

# Dinner @ The House

## SMALL PLATES

### Chilled

#### SHRIMP COCKTAIL (gc)

Jumbo Shrimp | Cocktail Sauce | Lemon 21

#### BURRATA & ROASTED STRAWBERRY (V) (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 (V) (gc)

Baby Kale | Greens | Apples | Candied Walnuts  
Maple Honey Vinaigrette 14

#### CAESAR SALAD (V) (gc)

Romaine | Shaved Parmesan | Avocado | Chickpea  
Garlic Butter Croutons | House Dressing 15

#### GREEN GODDESS (V) (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 (V) (gc)

Lemon Herb | Aioli | Bread Crumbs 12

#### ROASTED CARROTS (V) (gc)

Honey Whipped Ricotta 12

#### CRISPY BRUSSEL SPROUTS (V) (gc)

Avocado Honey | Balsamic 10

#### TRUFFLE FRIES (V) (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 (V)

Pear, Ricotta & Gorgonzola Purse | Portobello Mushroom | Shaved Parmesan  
Broccolini | Brown Butter Sage Sauce 29

(gc) Gluten Conscious with some modifications from our kitchen

(V) Vegetarian items

DBPR HAS ADVISED THAT CONSUMPTION OF RAW/ UNDERCOOKED ANIMAL PRODUCTS MAY CAUSE FOOD BORNE ILLNESS  
PLEASE ADVISE 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.