

# Dinner @ The House

## SMALL PLATES

### Chilled

- SHRIMP COCKTAIL** (gc)  
Jumbo Shrimp | Cocktail Sauce | Lemon 21
- BURRATA & ROASTED STRAWBERRY** (gc)  
Prosciutto | Cherry Tomatoes | Pesto  
Balsamic Glaze | Grilled Bread 18
- SALMON TARTARE** (gc)  
Avocado | Red Onion | Lemon Oil | Mango | Wasabi  
Crème Fraiche | Sweet Soy | House Made Chips 19

### Salad

- THE “HOUSE” SALAD** (gc)  
Baby Kale | Greens | Apples | Candied Walnuts  
Maple Honey Vinaigrette 14
- CAESAR SALAD** (gc)  
Romaine | Shaved Parmesan | Avocado | Chickpea  
Garlic Butter Croutons | House Dressing 15
- GREEN GODDESS** (gc)  
Greens | Chickpeas | Red Onion | Cherry Tomato Red  
Onion | Red Pepper | Hearts of Palm | Cucumber  
Shaved Parmesan | Creamy Herbal Dressing 16
- Add to any salad:  
Grilled Chicken 8 | Grilled Shrimp 12 | Salmon 16

### Starters

- CHARRED OCTOPUS** (gc)  
Tomato, Bell Pepper & Red Onion Vinaigrette  
Hummus 22
- SAUTEED MUSSELS** (gc)  
White Wine | Shallots | Garlic | Toasted Baguette 18
- CRISPY CALAMARI**  
Roasted Red Pepper Aioli 17
- ARTICHOKE HEART** (gc)  
Lemon Herb | Aioli | Bread Crumbs 12
- ROASTED CARROTS** (gc)  
Honey Whipped Ricotta 12
- CRISPY BRUSSEL SPROUTS** (gc)  
Avocado Honey | Balsamic 10
- TRUFFLE FRIES** (gc)  
Parsley | Truffle Oil | Parmesan 10

## MAIN PLATES

### Signature

- PITA CRUSTED SALMON** (gc)  
Arugula | Couscous | Tomato | Dill | Cucumber | Yogurt 36
- CRUSTED RAINBOW TROUT**  
Walnut Bread Crumb Crusted | Roasted Garlic Broccolini  
Sweet Potato Mash | Honey Cinnamon Butter 32
- CHIANTI BRAISED SHORT RIB**  
Asparagus | Garlic Whipped Potato 36
- TROPICAL CHICKEN MILANESE**  
Panko Crusted Breast | Pineapple Strawberry Salsa | Arugula | Balsamic 29

### Flame Grilled

- PRIME NEW YORK STRIP 12oz** (gc)  
Smashed Potato 56
- FILET MIGNON 8oz** (gc)  
Smashed Potato 57
- THICK CUT PORK CHOP** (gc)  
Wild Mushroom Brandy & Cream Sauce 36
- WHOLE BRANZINO** (gc)  
EVOO | Capers | Tomato | Lemon 54
- Enhancements / Sauces**  
Peppercorn Sauce 4 | Roasted Garlic Butter 3 | Bone Marrow Butter 5 | Veggies 4

**SURF & TURF BOARD FOR 2** (gc)  
22oz USDA Prime Bone-In Ribeye Steak & Garlic Shrimp  
Asparagus | Roasted Carrots | Smashed Potato 129.

- DOUBLE SMASH ANGUS BURGER**  
Onion Jam | Guyere | Baby Arugula  
Peppercorn Sauce | Portobello Mushrooms  
Brioche Bun | French Fries 24
- WAGYU STEAK FRITES**  
6oz Sliced Wagyu Filet  
Au Poivre “Peppercorn” Sauce  
French Fries 42

### Pasta

- ANGRY SHRIMP RIGATONI**  
Shrimp | Rigatoni | Spicy Cognac Pink Tomato Sauce 32
- LINGUINI & CLAMS**  
Sautéed Clams | Linguini | Garlic | White Wine | EVOO | Parsley 29
- PAPPARDELLE BOLOGNESE & BURRATA**  
Slow Cooked Tomato Meat Sauce | Crispy Prosciutto 32
- SEAFOOD NEST**  
Black Linguini | Shrimp | Clams | Mussels | Mahi | Calamari | Spicy Light Tomato Sauce 42
- PEAR PASTA PURSES** (gc)  
Pear, Ricotta & Gorgonzola Purses | Portobello Mushroom | Shaved Parmesan  
Broccolini | Brown Butter Sage Sauce 29

(gc) Gluten Conscious with some modifications from our kitchen (gc) Vegetarian items

DBPR HAS ADVISED THAT CONSUMPTION OF RAW/ UNDERCOOKED ANIMAL PRODUCTS MAY CAUSE FOOD BORNE ILLNESS  
PLEASE ADVISE YOUR YOUR SERVER PRIOR TO ORDERING ABOUT ANY FOOD SENSITIVITIES & SEVERE ALLERGIES, NOT ALL INGREDIENTS ARE LISTED.

\*20% Gratuity will be added to parties of 6 or more.