

APPETIZERS

BEET TARTAR 10
BRICK OVEN ROASTED BEETS, BABY ARUGULA, GOAT CHEESE, CANDIED WALNUTS, AND BALSAMIC GLAZE

P. E. I. MUSSELS 12
PREPARATION CHANGES DAILY.

GRILLED OCTOPUS 12
OLIVE OIL CONFIT OF SUNDRIED TOMATO AND CELERY, CHICKPEA SALAD, LEMON JUICE

BLUE HILL CRAB DIP 14
CARMELIZED BACON, BABY SPINACH, BLEND OF FIVE CHEESES, LEMON JUICE, HERBS, AND GARLIC CROSTINIS

CHEESE BOARD 14
THREE ARTISANAL CHEESES, SPICED NUTS, FRESH FRUIT, GARLIC CROSTINIS

SEARED DIVER SCALLOPS 16
PARSNIP PUREE, TRUFFLED WILD MUSHROOMS

DUCK CONFIT GNOCCHI 12
BOURBON CHERRY SAUCE, ROASTED PARSNIPS

FRIED CAULIFLOWER 9
TEMPURA BATTERED, ROASTED GARLIC SAUCE

SOUP & SALAD

BRAISED SPANISH BEEF AND CARROT SOUP 7

BUTTERNUT SQUASH BISQUE 7
HONEY, BROWN SUGAR, CINNAMON, NUTMEG, AND A TOUCH OF CREAM

CAESAR 8
BABY ROMAINE, GARLIC CROUTON, SHAVED PARMESAN ROASTED GARLIC AND CAESAR DRESSING

CHOPPED HOUSE 9
SUN DRIED TOMATO, KALAMATA OLIVES, RED ONION, CUCUMBERS, FETA CHEESE, RED WINE VINAIGRETTE, GARLIC CROUTON

BUTTERMILK BLEU WEDGE 9
APPLEWOOD SMOKED BACON, CANDIED WALNUTS, POINT REYES BLEU CHEESE DRESSING, SHERRY VINEGAR

HARVEST SALAD 11
MIXED GREENS, ROASTED BUTTERNUT SQUASH, PARSNIPS, GOAT CHEESE, CANDIED WALNUTS AND A HONEY VINEIGRETTE

CRISPY CALAMARI 12
CORNMEAL CRUSTED, THAI CHILI-LIME VINAIGRETTE, CILANTRO, PEANUTS, LIME, MIXED GREENS

A LA CARTE

ALL STEAKS FINISHED WITH TRUFFLE BUTTER

SAUCES: BÉARNAISE • BHT STEAK SAUCE • CHILLED HORSERADISH CREAM

MAINS

LUMP CRAB CAKE SINGLE 18 DOUBLE 30
16 OZ NEW YORK STRIP 17
5 OZ PETIT FILET MIGNON 18
8 OZ FILET MIGNON 28
CRAB STUFFED SHRIMP 29
OSCAR STYLE-ASPARAGUS, LUMP CRAB, BÉARNAISE +12

SIDES

SAUTEED GARLIC BUTTER SPINACH 6
GRILLED ASPARAGUS 8
ROASTED BRUSSELS SPROUTS 8
HARICOT VERT 5
RED PEPPER GARLIC BROCCOLINI 6
CORN HASH 6
MACARONI AND CHEESE 6

16 OZ CENTER CUT CHATEAUBRIAND FOR 2 54
SOUS VIDE CENTER CUT FILET, MASHED POTATOES, HARICOT VERT, TRUFFLE BUTTER, AND BÉARNAISE SAUCE

SURF AND TURF 32
FIVE OUNCE FILET WITH HORSERADISH CREAM SAUCE, FIVE OUNCE CRAB CAKE WITH CAJUN REMOULADE, ROASTED CORN, CAPER, AND POTATO HASH

CLASSIC ENTREE

SEAFOOD BUCCATTINI 29
DIVER SCALLOPS, JUMBO SHRIMP, MUSSELS, ARTICHOKE AND ASPARAGUS IN A ROASTED GARLIC, SUNDRIED TOMATO HERB SAUCE OVER BUCCATTINI PASTA

MUSHROOM WELLINGTON 19
SHIITAKE AND PORTOBELLO MUSHROOMS, FETA CHEESE SPINACH EN CROUTE, FIVE ONION SAUCE

SOUS VIDE VEAL TENDERLOIN 32
CARMELIZED BRUSSEL SPROUT AND RED POTATO, CORIANDER LEMON HONEY SAUCE

PORK CHEEKS 24
MARSALA BRAISED PORK CHEEKS, ROASTED BUTTERNUT SQUASH, PARSNIPS AND BROWN BUTTER GNOCCHI

WAGYU BEEF TAVERN BURGER 14
BRIOCHE ROLL, AGED TILLAMOOK CHEDDAR, CRISPY FRIED ONION, SPICED KETCHUP, FRENCH FRIES, APPLEWOOD SMOKED BACON ADD \$1

1/2 ROASTED CHICKEN 24
CHEDDAR MAC AND CHEESE, GRILLED RED PEPPER BROCCOLINI, AND A DIJON MUSTARD HERB SAUCE

SEARED SALMON 24
BEET RISOTTO, PROSCUITTO ASPARAGUS, VEGETABLE DEMI GLACE

DIVER SCALLOPS 32
ORANGE TERIYAKI GLAZE, ROASTED CASHEWS, VEGETABLE FRIED COUS COUS

BRICK OVEN PIZZA



WILD MUSHROOM 15
TRUFFLE OIL, MOZZARELLA AND PARMESAN CHEESE

NERO D'AVALO 14
ITALIAN SAUSAGE, GARLIC PESTO, RICOTTA AND MOZZARELLA CHEESE, MARINARA SAUCE

BBQ DUCK 16
DUCK CONFIT, MANGO BBQ SAUCE, MOZZARELLA AND ARAGULA SALAD

HARVEST PIZZA 16
ROASTED BRUSSEL SPROUTS, CRANBERRIES, GOAT CHEESE, AND TRUFFLE OIL