



sup•per club:
a 'destination' where
patrons may enjoy
the whole evening,
from cocktail hour to
after-supper lounge
entertainment.



cold

*Carpaccio**
marinated & lightly seared wagyu, baby arugula,
capers, lemon, parmigiano-reggiano, balsamic

Antipasti
chef's selection of imported, cured & house-made
charcuterie, cheeses, olives, pickled vegetables

Burrata
chef's daily preparation

*Tuna Tartare**
ahi tuna, avocado, calabrese peppers, scallions,
house-made pickles, capers, black sesame seeds,
orange, aged balsamic, crostini

hot

The Meatball
tomato sauce, basil
add fresh burrata 3

Baked Clam Cake
manila clams, breadcrumbs, garlic, parsley,
lemon-shallot-herb butter

Sausage & Peppers
house-made italian sausage, roasted peppers,
roasted garlic

Grilled Octopus
broccolini, fingerling potato confit, gremolata

Mussels
pei mussels, house-made italian sausage,
cannellini beans, diced tomatoes, baby kale,
white wine, garlic

salad

The Wedge
iceberg, lardons, heirloom cherry tomatoes, crispy leeks,
gorgonzola, egg whites, ranch

Avocado Salad
maine lobster, gulf shrimp, baby arugula,
sweet bell peppers, scallions, basil, balsamic

*Caesar**
grilled romaine, charred lemon vinaigrette,
parmesan bagna cauda, crostini, white anchovy

*Chopped**
romaine, arugula, fresh mint & basil, heirloom cherry
tomatoes, avocado, house-made mozzarella, pomegranate
seeds, basil citranette
add grilled chicken, gulf shrimp, prime filet

*Orzo**
crispy quinoa, sun dried tomato romesco, heirloom
cherry tomatoes, broccolini, parmigiano-reggiano
add grilled chicken, gulf shrimp, prime filet





pasta

Spaghetti al Pesto

*fresh basil pesto, parmigiano-reggiano, toasted pine nuts
add fried egg*

Cacio e Pepe

*house-made black pepper tagliatelle, butter, fresh
cracked peppercorn, pecorino romano*

Orecchiette Tartufate

*cremini mushrooms, asparagus, sun-dried tomatoes,
black truffle cream, parmigiano-reggiano,
white truffle oil*

Pasta alla Sophia's

signature sauce, pancetta, house-made mozzarella

*Linguine Clams**

*fresh manila clams, garlic, heirloom cherry tomatoes,
white wine, lemon, parsley*

*Fusilli Calabrese**

*sautéed shrimp, broccolini, calabrese peppers,
garlic-chili oil, fresh mint*

Fettuccine Bolognese

house-made pasta, nonna's recipe

Baked Spaghetti

*marinara, béchamel, fresh vegetables,
house-made mozzarella*

Risotto del Giorno MP

chef's daily selection

meat & seafood

Petite Filet 35*

*6oz filet of beef tenderloin, bone marrow butter, broccolini
sub gorgonzola butter NC
sub black truffle butter*

*Ribeye**

*18oz dry aged, extra virgin olive oil, truffle salt,
baby arugula, lemon, heirloom cherry tomatoes
add bone marrow or gorgonzola butter
add black truffle butter*

*The Chop**

*smothered double pork chop, roasted red peppers,
caramelized onions, creamy potatoes*

Brick Chicken

*half amish chicken, garlic, rosemary, lemon, pan jus,
fingerling potatoes*

*Sea Scallops**

*seared U-10, green pea puree, roasted garlic, caramelized
onion, grilled corn chow chow, pancetta*

*Grilled Salmon**

wild caught salmon, grilled asparagus, lemon, thyme

Whole Roasted Fish MP*

*lemon, roasted heirloom tomatoes, castelvetro olives,
capers, baby kale*

escorts

Sautéed Broccolini

sweet baby bell peppers

Grilled Asparagus

lemon-thyme oil

Baby Green Beans

arrabbiata sauce, toasted hazelnuts

Fingerling Potatoes

garlic, herbs

Creamy Potatoes

pureed yukon gold, roasted garlic, chicken jus

**These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness. Please alert your server if you have
any food allergies or dietary restrictions.*