

tribù

TO START

CHARCUTERIE BOARD | MP

ASSORTMENT OF IMPORTED AND DOMESTIC CURED MEATS & CHEESES SERVED WITH HOUSE MADE JAM & MUSTARD.

SAKU TUNA TARTARE | 20

SERVED WITH A MANGO CUCUMBER SALAD, TOPPED WITH AVOCADO, CRISPY WONTON CHIPS & WASABI CREMA

BRUSCHETTA NAPOLETANA | 16 VR

5 GRILLED BAGUETTES SERVED WITH IN OUR HOUSE TOMATO BRUSCHETTA TOPPING, PARMESAN & MICRO BASIL

SALADS

TUSCAN KALE | 13/17 VR GF

GRANNY SMITH APPLES, RADISHES, CANDIED PECANS, TOSSED IN A CREAMY POMEGRANATE VINAIGRETTE

TRADITIONAL CAESAR | 12/16

TOPPED WITH A PARMESAN TUILE & CROUTONS

CHEF'S WEDGE | 13/17 GF

ICEBERG LETTUCE TOPPED WITH BLEU CHEESE DRESSING, HEIRLOOM TOMATOES, HOUSE SMOKED BACON, & SCALLIONS

ADD CHICKEN **6**, SHRIMP OR SALMON **9**, TENDERLOIN **10**

ENTREÉS

RISOTTO BOSCO | 27 VR GF

TOPPED WITH A GRILLED PORTABELLA MUSHROOM, CREMINI MUSHROOM, SEASONAL VEGETABLES & ROASTED RED PEPPERS

PENNE ARAGOSTA | 32

LOBSTER, TOPPED WITH CRISPY PANKO & GRUYERE CHEESE

MELANZANE ALLA PARMIGIANA | 26 VR

LAYERED CRISPY EGGPLANT & A WHIPPED BOURSIN FILLING SERVED OVER MARINARA & CRISPY SPINACH

FAROE ISLAND SALMON | 35

ISRAELI COUSCOUS & BLISTERED HEIRLOOM TOMATOES TOPPED WITH A BEURRE BLANC & A MINT PEA PUREE

CHICKEN MILANO | 32

BREADED CHICKEN FILETS SERVED WITH FRESH TOMATO BRUSCHETTA, ARUGULA, OVER GRILLED ASPARAGUS & ROASTED FINGERLING POTATOES

CUT

AGED FOR 30 DAYS/ PRIME ANGUS BEEF /SERVED WITH OUR W ZIP SAUCE

8 OZ FILET MIGNON | 48

12 OZ FILET MIGNON | 65

14 OZ NY STRIP | 55

16 OZ BONE IN RIBEYE | 79

ACCESSORIES

TRUFFLE COMPOUND BUTTER **3**

MAYTAG BLUE CHEESE CRUST **4**

TUSCAN W/ GRILLED LEMON **3**

VR : VEGETARIAN
GF : GLUTEN FREE

MEDITERRANEAN CALAMARI | 19

PEPPADEW PEPPERS, SERVED WITH MARINARA & GARLIC AIOLI

SMOKING WINGS | 18

TOSSED IN HOUSE MADE BBQ SAUCE SERVED WITH BLEU CHEESE DIPPING SAUCE

CRISPY ROCK SHRIMP | 19

TEMPURA FRIED, TOSSED WITH A SAMBOL MAYO

WAGYU SLIDERS | 18

BLACK PEPPER TRUFFLE AIOLI, CRISPY ONIONS & SWISS CHEESE

FLATBREADS

BLACK & BLUE | 19

BLACKENED TENDERLOIN TIPS, CARAMELIZED ONIONS, ROASTED MUSHROOMS, BLEU CHEESE, ROASTED GARLIC TOPPED WITH ARUGULA

MARGHARITA | 16 VR

CILINGINI, POMODORO SAUCE & FRESH BASIL

BBQ CHICKEN | 18

GRILLED CHICKEN, PEPPADEW PEPPERS, CARAMELIZED ONIONS, HOUSE SMOKED BACON

BURGERS

THE W BURGER | 21

8 OZ HOUSE BLEND BURGER, BRIOCHE BUN, LETTUCE, TOMATO, ONION, PICKLE WITH BLACK PEPPER TRUFFLE AIOLI

CRISPY CHICKEN SANDWICH | 19

BUTTERMILK PICKLE BRINED CHICKEN BREAST, WITH A GRILLED BRIOCHE BUN, DILL AIOLI & SLICED PICKLES

PORTABELLA BURGER | 18 VR

GRILLED PORTABELLA, ROASTED RED PEPPERS, SMOKED GOUDA CHEESE, ARUGULA & PICKLED RED ONIONS

ALL SERVED WITH HOUSE SEASONED FRIES (+**3** FOR TRUFFLE FRIES)

SIDES

SMASHED YUKON GOLD POTATOES | 9 VR GF
BUTTERMILK

GRILLED ASPARAGUS | 13 VR GF
BALSAMIC REDUCTION

CRISPY BRUSSEL SPROUTS | 12 VR GF
TOSSED IN A JALAPENO VINAIGRETTE & TOPPED WITH PARMESAN REGGIANO

PARMESAN REGGIANO FRIES | 9 VR
TRUFFLE +**3**

HEIRLOOM FINGERLING POTATOES | 11 VR GF
FRESH GARLIC AND HERBS

RISOTTO ALLA NAPOLETANA | 14
FRESH PEAS, PARMESAN CHEESE

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH FOOD ALLERGENS. FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER. PLEASE BE AWARE THAT WE ARE UNABLE TO GUARANTEE THAT OUR KITCHENS OR OUR SUPPLIERS ARE 100% ALLERGEN-FREE.