

THE DEPOT

ON FIRST

SMALL PLATES

CROSTINI RUSTICA <i>Focaccia, Three Cheese Blend, Arugula, Sautéed Onion, Garlic, Sundried Tomato, Fresh Herbs, Balsamic Reduction</i>	18	FRIED FRESH MOZZARELLA <i>Handmade Fresh Mozzarella, Panko Romano Breading, Fresh Herbs, Marinara</i>	16
BAKED OYSTERS OREGANATO <i>Oysters on the ½ shell, Sautéed Spinach, Garlic, Guanciale, Panko Romano Topping, Fresh Tomato Salad</i>	4.5 EA	FRITTO MISTO <i>Fried Calamari Squid, Mussels, Octopus, Clams, Scallops, Shrimp, Marinara, Remoulade</i>	21
LOADED DUCK CONFIT FRENCH FRIES <i>Double Cooked Steak Fries, House Sweet & Spicy Seasoning, Shredded Duck Confit, Bacon, Caramelized Onions, Poblano Peppers, Smoked Cheddar Sauce</i>	24	SHRIMP & AVOCADO <i>Marinated Grilled Shrimp, House Made Heirloom Cherry Tomato Salad, Fresh Avocado, Forbidden Rice, Fresh Tortillas</i>	20

FROM THE GARDEN

CLASSIC CAESAR <i>Romaine Lettuce, Pecorino Romano, Croutons, Caesar Dressing</i>	8/15	CALIFORNIA STYLE SALAD <i>Local Lettuce Blend, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Carrots, Avocado, Croutons, Charred Sweet Corn, Crispy Bacon, Grilled Chicken, Chipotle Ranch Dressing</i>	22
GARDEN SALAD <i>Local Lettuce Blend, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Carrot, Croutons</i>	8/15	SALMON BEET & PEAR SALAD NO SALMON \$16 <i>Seared Salmon, Local Lettuce Blend, Baby Spinach, Heirloom Cherry Tomato, Red Onion, Roasted Beets, Fresh Pear, Goat Cheese, Honey Balsamic Vinaigrette</i>	27

PASTAS

PASTA ADD ONS: CHICKEN \$7 | SHRIMP \$12 | 8 OZ SIRLOIN \$16 | 8 OZ FILET MIGNON \$24 | GF SUBSTITUTE \$5

CHICKEN FETTUCINE ALFREDO <i>Fresh Fettucine, Heavy Cream, Touch of Garlic, Pecorino Romano, Black Pepper, Focaccia</i>	26	STUFFED EGGPLANT PARMIGIANA <i>Hand Breaded Fresh Eggplant, Ricotta Mix, Marinara, Fresh Mozzarella, Fresh Spaghetti, Focaccia</i>	24
SPAGHETTI BOLOGNESE CON FILETTO <i>Fresh Spaghetti, Slow Simmered Meat Sauce, Touch of Cream, Fresh Herbs, Filet Mignon Medallions, Focaccia</i>	29	GNOCCHI GORGONZOLA & BEEF 8 OZ SIRLOIN 29 8 OZ FILET MIGNON 39 <i>Potato Gnocchi, Gorgonzola Dolce Cream Sauce, Portabella Mushrooms, Fresh Spinach, Balsamic Reduction</i>	
LINGUINE PESCATORE <i>Fresh Linguine Pasta, Grouper, Clams, Calamari, Mussels, Shrimp, Scallops, Octopus, Brodetto, Focaccia</i>	32	CHICKEN PARMIGIANA <i>Hand Breaded Joyce Farms Chicken Breast, Fresh Marinara, Fresh Mozzarella, Fresh Spaghetti, Focaccia</i>	23
LOBSTER & CRAB CANNELLONI <i>Fresh Pasta, Ricotta Mix, Lump Blue Crab, Maine Lobster, Tomato Cream Sauce, Focaccia</i>	34	BUFFALO CHICKEN TORTELLINI <i>Cheese Tortellini, Buffalo Cream Sauce, Marinated Grilled Chicken, Focaccia</i>	27

20% Gratuity will be applied to all parties with 6+ guests

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. "GF" denotes gluten-free. Please inform your server of any dietary restrictions.

THE DEPOT

ON FIRST

ENTREES

CRAB ENCRUSTED SALMON POSITANO

36

Seared Salmon, Maryland Style Crab Mix, Garlic Mashed Potato, Baby Spinach, Heirloom Cherry Tomato, Scampi Sauce, Focaccia

MEAT & POTATOES *GF

8 OZ SIRLOIN 29 | 8 OZ FILET MIGNON 39 | 14 OZ GRILLED RIBEYE \$MKT
GORGANZOLA DOLCE SAUCE 7 | SAUTEED MUSHROOMS 4

Garlic Mashed Potato, Choice of Either Mixed Italian Vegetables or Side Salad, Au Jus, Focaccia

SURF & TURF

Choose Any Steak Above and Make it A Surf & Turf

GRILLED SHRIMP 12 | CRAB CAKE 8 | SEARED SALMON 12 | SEARED GROUPER 12 | BUTTER
POACHED LOBSTER 19

TUSCAN POULET ROUGE

29

Slow Roasted Joyce Farms Poulet Rouge, Sun Dried Tomatoes, Roasted Red Peppers, Baby Spinach, Broccolini, Cream Sauce, Red Potatoes, Prosciutto di Parma, Fresh Herbs, Focaccia

JERK DUCK THIGH *GF

34

Slow roasted Jerk Marinated Joyce Farms Duck Thigh, Forbidden Rice, Purple Potato, Heirloom Carrot, Sweet Corn, Purple Cabbage, Apples

GROUPER & LOBSTER RISOTTO *GF

46

Seared Grouper, Butter Poached Lobster, Arborio Rice, Zucchini, Yellow Squash, Peashoots, Snap Beans, Herb Oil

ELK & WILD MUSHROOM FARRO

42

(May Substitute an 8oz Filet Mignon)

Wild Porcini Mushroom, Imported Italian Farro, Arugula, Heirloom Carrot, Portabella Mushroom, Shallot, Focaccia

RATATOUILLE *GF (VEGAN)

24

Fresh Eggplant, Zucchini, Yellow Squash, Heirloom Carrot, Potato, Heirloom Cherry Tomato, Shallot, Garlic, Fresh Herbs, Focaccia

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