



# 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

# RESTAURANT 89

## 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