



Dinner Menu

Available Wednesday – Saturday, 4pm – 9pm

Shareables

Charcuterie Platter

A Platter of Assorted Meats, Cheeses, and Accompaniments

\$30

Cheese Curds (VG)

Deep-Fried Cheese Curds with Chipotle-Honey Aioli

\$15

Crab Cake Sliders

House Crab Cakes Served With Lemon Aioli and Arugula

\$24

Lamb Sliders

Topped with Molé Aioli & Caramelized Onions

\$22

Commodore Fries

Pub Fries Blanketed with Smoked Gouda & Panchetta

\$17

Lobster Crostini

Egg White Salad with Butter-Braised Lobster Claw

\$20

Happy Hour & Late Night

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

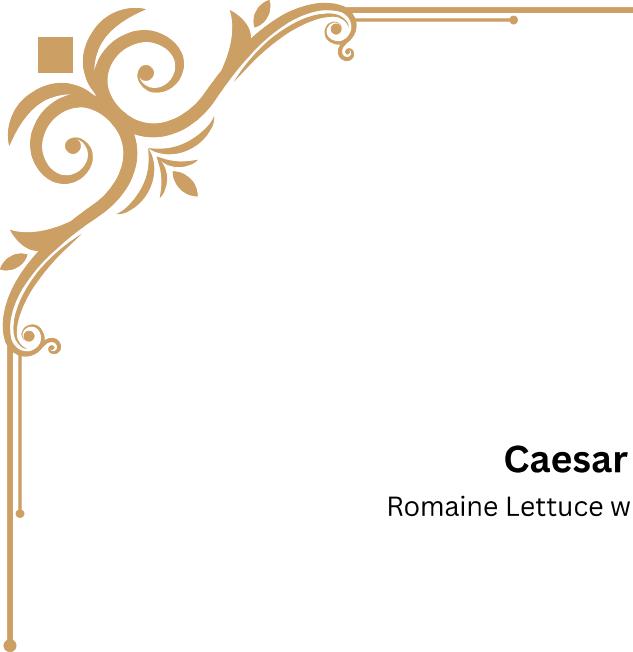
(V) Vegan, (VG) Vegetarian, (GF) Gluten Free

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.





Compositions

Executive Chef: Christopher Martin

Caesar Salad (GF)

Romaine Lettuce with Classic Caesar Dressing
\$16

Shellfish Risotto (GF)

Topped with Golden Raisin Chutney
\$45

8 oz Prime Filet Mignon

Served with Cherry Demi, and Roasted Vegetables
\$85

Fig Mousse (GF)

With Cinnamon-Maple Whip and Candied Pecans
\$15

French Onion Soup

Classic French Onion Soup
\$10

Pork Medallion

With Brussels Sprouts and Apple Gastrique
\$35

Chicken Breast

Served with Potato Puree, Grilled Asparagus
\$45

Java Creme Brûlée (GF)

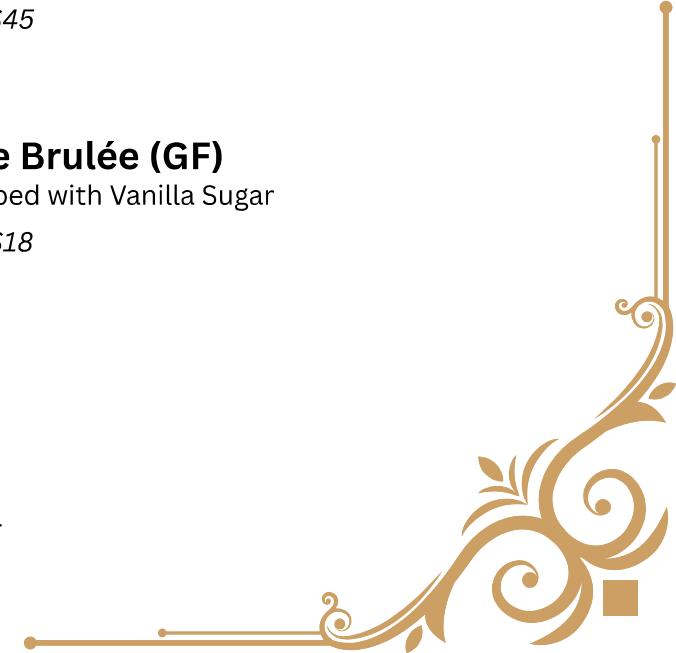
Coffee Custard topped with Vanilla Sugar
\$18

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From the Grill

22 oz Ribeye \$75

10 oz Ribeye \$45

9oz Sirloin \$25



Accompaniments

Mixed Vegetables (V)

Daily Selection of Mixed Vegetables

Potato Purée (GF) (VG)

Italian Herbs and Cheese

Sprouts and Bacon

Tossed with Crispy Pancetta

Enhancements

Cherry Demi-Glace

Cherry Glaze for Any Steak

\$8

Lobster Tail

Broiled Lobster Tail Served with Bearnaise

\$30

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Dessert Wine

Moscato d'Asti, Ello Perrone Sourgal

\$12

Pineau des Charentes, Gilles Brisson

\$11

Porto, Warre's Optima 10 year Tawny

\$13

Porto, Warre's Warrior

\$12



N/A Beverages

Coffee & Soda

\$5

Select Tea

\$8

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