



APPETIZERS

OX TAIL DUMPLINGS

Six-hour braised oxtail, infused with aromatic herbs. Served with citrus pepper ponzu. \$14

PIG ON THE WIRE

Our signature six-hour maple-smoked pork belly, brùléed tableside & served with peppers, olives, & a maple dip. \$17

ANGUS MEATBALLS

Whipped cracked-pepper ricotta, spicy tomato fondue, served with artisan toast & fresh basil. \$17

OCTOPUS ESPANIOL

Char-grilled, served with slow-braised beans, six-hour smoked pork belly, & finished with a charred lemon & herb butter sauce. \$21

TUNA TATAKI

Blackened and seared yellow fin tuna, sliced on a bias, with citrus pepper ponzu, scallions, and pickled red onions. \$18

SEAFOOD TOWERS

LA PETITE \$53

4 shrimp, 6 clams, 6 oysters.

LA GRANDE \$115

6 shrimp, 4oz chilled lobster tail, 12 clams, 12 oysters, and tuna tartare.

CALAMARI FRITTI

Cherry peppers, served crispy over tomato fondue, chipotle aioli drizzle. \$21

OYSTERS ON THE HALF SHELL

Fresh shucked oysters, cocktail sauce
6 FOR \$17
12 FOR \$31

MUSSELS CASSOULET

P.E.I. mussels served with six-hour smoked pork belly, braised beans, white wine herb butter sauce, & artisan toast \$18

OYSTER ROCKAFELLER

Shucked Blue Point oysters stuffed with local mushrooms, baby spinach, Gruyère cheese, and a Pernod liquor gastrique. \$18

STEAKHOUSE BURRATA

Pesto cream, crispy prosciutto, & artisan toast, balsamic-fig reduction. \$16

COLOSSAL SHRIMP COCKTAIL

Served with a white peach cocktail sauce & a fresh lemon wedge. \$21

PROSCIUTO SUSHI

Prosciutto di Parma, mozzarella di bufala, fire-roasted peppers, torn arugula & basil, accompanied with tapenade, balsamic-fig reduction, & pickled red onion. \$17

LUNCH

STEAKHOUSE BURGER

8 oz patty with Vermont cheddar, caramelized onions, and bacon jam, served with hand-cut fries. \$22

GRISTMILL LOBSTER COBB

6 oz lobster tail, shaved romaine, crumbled gorgonzola, grape tomatoes, hard-boiled egg, frizzled onions, three citrus, apricot vinaigrette. \$28

SHRIMP CHOP CHOP

Lemon and herb marinated grilled shrimp, cucumbers, olives, roasted peppers, red onions, feta, local greens, extra virgin olive oil, red wine vinaigrette. \$21

STEAKHOUSE SALAD

8 oz grilled sliced prime sirloin, arugula and romaine, crumbled gorgonzola, red onion, zinfandel vinaigrette. \$31

MOODLY BLUE

Crumbled gorgonzola, local mushrooms, caramelized onions, rosemary garlic aioli, served with hand-cut fries. \$21

BLACKENED CHICKEN CAESAR

Blackened grilled chicken, farm-fresh romaine with brioche croutons, Parmigiano-Reggiano, and anchovy Caesar dressing. \$18

BEET & BURRATA

Local beets, paired with imported burrata, arugula, & candied pecans, finished with a vanilla mint vinaigrette. \$16

FRENCH ONION CROCK

Caramelized Pine Island onions in a rich beef broth, topped with toasted brioche & melted Gruyère \$13

THE CHICK

Crispy buttermilk chicken, burrata, roasted red peppers, green goddess aioli, served on a French baguette. \$18

THE DIP

Sliced tethered prime rib, caramelized onions, Gruyère cheese, cherry wine au jus, served on a semolina baguette. \$22

STEAK FRITES

12 oz char-grilled hanger steak, sliced on the bias, with pink peppercorn cognac demi-glazed & citrus-tossed arugula, with hand cut frites. \$32

CHICKEN D'ORO

Panko-crust chicken breast topped with wilted baby spinach, roasted red peppers, & melted mozzarella, finished with a roasted shallot Dijon brandy cream sauce. \$24

CHICKEN AMORÉ

Stuffed with asparagus, roasted red peppers, mozzarella, pan-seared and sliced over scallion whipped potatoes, finished with a sherry-wine au jus. \$32

D'ORO'S SPICY RIGATONI

Homemade rigatoni in a spicy pink cream sauce, topped with homemade shredded burrata. \$24

SHRIMP SCAMPI

Lemon-herb marinated grilled shrimp with julienned vegetables, roasted red peppers, and fresh garlic in a lemon-butter white wine sauce over homemade fettuccine. \$26

VONGALE BIANCO

Freshly shucked clams with garlic, blistered tomatoes, Italian long hots, and a lemon-butter white wine sauce. \$24

SIDES

MAC & CHEESE \$14 | ONIONS & MUSHROOMS \$9 | CREAMED SPINACH \$11 | TRUFFLE FRIES \$12

MUSHROOM RISOTTO \$9 | BROCCOLI RABE WITH ROASTED GARLIC \$9

GLAZED CARROTS & PARSNISS \$9