSSO

Traditional homemade ribbon pasta in marinara
22
(add meatball for \$3 per)

89 DELICACIES

FILET 89

Pan seared 6 oz. filet over potato puree and red wine demi
35

FRUTTI DI MARE

"Fruit of the sea" shellfish medley in a light tomato broth
tossed with fettuccini
35

GRILLED PORK TENDERLOIN

Served with sweet potato puree, topped with a citrus brandy reduction,
caramelized onions, rendered pancetta and balsamic drizzle
30

RISOTTO DELLA NONNA

Champagne shrimp risotto topped with pesto drizzle
30

STEAK FRITES

Grilled sirloin served with hand cut fries
topped with smoked bone-marrow butter
35

COD AL FORNO

8 oz. cod loin draped in bruschetta tomatoes and marinara
over fried polenta.
30

CARIBBEAN SNAPPER

Pan seared red snapper served with cajun vegetable ragu
30

LAMB AU POIVRE

French cut lamb racks topped with cognac peppercorn sauce
and served with mushroom risotto.
48

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