

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

USDA PRIME NEW YORK STRIP 12oz (gc)

Peppercorn Sauce | Smashed Potato 56

CHAIRMAN'S 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 (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.