

EST INCOGNITO DINNER 2022

APPETIZER



Classic Bruschetta \$8

crostini | tomato | basil | balsamic glaze | garlic

Meatballs \$16

3 meatballs | merlot demi | gnocchi

Whipped Ricotta \$13

roasted tomato | honey | basil oil | pita chips

Steak Crostinis \$13

crostini | whipped ricotta | tenderloin | truffle oil | microgreens

Brussel Sprouts \$8

roasted brussels | bacon | balsamic glaze

CHARCUTERIE

3 or 4 cheese \$18/\$23



jam | olives | mixed nuts | crackers

add select meats + \$6

SALAD



Caesar Salad \$13

romaine | croutons | parmesan
add chicken +\$6
add shrimp +\$6

House Salad \$8

spring mix | honey lemon | tomato | candied pecans

Caprese \$12

mozzarella | tomato | basil | balsamic

Wedge Salad \$13

iceberg | blue cheese crumble | bacon | tomato | blue cheese dressing

PIZZAS

Classic Margherita \$16

tomato | mozzarella | basil

Pepperoni + Sausage \$18

Prosciutto \$19

ricotta | prosciutto | mushroom | hot honey | arugula | balsamic

Vegetarian \$18

roasted broccoli | summer squash | cherry tomato | pesto

STEAKS

Filet Mignon \$45

6 oz filet | compound butter | garlic mashed potatoes | asparagus

Texas Ribeye \$50

14 oz ribeye | mushroom demi glaze | garlic mashed potatoes | asparagus

MAIN COURSE

Parmigiana Sea Bass \$52

dill whipped mashed potatoes | summer squash

Shrimp Scampi \$28

5 shrimp | garlic butter pasta | tomato | capers

Meatballs \$24

5 meatballs | gnocchi | merlot demi

Incognito Burger \$17

wagyu beef | baby arugula | tomato | pickles | red onion | red dragon cheddar | black garlic aioli | s&p chips

Creamy Sausage Pasta \$28

andouille sausage | cherry tomatoes | peppers | red pepper flakes | parmigiana

Sun Dried Tomato Pesto \$24

penne | chicken | parmigiana

Chicken Alfredo \$24

served with garlic bread

DESSERT

Charlie's Famous Sticky Toffee Pudding \$12

Affogato \$8

ask about our seasonal dessert

