

Monk's Road®

BOILER HOUSE

Ciro Matteo Prozzi
Executive Chef

Hamilton Lyons
Chef de Cuisine

APERITIVI

Appetizers

Charcuterie

Selection of Artisanal Meats & Cheeses,
Seasonal Pickled Vegetables

Meatballs

San Marzano Marinara, Parmigiano Reggiano

Arancini

'Nduja & Mozzarella, Toma Truffle

Fritto Misto

Calamari & Rock Shrimp, Spicy Marinara, Pickled Fresno,
Pepperoncini

Cozza

PEI Mussel, Kalamata, Garlic, Capers

Lo Spiedo

Wagyu Beef, Tulip Tree Nettle, Salsa Verde, Herb Salad

INSALATE

Salads

Caesar

Honey Gem & Roma Crunch, Caesar Dressing,
Bagna Cauda Croutons, Bottarga

Boiler House Wedge

Baby Iceberg, Green Goddess Dressing, Dolce
Gorgonzola, Cherry Tomato, Pepperoncini, Shallot,
Calabrian Bacon Crumb

Antipasto Chop

Mixed Lettuce, Salami, Provolone, Peppadew, Cannellini
Beans, Artichoke, Sundried Tomato, Italian Vinaigrette

Summer Salad

Arugula, Cucumber, Charred Pepper, Tomato Vinaigrette

Prosciuttoe Melone

True Story Heritage Breed Prosciutto, Local Melon,
Sheep's Milk Cheese, Spiced Pepitas

PRIMI

Pasta

Gnocchi

Braised Short Rib, Corbarino, Grana Padano, Basil

Cannelloni

Ricotta, Spinach, San Marzano Marinara, Basil

Risotto

Arborio, Wild Funghi, Parmigiano Reggiano,
Summer Truffle

Pappardelle

Fra Diavolo, Calamari, PEI Mussels, Little Neck Clams,
Rock Shrimp, Lobster

Cavatelli

English Pea, Pancetta, Apricot, Lavender

Fettuccine

Short Rib Ragú Alla Bolognese, Parmigiano Reggiano

SECONDI

Entree

Salmone

Verlasso Salmon, Everything Spice, Fennel, Celery,
Cucumber Salad, Meyer Lemon

Pollo

Caprese Chicken Parmesan, Heirloom Tomato, Basil,
Balsamic Glaze

Tonno

Seared Ahi, Au Poivre, Turmeric Horseradish Creme,
Asparagus, Yukon Potatoes, Crispy Onions

Maiale

16 Oz Fischer Farms Tomahawk Pork Chop, Cauliflower
Puree, Rainbow Chard, Stone Fruit, Bourbon Glaze

Capesante

Diver Scallop, Summer Succotash, Bacon

Bistecca

8 Oz Flat Iron, Cherry Tomato, Summer Squash,
Potato Puree

Agnello

Freedom Run Farms Lamb Chop, Lemon & Herb Orzo

Oscar

8 Oz Wagyu Filet of Ribeye, Snow Crab, Bearnaise,
Arugula & Morel Salad

CRUDO

Raw Bar

Oysters

House-made Mignonette

Shrimp Cocktail

Monk's Road Gin Cocktail Sauce

Tuna

Citrus Marinade, Orange, Pistachio, Basil

Carpaccio

Wagyu Beef, Parmesan, Caper, Pine Nut, Arugula

Piatto di Frutti di Mare

Dozen Oysters, Half Dozen Shrimp Cocktail, Five Snow
Crab Cocktail Claw, Poached Lobster Tail, Frutti Di Mare,
House-made Mignonette, Lemon Aioli & Gin Cocktail Sauce

CARNE DI MANZO

Steak

Grass-fed Certified Angus

6 Oz Petite Filet

8 Oz Filet

Prime Beef

14 Oz NY Strip

16 Oz Ribeye

24 Oz 45 Day Dry Age Bone in Ribeye

32 Oz Porterhouse

42 Oz Prime Tomahawk

WAGYU

Australian

8 Oz Hanger

8 Oz Ribeye

12 Oz Ribeye

Japanese A5

6 Oz Filet

14 Oz NY Strip

ENHANCEMENTS

Hollandaise

Salmoriglio

House Steak Sauce

Truffle Butter

Creamy Horseradish

Blue Cheese

7 oz Lobster Tail

Two Diver Scallop

Two Grilled Shrimp

Seasonal Shaved Truffle

CONTORNI

Sides

Boiler House Baker

Smoked Bacon, Aged Cheddar, Sour Cream, Chives

Potato Puree

Broccolini

Calabrian Chili Gremolata

Creamed Corn

Stracciatella, Basil

Macaroni & Cheese

Campanelle, Snowville Cheddar, Butter Kase, Mozzarella

Lobster Mac - 38

Greens

Local Collards, Cornbread Croutons

Wild Funghi

Shallot & Thyme

Asparagus

Hollandaise, Parmigiano Reggiano

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.

**20% gratuity will be added to parties of 6 and greater