



# 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

## **French Onion Soup**

Classic French Onion Soup  
\$10

## **Shellfish Risotto (GF)**

Topped with Golden Raisin Chutney  
\$45

## **Pork Medallion**

With Brussels Sprouts and Apple Gastrique  
\$35

## **8 oz Prime Filet Mignon**

Served with Cherry Demi, and Roasted Vegetables  
\$85

## **Chicken Breast**

Served with Potato Puree, Grilled Asparagus  
\$45

## **Fig Mousse (GF)**

With Cinnamon-Maple Whip and Candied Pecans  
\$15

## **Java Creme Brulée (GF)**

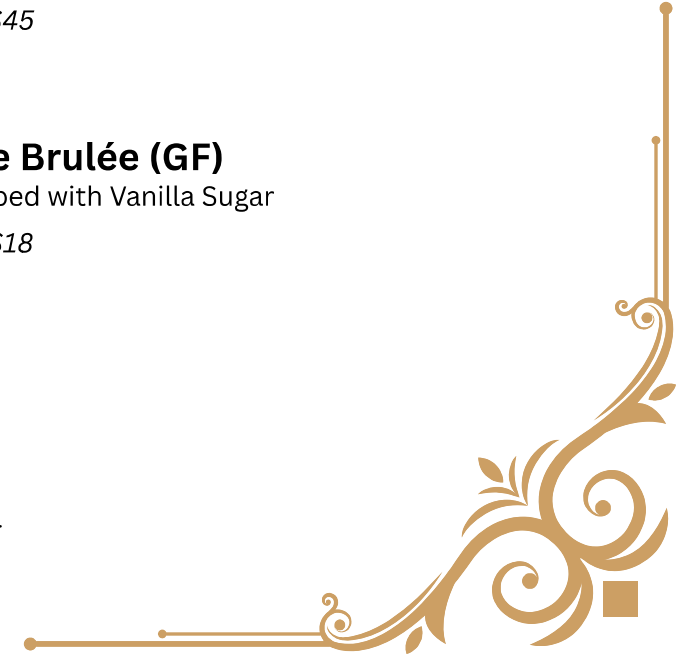
Coffee Custard topped with Vanilla Sugar  
\$18

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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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