

# APPETIZERS

VEGETABLE MAKI ROLL - red pepper   cucumber   avocado   carrots   napa cabbage   cilantro	6
CALIFORNIA ROLL - king crab   avocado   cucumber	9
RT STYLE SPICY TUNA ROLL - yellowfin tuna   spicy mayo   shrimp tempura	9
RAINBOW ROLL - alaskan king crab   sliced tuna   hamachi   salmon   avocado	14
FARMERS MARKET BRUSCHETTA - just the freshest ingredients summer has to offer!	9
KOBE BEEF SLIDERS - crispy onion   tomato   fontina   1,000 island	10
CRISPY CALAMARI - chili aioli   lemon	10
SHRIMP COCKTAIL - cocktail sauce   lemon wedge	12
SEARED JUMBO LUMP CRAB CAKE - fresh herb tartar sauce   haystack potato crisps	12
TEMPURA SHRIMP - lemongrass aioli   red finger chiles	13
AHI TUNA TARTARE - avocado   mango   cilantro   chili-lime vinaigrette	14
SEARED HUDSON VALLEY FOIE GRAS - roasted grape vinaigrette   pecan brittle   house-made brioche	18

## CRISPY MARYLAND SOFT SHELL CRAB

carrot-ginger puree | pickled blueberries - appetizer **13** | entrée **26**

## SOUP & SALADS

FRENCH ONION SOUP - sourdough crouton   gruyère	6
CHILLED TOMATO SOUP - feta cheese   fresh basil	6
SIMPLE HOUSE - bibb lettuce   roasted tomato   tarragon   chives   ciabatta crouton	6
SPINACH - goat cheese   red onion   bacon   spiced pecans	8
WEDGE - iceberg   blue cheese   radishes   carrot   cucumber	8
CAESAR - croutons   white anchovies   parmesan	8
HOUSE-MADE PULLED MOZZARELLA - heirloom tomato   polenta cake   mizuna greens   thai basil vinaigrette	10

**DRESSINGS:** sweet italian vinaigrette | balsamic | caesar | blue cheese | 1,000 island | ranch | sherry vinaigrette



Choose one item from each of the following categories:

### SOUP

FRENCH ONION SOUP | CHILLED TOMATO SOUP

### SALAD

SIMPLE HOUSE | CAESAR | WEDGE | SPINACH | HOUSE-MADE PULLED MOZZARELLA

### MAIN

6 OZ. CENTER CUT FILET MIGNON | 12 OZ. CHOICE NEW YORK STRIP  
 BROILED SWORDFISH | WILD SALMON | CHAR-BROILED SKIRT STEAK |  
 FRESH HERB & RICOTTA GNOCCHI | \*10 OZ. PRIME RIB (\*available thurs. - sat.)

### DESSERT

FRESH BERRY & HONEY "NAPOLEON" | TRIO OF CRÈME BRÛLÉE: VANILLA, MANGO, AND CHOCOLATE  
 ROASTED PEACH UPSIDE DOWN CAKE | "YOUR VERY OWN" MICHIGAN CHERRY PIE  
 CHOCOLATE-SALTED CARAMEL MOUSSE CAKE | HOMEMADE ICE CREAM OR SORBET

Price is per person. No Substitutions, please.

# TRAMONTO'S STEAKS

We serve the finest U.S.D.A. graded steaks, trimmed to our specifications. Many of our cuts are seasoned with the perfect combination of sea salt, toasted peppercorn and steak butter and cooked in our 1200° broiler. Filet cuts are served with your choice of topper and sauce.

## FILET MIGNON

6 oz.   center cut . . . . .	26
10 oz.   center cut . . . . .	31
14 oz.   bone-in . . . . .	38
<b>PRIME NY STRIP - 12 oz.</b> . . . . .	35
<b>CHAR-BROILED SKIRT STEAK - salsa verde   papas bravas</b> . . . . .	22
<b>PAN-ROASTED BONE-IN PRIME RIBEYE - 20 oz.   peppercorn crust   extra virgin olive oil   arugula salad</b> . . . . .	41

## STEAK TOPPERS

- BLUE CHEESE CRUST
- HORSERADISH
- PARMESAN
- FOREST MUSHROOM 5
- SEARED FOIE GRAS & TRUFFLES 12

## STEAK SAUCES

- AU POIVRE
- BORDELAISE
- RED WINE
- BÉARNAISE
- TRAMONTO'S SIGNATURE

# PRIME RIB SPECIAL

SERVED THURSDAY, FRIDAY & SATURDAY

horseradish cream | unlimited popovers | beef jus

10 OZ. CUT . . . 23 | 16 OZ. CUT . . . . 29 | 22 OZ. CUT . . . 35

## STEAK TEMPERATURES

<b>BLUE</b> . . . . . very red, cold center	<b>MEDIUM-RARE</b> . . . red, warm center	<b>MEDIUM-WELL</b> very dull pink center
<b>RARE</b> . . . . . red, cool center	<b>MEDIUM</b> . . . . . pink, hot center	<b>WELL DONE</b> . . . . . cooked through

# SHELLFISH

"LAZY LEGS" ALASKAN RED KING CRAB - potato pearls . . . . .	39
GRILLED TWIN CANADIAN LOBSTER TAILS - two 4 oz. tails   sweet corn soufflé . . . . .	40
CRAB LEGS & 6 OZ. FILET . . . . .	51
TWIN LOBSTER TAILS & 6 OZ. FILET . . . . .	52
CRAB LEGS & TWIN LOBSTER TAILS . . . . .	59

# HOUSE FAVORITES

FRESH HERB & RICOTTA GNOCCHI - farmer's market tomato   baby zucchini   garlic parmesan broth . . . . .	19
WOOD OVEN AMISH CHICKEN - roasted apricot   fennel   house-made berkshire pork sausage . . . . .	20
WILD SALMON - yellow wax beans   romesco   shishito peppers   roasted eggplant . . . . .	23
BROILED SWORDFISH - farro   summer squash   roasted black mission figs   brown butter vinaigrette . . . . .	24

# VEGETABLES & SIDES

TRUFFLED MAC & CHEESE . . . . . 6	CRISPY LOADED POTATOES, BACON . . . . . 6
CREAMED SPINACH . . . . . 6	SAUTÉED FOREST MUSHROOMS . . . . . 6
GRILLED ASPARAGUS . . . . . 6	ROASTED SWEET CORN, FRESNO CHILIES . . . . . 6
ROASTED GARLIC MASHED POTATOES . . . . . 6	