

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

- USDA PRIME NEW YORK STRIP 12oz** (gc)
Peppercorn Sauce | Smashed Potato 56
- CHAIRMANS FILET MIGNON 8oz** (gc)
Roasted Garlic Butter | Smashed Potato 57
- THICK CUT PORK CHOP** (gc)
Wild Mushroom “Noir” Wine & Cream Sauce 36
- WHOLE BRANZINO** (gc)
EVOO | Capers | Tomato | Lemon 54
- 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**
Pear, Ricotta & Gorgonzola Purses | Portobello Mushroom | Shaved Parmesan
Broccolini | Brown Butter Sage Sauce 29

(gc) Gluten Conscious with some modifications from our kitchen

Vegetarian items

DBPR HAS ADVISED THAT CONSUPTION 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.