



## APPETIZERS

### OXTAIL DUMPLINGS

Six-hour braised oxtail, infused with aromatic herbs. Served with citrus pepper ponzu. **\$16**

### PIG ON THE WIRE

Our signature six-hour maple-smoked pork belly, brûléed tableside & served with peppers, olives, & a maple dip. **\$18**

### OCTOPUS ESPAÑOL

Char-grilled, served with slow-braised beans, six-hour smoked pork belly, & finished with a charred lemon & herb butter sauce. **\$22**

### MUSSELS CASSOULET

P.E.I. mussels served with six-hour smoked pork belly, braised beans, white wine herb butter sauce, & artisan toast. **\$19**

### CALAMARI FRITTI

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

### ANGUS MEATBALLS

Whipped cracked-pepper ricotta, spicy tomato fondue, served with artisan toast & fresh basil. **\$18**

### LONG STEM ARTICHOKE

Served crispy, goat cheese fondue, complemented by a balsamic and fig reduction. **\$14**

### STEAKHOUSE BURRATA

Pesto cream, crispy prosciutto, & artisan toast, balsamic-fig reduction. **\$17**

### TUNA TATAKI

Blackened and seared yellow fin tuna, sliced on a bias, with citrus pepper ponzu, scallions, and pickled red onions. **\$19**

### COLOSSAL SHRIMP COCKTAIL

Served with a white peach cocktail sauce & a fresh lemon wedge. **\$22**

### PROSCIUTTO SUSHI

Prosciutto di Parma, mozzarella di bufala, fire-roasted peppers, torn arugula & basil, accompanied with tapenade, balsamic-fig reduction, & pickled red onion. **\$18**

### OYSTERS ON THE HALF SHELL

Fresh shucked oysters, cocktail sauce.

**HALF DOZEN \$18**

**FULL DOZEN \$32**

## SEAFOOD TOWERS

### LA PETITE \$53

4 shrimp, 6 clams, 6 oysters.

### LA GRANDE \$116

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

## SOUPS & SALADS

### FRENCH ONION CROCK

Caramelized Pine Island onions in a rich beef broth, topped with toasted brioche & melted Gruyère. **\$14**

### STEAKHOUSE WEDGE

Fresh baby bib lettuce topped with applewood-smoked bacon, cherry tomatoes, and crumbled Moody Blue, finished with a creamy buttermilk blue cheese dressing. **\$14**

### GRISTMILL COBB

Shaved romaine, crumbled Gorgonzola, grape tomatoes, hard-boiled egg, panceta, frizzled onions, three-citrus apricot vinaigrette. **\$14**

### CLASSIC CAESAR

Farm-fresh romaine with brioche croutons, Parmigiano-Reggiano, & Caesar dressing. **\$13**

### BEEF & BURRATA

Local beets, paired with imported burrata, arugula, & candied pecans, finished with a vanilla mint vinaigrette. **\$17**

### ARUGALA & PEAR

Farm-fresh arugula, Chianti-poached pear, fig vinaigrette, and crumbled goat cheese. **\$17**

## ENTREES

### WHOLE WILD CAUGHT BRANZINO

Stuffed with lemon, thyme, & rosemary, char-grilled, accompanied with herb-roasted potatoes, grilled asparagus, & cherry tomatoe salad, finished with a mint-parsley chimichurri, charred lemon. **\$38**

### D'ORO SPICY RIGATONI

Homemade rigatoni in a spicy pink cream sauce, topped with homemade shredded burrata. **\$28**

### LOBSTER TAIL SCAMPI

Twin 6-oz Maine lobster tails, sautéed with garlic, roasted red peppers, finished in a lemon-butter white wine sauce over homemade fettuccine. **\$52**

### FAROE ISLAND SALMON

Pan-roasted, oven-baked, served over cherry pepper hash & wilted spinach, finished in a roasted shallot Cajun cream sauce. **\$34**

### SQUID INK CRUSTACEAN

Lobster, shrimp, clams, mussels, calamari, blistered cherry tomatoes, with a roasted shallot saffron-lemon cream sauce, and citrus panko, over homemade squid ink pasta. **\$42**

### 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**

### SHORT RIB RAGU

Shredded short rib, mirepoix, San Marzano tomatoes, over homemade pappardelle noodles. **\$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. **\$32**

### DUCK ALLA GRISTMILL

Half Long Island duck, roasted until crispy, served with fresh orange glaze, cherry-pepper hash, & farm vegetables. **\$36**

## BUTCHER BLOCK

### SKIRT STEAK VULCAN

Asian-marinated skirt steak char-grilled & wrapped around scallion whipped potatoes, topped with frizzled onions & ponzu gastrique. **\$42**

### 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. **\$38**

### FILET MIGNON

8 oz center-cut, pan-seared with local wild mushroom, red wine reduction, served with whipped potatoes & farm vegetables. **\$54**

### NEW YORK STRIP

16 oz char-grilled & served over cherry-pepper hash, wilted baby spinach, finished with garlic-rosemary butter. **\$46**

### SURF & TURF

8 oz center-cut filet with a 6 oz citrus-crust Maine lobster tail, finished with cracked pink peppercorn cognac demi-glazed, citrus-drawn butter, broccoli rabe, & whipped potatoes. **\$69**

### OXTAIL OSSOBUCO

Slow-braised oxtail over wild mushroom risotto, finished with arugula-pine nut gremolata & natural herb au jus. **\$38**

### ANGUS SHORT RIBS

Six-hour braised short rib, scallion whipped potatoes, frizzled onions, natural herb au jus. **\$38**

### BERKSHIRE PORK CHOP

Thinly pounded, stuffed with spinach, prosciutto, mozzarella, pan fried, oven-baked, served with a wild mushroom Marsala wine demi glace. **\$36**

### VEAL CHOP PARMIGIANA

16 oz thinly pounded milk-fed veal chop, breaded & pan-fried, topped with plum tomatoes & fresh mozzarella. **\$42**

### VEAL CHOP MILANESE

16 oz thinly pounded milk-fed veal chop, breaded & pan-fried, served with arugula, cherry tomatoes, red onions, capers, fresh mozzarella, balsamic fig reduction, charred lemon. **\$44**

### RACK OF LAMB

Char-grilled with a Dijon-citrus panko crust, served with scallion whipped potatoes and broccoli rabe, accompanied by a lemon and rosemary au jus. **\$56**

## SIDES

MAC & CHEESE **\$14**

ONIONS & MUSHROOMS **\$9**

CREAMED SPINACH **\$11**

TRUFFLE FRIES **\$12**

MUSHROOM RISOTTO **\$9**

BROCCOLI RABE WITH ROASTED GARLIC **\$9**

GLAZED CARROTS & PARSNIPS **\$9**

D'ORO LOADED MASHED POTATO **\$11**

ITALIAN LONG HOTS **\$9**