



Dinner Menu

Available Wednesday – Saturday, 4pm – 9pm

Shareables

Charcuterie Platter

A Platter of Assorted Meats,
Cheeses, and Accompaniments

\$30

Arancini (VG)

Our House Arancini Coated,
Breaded, and Fried,
Served with House Marinara

\$17

Cheese Curds (VG)

Deep-Fried Cheese Curds
with Chipotle-Honey Aioli

\$15

Commodore Fries

Pub Fries Blanketed with
Smoked Cheddar and Topped with
Sour Cream and Green Onions

\$17

Crab Cake Sliders

House Crab Cakes Served With
Lemon Aioli and Arugula

\$24

Lobster Crostini

Egg White Salad with Lobster
Mousse and Butter-Braised
Lobster Claw

\$20

Trio Sliders

Grilled Lamb Sliders
Served with Molé Aioli

\$22


Happy Hour & Late Night

Available in Our Bar and Lounges
Wednesday & Thursday, 4pm – 6pm
Friday & Saturday, 9pm – 11pm

(V) Vegan, (VG) Vegetarian, (GF) Gluten Free

For your convenience, a 20% gratuity will be automatically applied to the final bill for parties of six or more guests. We appreciate your understanding and support of our service team.

If you use a credit card, we will charge an additional 3.0% to help offset processing cost. This amount is not more than what we pay in fees. We do not surcharge for debit cards or cash payments.



Salads

Caesar Salad (GF)

Romaine Lettuce with Classic Caesar Dressing

\$16

Chicken-Soy Salad (GF)

Rice Crisps, Napa Cabbage, and Mixed Greens
Served with Ginger-Soy Vinaigrette

\$17

House Salad (V)

Rainbow Carrot Ribbons,
Cherry Tomatoes, Pecans, Croutons

\$16

Waldorf Salad Wraps (GF)

Salad Wrap Served with
Golden Raisin Chutney and Roasted Apple Aioli

\$17

Add Protein to Your Salad:

Chicken \$6 / Flank Steak \$12 / Shrimp \$15

Dressings:

*Ranch, Smoked Blue Cheese, Caesar,
Citrus Vinaigrette, Balsamic Vinaigrette*

Soup

Cup \$10/ Bowl \$15

Chicken Wild Rice

Creamy Chicken Wild Rice,
Just Like Grandma Made It

Soup of the Day

Kitchen's Daily Creation

Sandwiches

Served With Fries

Chicken Thigh

Juicy Herb-Roasted Chicken Thigh with
Garlic Aioli, Lettuce, Onions, and Tomato

\$17

Eggplant Burger (VG)

Breaded and Fried Eggplant with
Smoked Gouda and Garlic Aioli

\$15

Lamb Burger

Grilled Lamb Served with
Caramelized Onions and Molé Aioli

\$27

Accompaniments

All Available for \$10

Mixed Vegetables (V)

Daily Selection of Mixed Vegetables

Potato Purée (GF) (VG)

Italian Herbs and Cheese

Sautéed Mush (V)

Mushrooms Cooked in Italian
Seasoning, Finished with Red Wine

Sprouts and Bacon

Roasted Brussels Sprouts
Tossed with Crispy Pancetta

Twice Baked Potato

Smoked Gouda, Pancetta,
Sour Cream, and Green Onion

Bread & Butter

Assorted Breads & Commadore Butter

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Entrées

Eggplant Parmesan (VG)

Breaded Eggplant Served with
Linguine Noodles and Tomato Sauce

\$22

Herb Roasted Chicken

Marinated Chicken Thigh Served with Italian Herbs
and Cheese Potatoes and Roasted Veggies

\$30

Mushroom Stroganoff (VG)

Pappardelle Noodles in a Heavy Alfredo Sauce
with Mushroom Duxelles

\$26

Prosciutto-Wrapped Scallops (GF)

Served with Butternut Squash Risotto
and Topped with Golden Raisin Chutney

\$45

Togarashi-Spiced Halibut (GF)

Ginger-Marinated Halibut
Served with Coconut-Mango Curry Sauce

\$45

Shrimp Alfredo

Shrimp Scampi Over Linguine Noodles
Tossed in House Alfredo Sauce

\$35

From the Grill

Includes Choice of
One Accompaniment or House Salad

16 oz Bone-In Pork Chop \$35

16 oz Bone-In Ribeye \$65

8 oz Prime Filet Mignon \$85

10 oz Ribeye \$45

Rack of Lamb \$55

Enhancements

Cherry Demi-Glace

72-Hour House-Made Demi

\$12

Commodore Butter

Parsley, Lemon, and Capers

\$7

Lobster Tail

Basted and Baked Lobster Tail

\$25

Scallops

3 Prosciutto-Wrapped Scallops

\$25

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