

*GOLDEN OSETRA CAVIAR

HOMEMADE BLINIS, CAPERS, CHOPPED ONIONS,
HARD BOILED EGG, CRÈME FRAÎCHE

28GR \$95

LOCAL DINNER \$35
MONDAY-THURSDAY

T54 CHEF CHOICE 3 COURSES

Bartender Choice of one Glass of Wine \$7
Bartender Choice of one Beer \$6

APPETIZER

*WILD SHRIMP COCKTAIL	\$21
Homemade Horseradish sauce	
*YELLOWFIN TUNA TARTARE GF+	\$26
Avocado, Mustard Pepper Aioli, Homemade Potato Chip	
GRILLED OCTOPUS GF	\$21
Romesco Sauce, Potato-Celery-Black Olive-Cherry Tomato Salad	
CRISPY CALAMARI	\$19
Zucchini, Peppers, Lemon & Red Pepper Aioli	
VEAL MEATBALLS GF	\$18
Marinara Sauce, Pecorino Romano	
STICKY RIBS GF+	\$18
Slow Oven Baked Pork Ribs,Tomato Agrodolce, Fennel, Peperoncino	
POT OF MUSSELS GF+	\$23
Arrabbiata or White Wine Sauce	
BABY ARTICHOKEs GF-VG	\$24
Tuscan EVOO, Pistachio, Charred Lemon	

SALAD

T54 CHOPPED SALAD GF+VV+VG	\$16
Romaine, Chick Peas, Mozzarella, Radicchio, Oregano Vinaigrette	
ARUGULA AND CHERRY TOMATO VG-VV+GF	\$14
Lemon Vinaigrette, Grana Padano PDO	
CAESAR GF+	\$18
Romaine, Grana Padano PDO, Croutons	

ADD PROTEINS

U8 ECUADORIAN WILD-CAUGHT SHRIMP \$ 4.50 EA

GOLDEN OSSETRA CAVIAR 6GR \$ 19, SALMON FILLET \$ 14, GRILLED CHICKEN \$ 8

PASTA

PASTA ON THE WHEEL GF+	\$39
Monday - Thursday	
T54 TROFIE PESTO GENOVESE VG	\$28
Basil, Pine Nuts, Green Bean, Potato	
RIGATONI BOLOGNESE GF+	\$32
Ricetta della Nonna	
PENNE POMODORO E BASILICO VG -VV+-GF+	\$24
Plum Tomato, Basil, EVOO	
SPAGHETTI CARBONARA GF+	\$28
Guanciale, Egg Yolk, Pecorino Romano	

T54 BUTCHER

T54 BURGER “1855 BLACK ANGUS” (PA) GF +	\$26
Gorgonzola, Prosciutto di Parma, Roasted Tomato, Homemade Chips	
BERKSHIRE PORK CHOP GF	\$48
Butternut Squash Purée, Chutney, Caramelized Parsnip	
8 OZ FILET MIGNON “1855 BLACK ANGUS” (PA) GF	\$59
Potato Purée, Choice of “Bordelaise, Au Poivre or Gorgonzola”	
GRILLED LAMB CHOP GF	\$59
Half Rack of Australian Lamb Chop, Mushrooms, Brussels Sprouts, Fingerling Potato, Green Beans, Sage Beef Fume	



MAIN COURSE

TUSCAN ROASTED HALF CHICKEN GF	\$36
Rosemary, Garlic, Charred Lemon, Fingerling Potato, T54 Sauce	
ATLANTIC SALMON GF	\$36
Green Peas Purée, Saffron Sauce	
MEDITERRANEAN BRANZINO GF	\$58
Whole Branzino, Green Beans	
CAULIFLOWER STEAK GF VV VG	\$28
Sweet Peppers, Capers and Roasted Grapes	

SIDE

FOCACCIA GENOVESE	\$10
EVOO, Sea Salt, Olive Topenade Dip, Sun-dried Tomato Dip	
BRUSSELS SPROUTS GF-VV	\$14
EVOO	
POTATO PURÉE GF	\$10
Butter, Grana Padano PDO	
GREEN BEANS GF-VV	\$9
Carrot, Onion, EVOO	
T54 BAGUETTE	\$ 4.50
Served with T54 Sudried Toamtoes Dip	

BUON APPETITO

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
Or eggs may increase your risk of food-borne illness

A 2.5% Credit Card service fee charge will be applied to all Credit Card transactions

T54 Restaurant and Bar Catering Service for your special occasion