

The Cocktail Lab

Welcome to D'Amico's The Continental American Provisions & Craft Bar.

The Continental Craft Cocktail Lab focuses on classic, Prohibition-era tipples that have stood the test of time. These cocktails combine simplicity and elegance, using a specific recipe model that include all the components of a balanced cocktail-spirit, citrus, sugar and bitter-resulting in an intriguing overall drinking experience.

Our Craft Cocktail menu pays tribute to these time-honored recipes while also reinventing and experimenting with different ingredients and proportions to create new and exciting cocktails.

We are pleased to present you our Craft Cocktail menu composed of modified Classics and Continental Originals; hand crafted with precision using fresh juices, house-made bitters, syrups and infusions. We invite you to explore the different flavors and let our staff guide you through a new cocktail experience.

GIN BLOSSOM

Bowling & Burch Gin, Ginger,
Mancino Cherry Blossom Vermouth,
Szechuan Peppercorn, Grapefruit

BLUE STEEL

Citadelle Gin,
Butterfly Pea Flower,
Lavender, Citrus

Out of the Orb

16

AN ITALIAN IN NYC

Buffalo Trace Bourbon,
Nonino Quintessentia,
Cherry, Orange Bitters

TEQUILA EXPRESS

Corazón Tequila,
Yellow Chartreuse, Passion Fruit,
Pineapple, Chile

HERE COMES THE SUN

St George Green Chile Vodka,
Salers Aperitif, Yellow Chartreuse,
Pineapple, Orange Blossom Water

Craft Cocktails

16

PARTY PANTS

Wheatley Vodka, Hibiscus, Lime, Grapefruit

BARISTA NOLA

Knob Creek 100 Bourbon, St. George Nola, Borghetti Espresso, Five Farms Irish Cream

LAVISH FASHION

Four Roses Select Bourbon, Lavender, Orange Bitters, Rose Water

APPLE SLAPS

Four Roses Small Batch Bourbon, Gala Apple, Cinnamon, Ginger Beer, Lime, Chocolate Bitters

HUERTO DE FUEGO

Los Vecinos Mezcal, Brown Sugar Sage Reduction, Habanero Peach Shrub

Dinner

STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
22
- Steak Tartare, Sauce Verte, Quail Egg*
18
- Shrimp Cocktail, Yuzu Cocktail Sauce
26
- Cedar Key Clam Ceviche
18
- Crab Soufflé, Mustard Sauce
20
- Grilled Octopus, Potato, Chorizo, Sofrito Crema
28
- Oysters
4 each

SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons
16
- Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou
19
- Lobster, Burrata, Pickled Eggplant, Basil, Mache
32
- Smoked Trout, Apple, Watercress, Black Truffle Vinaigrette
19
- Radishes, Tonnato, Sunflower Seeds, Lemon
18
- Continental Mixed Greens
15

CAVIAR & TRUFFLES

- Cauliflower Risotto, Scallop, Truffle Carpaccio
24
- Sweet Pea Pancakes, Crab, Caviar
22
- Piedmontese Beef Carpaccio, Horseradish Crema,
Trumpet Mushrooms, Truffle Vinaigrette*
20

- Poached Oysters,
Pickled Cucumber, Beurre Blanc, Caviar
28
- Mushroom Tartine, Garlic Confit, Crème Fraîche,
Truffle Vinaigrette
18

PLATES FOR SHARING

- Caviar
- Duck Fat Fried Potatoes, Crème Fraîche, Chives
MP
- Seafood Tower
- Cold Water Lobster, Oysters, Crab, Gulf Shrimp
Platter 175 Tower 275

VEGETABLES

- Sautéed Spinach, Olive Oil, Chile Flakes, Garlic
12
- Roasted Carrots, Herb Cream Sauce
12
- Baked Mushrooms, Garlic, Thyme
16
- Asparagus
16
- Cauliflower Risotto
18
- Creamed Corn, Chives
12

NOT STEAK

- Celery Root Ravioli, Celery & Mushroom Duxelle, Red Wine Syrup
36
- Vegetable Pavé, Lemon-Thyme Infused Vegetable Broth
36
- Meatloaf, Sherry, Mushrooms, Mashed Potatoes
29
- Poached Chicken Breast, Petite Vegetables
36
- Continental Burger, Cheese, Bacon, Tomato,
Caramelized Onions, Mac Sauce, Pommes Frites*
25
- Fresh Seafood of the Day
Market Price

POTATOES

- Pommes Frites
14
- Mashed Potatoes
12
- Gratin, Parmigiano, Serrano Ham
16
- Twice Baked, Accompaniments
16

Steak

CREEKSTONE FARMS

American Black Angus USDA Certified Prime*

Petite Filet Mignon 6oz
58

Bone-In Filet Mignon 18oz
140

New York Strip 14oz
85

Ribeye 16oz
75

Porterhouse for two 42oz
200

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Filet Mignon 8oz
59

Skirt Steak 12oz
44

Bone-In New York Strip 14oz
65

Tomahawk Ribeye
for two 42oz
150

CONTINENTAL SPECIALTIES

Snake River Farms Beef Shank Bourguignon, Red Wine,
Lardons, Pearl Onions, Petite Vegetables
175 for two or more

Châteaubriand 18 oz,
Petite Vegetables, Bordelaise Sauce
140 for two

CHIANINA

Classic World Famous Tuscan Breed*

Filet Mignon 8oz
85

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz, SILVER
55

Filet Mignon 6oz, GOLD
73

Filet Mignon 8oz, GOLD
99

New York Strip 12oz, GOLD
96

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut
MP / Minimum 6oz

SAUCES

Continental Sauce Verte 3 | Bordelaise Sauce 5 | Béarnaise 3 | Continental Steak Sauce

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.

The Beef



Creekstone Farms provide superior beef products to satisfy the most discerning of palates. Using their proprietary Black Angus cattle, Creekstone Farms are established as a superior producer of premium beef. Here at The Continental, we serve USDA Certified, Natural Prime Black Angus, meaning: no hormones added, no antibiotics, no growth promoting drugs, 100% vegetarian diet and humane animal handling practices, resulting in tender and flavorful meat.



Certified Piedmontese beef is unlike any other. An exceptional breed of naturally genetically superior cattle combined with a disciplined approach to animal care and husbandry, produces a consistent high quality product that is extraordinarily lean and incredibly tender. This double muscled cattle is never subjected to hormones, growth steroids or animal by-products. It is rich in protein and nutrients and very low in fat and calories. Fact: 3.5oz of Certified Piedmontese beef has half the amount of cholesterol and calories than 3.5oz of roasted chicken.



Chianina breed is known for being one of the largest and most flavorful types of beef in the world. Tuscan Cattle's Chianina beef meets similar certification standards that are in place before it can be sold and served in Italy under the label of vera Chianina. Tuscan Cattle does not use hormones or additives. They practice humane livestock handling techniques to minimize stress on their animals.



Snake River Farms American Wagyu Beef combines the buttery marbling of Japanese Wagyu and the robust beef flavor that American beef is known for. Raised along the high plains of the Snake River in Eastern Idaho, Purebred Wagyu from renowned Japanese bloodlines are bred with traditional, high-quality beef animals forging a herd that is in a class by itself. Fed an all-natural, sustainable diet of local Northwest ingredients, including Idaho potatoes, soft white wheat, corn and alfalfa hay, Snake River Farms Beef offers superior beef with a reduced carbon footprint to the eco-conscious consumer.

和牛

Japanese Wagyu A5 is the most highly marbled and most expensive beef produced in the world. This most prized Wagyu, is judged on four different criteria: marbling intensity, color of the fat, color of the muscle tissue, and shape of the muscle. A5's smooth and velvety texture will linger on your palate and provide a one of a kind experience. Kobe or Wagyu? Kobe is actually a prefecture, or state, in Japan where Wagyu is produced.