

DINNER

STARTERS

"CARBONARA" RAVIOLI 16

Fava Bean Purée. Pancetta & Reggiano
Stuffed Raviolis. Micro Basil.

BRISKET SAMOSAS 16

Braised & Shredded Brisket. Flaky Samosa Crust.
Pickled Mustard Seed. Mint Chutney.

AVOCADO + TUNA TERRINE* 19

Sushi-Grade Tuna. Hass Avocado.
Tamari-Citrus Ponzu. Sesame Cracker.

JUMBO CRAB COCKTAIL 22

JUMBO SHRIMP COCKTAIL 19

Cocktail Sauce. House Mustard Sauce. Lemon.

CLASSIC CAESAR SALAD 14

Chopped Romaine. Aged Parmesan Reggiano.
Brioche Croutons. Caesar Dressing.

BURRATA + HEIRLOOM TOMATO SALAD 17

Fresh Cream Burrata Mozzarella. Heirloom Tomatoes.
Mixed Greens. Peaches. Pesto.

'44' CHOPPED SALAD 15

Mixed Greens. Cucumber. Tomato. Avocado.
Crispy Bacon. Crumbled Goat Cheese. Toasted Pine Nuts.
Choice of: Basil Lemon Dressing.
Red Wine Vinaigrette. Balsamic Vinaigrette.

SOUP 9

Du Jour. Chicken Noodle. Matzo Ball.

MAINS

FLORIDA POMPANO "ALMONDINE" MP

Grilled Asparagus. Farro & Thyme Pilaf.
Fava Bean Purée.

CHARRED SPANISH OCTOPUS 28

Sofrito Soubise. Imported Olives. Baby Arugula.
Salsa Verde.

BLACKENED JUMBO SEA SCALLOPS 31

Sweet Corn Purée. Pancetta Lardons.
Black Garlic Vinaigrette.

EGGPLANT PARMESAN 26

Squash "Noodles". Puttanesca Sauce.
Micro Basil.

SWEET & SMOKY VEAL RIBS 32

Tender Spareribs. Smoked Apricot BBQ Sauce.
Persimmon & Fennel Slaw.

MEDITERRANEAN SPICED LAMB CHOPS 38

Single Cut Colorado Chops. Eggplant-Tahini Purée.
Potato Latkes. Apricot Chutney.

ZUCCHINI "MEATBALLS" 26

Roasted Spaghetti Squash. Sundried Tomato Marinara.
Lemon Ricotta.

20% gratuity automatically applied - \$10 Split charge applied to shared entrées.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Children's Menu available on request.

DINNER

44 CLASSICS

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| PRIME 8 OZ. FILET MIGNON* 39
Porcini-Lemon Steak Fries. Grilled Asparagus.
Béarnaise Sauce. | '44' WIENERSCHNITZEL 29
Lightly Breaded Pounded Prime Veal Cutlets.
House Käsespätzle. Braised Red Cabbage. Lemon. |
| HONEY MUSTARD GLAZED SCOTTISH SALMON* 32
Farro & Thyme Pilaf. Brussel Sprouts.
Or Plain Grilled. | VEAL SCALLOPINI PICATTA 29
Prime Veal Cutlets. Imported Fettucine.
Tossed with Wild Mushrooms. Grilled Asparagus.
Sundried Tomato Pesto. |
| CRISPY ROASTED HALF CHICKEN 28
Farro & Thyme Pilaf. Brussel Sprouts. Chicken Jus. | |

DAILY SPECIALS

TUESDAY

CLASSIC CHICKEN POT PIE 28

Free-Range Chicken. Seasonal Vegetables.
Ethereal Puff Pastry Crown.

WEDNESDAY

VEAL + SHORT RIB MEATLOAF 26

Whipped Sour Cream & Chive Potatoes.
Sautéed Broccoli Rabe. Truffle Gravy.

THURSDAY

CHEF'S SPECIAL OF THE DAY

Ask Your Server.

FRIDAY

BRAISED VEAL & MUSHROOM RAGOUT 27

Buttered Pappardelle Pasta. Wild Mushrooms.
Lemon Ricotta. Micro Herbs.

FRIDAY

SPIT-ROASTED CRISPY HALF DUCK 33

Roasted Root Vegetables. Sautéed Broccoli Rabe.
Grilled Peaches. Fig-Balsamic Reduction.

SATURDAY

CIDER BRINED BERKSHIRE PORK CHOP 33

Porcini-Lemon Steak Fries. Grilled Asparagus.
Apple Relish.

SATURDAY

SPIT-ROASTED CRISPY HALF DUCK 33

Roasted Root Vegetables. Sautéed Broccoli Rabe.
Grilled Peaches. Fig-Balsamic Reduction.

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