

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.

Sips

Black & White Martini
Espresso Vodka | Baily’s Chocolate
Madagascar Vanilla
Drizzle of Chocolate Syrup 17

Lemonade Lush
Shady Vodka | Mint | Cucumber
Fresh Sweet Lemon Juice 14

Paradise
Papa’s Pilar Blonde Rum
Coconut Cream | Pineapple Juice
Splash of OJ | Nutmeg 15

Fly Like a Butterfly
Hendricks Gin | Blueberry
Lemon | Tonic 16

Tropical Heat
Tanteo Jalapeno Tequila
Lime Sour Mango
Sweet & Spicy Jalapeño Salted Rim 17

Watermelon Mule
Milagro Silver Tequila
Watermelon Puree
Fresh Lime Juice | Ginger Beer 16

Smoked Old Fashion
High West Rye | Cubed Sugar | Filthy
Cherry | Bitters | Smoked Glass 18

ZERO PROOF

Minted Cucumber
Mint | Cucumber | Lemon Lime Soda
Fresh Sweet Lemon Juice 10

Islander
Coconut Cream | Pineapple Juice
Splash of OJ | Nutmeg 10

Ginger Watermelon
Watermelon Puree / Ginger Soda
Fresh Lime Juice | Lime Zest 10

Where Memories are Made

Events & Parties

Weddings
Showers
Corporate Events
Milestone Celebrations
Birthday Bashes

We help plan all the details to
celebrate any special occasion !

Dine Out

3 Course Pre-Fixe Dinner
For tables up to 8 guests

GETTING STARTED

Choose One

The “House” Salad
Baby Kale | Greens | Apples | Candied Walnuts
Maple Honey Vinaigrette

Roasted Strawberry & Burrata
Fresh Burrata
Sliced Prosciutto, Pesto & Balsamic Drizzle

Grilled Artichoke Heart
Herbed Vinagrette

Spicy Salmon Crispy Rice
Mayo, Sriracha, Avocado, Fresno Pepper

Roasted Carrots
Honey Whipped Ricotta

MAIN PLATES

Choose One

Pear, Ricotta & Gorgonzola Pasta Purses
Portobello Mushroom, Broccolini, Shaved Parmesan
Brown Butter Sage Sauce

Wagyu Steak Frites
6oz Sliced Wagyu Filet
Peppercorn Sauce | French Fries

Walnut Crusted Rainbow Trout
Charred Broccolini, Whipped Sweet Potato,
Honey Cinnamon Compound Butter

Angry Shrimp Rigatoni
Shrimp, Rigatoni, Spicy Calabrian Peppers
Pink Cognac Tomato Sauce

Tropical Chicken Milanese
Crispy Panko Crusted Chicken Breast
Pineapple Strawberry Salsa, Arugula, Balsamic

SWEET ENDING

Choose One (selections may vary)

Cremé Breuleé
Classic French Creme Bruleé

Affogato
Espresso & Vanilla Gelato

Wild Berry Cheese Cake
Traditional Cheese Cake, Wild Berry Compote

\$60 per guest

Beverages Tax & Gratuity Not Included

Not combinable with other offers / Entree sharing \$15 per guest

Dinner at the Big Table

Family Style Dinner Party 8-14 Guests

The House sets the stage for a warm and welcoming experience perfect for gatherings, we offer family style service from our special pre-fixe menus with an array of food over multiple courses to be shared & enjoyed. Sit, Sip & Dine !

Semi Private & Private Rooms Available
Brunch | Dinner



Our event team is happy to host & assist with menu options and reservations
Scan QR Code