

Dinner @ The House

SMALL PLATES

CHARRED OCTOPUS (gc)

Tomato | Red Onion | Chickpea Smash
Vinaigrette 19

SHRIMP COCKTAIL (gc)

Jumbo Shrimp | Cocktail Sauce | Lemon 21

BURRATA & ROASTED STRAWBERRY (gc) ✓

Prosciutto | Cherry Tomatoes | Pesto
Balsamic Glaze | Grilled Bread 17

SALMON TARTARE (gc)

Avocado | Red Onion | Lemon Oil | Mango
Wasabi Crème Fraiche | Sweet Soy
House Made Chips 18

SAUTEED MUSSELS (gc)

White Wine | Shallots | Garlic | Toasted Baguette 18

CRISPY CALAMARI (gc)

Roasted Red Pepper Aioli 16

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 9

CAESAR SALAD (gc) ✓

Romaine | Shaved Parmesan | Avocado | Chickpea
Garlic Butter Croutons | House Dressing 14

GREEN GODDESS (gc) ✓

Greens | Chickpeas | Red Onion | Cherry Tomato
Red Onion | Red Pepper | Heart of Palm | Cucumber
Creamy Herbal Dressing 15

Add to any salad:

Grilled Chicken 8 | Grilled Shrimp 12 | Salmon 16

✓ Vegetarian items

(gc) Gluten Conscious with some modifications from our kitchen

OFF THE FLAME GRILL

THICK CUT PORK CHOP (gc)

Wild Mushroom "Noir" Red Wine & Cream Sauce | Roasted Smash Potato 34

GRASS FED 12 oz NEW YORK STRIP* (gc)

Peppercorn Sauce | Roasted Smashed Potato 46

GRASS FED 8 oz FILET MIGNON (gc)

Roasted Garlic Butter | Roasted Smashed Potato 49

DOUBLE SMASH ANGUS BURGER

Onion Jam | Smoked Gouda | Baby Arugula | Peppercorn Sauce | Mushrooms
Brioche Bun | French Fries 24

WHOLE BRONZINO (gc)

Extra Virgin Olive Oil | Capers | Tomato | Lemon | Roasted Smash Potato 48

MAIN PLATES

LINGUINI & CLAMS

Sautéed Clams | Linguini | Garlic | White Wine | EVOO | Parsley 28

ANGRY SHRIMP RIGATONI

Shrimp | Rigatoni | Spicy Cognac Pink Tomato Sauce 28

PAPPARDELLE BOLOGNESE & BURRATA

Tomato Meat Sauce | Crispy Prosciutto 32

PEAR PASTA PURSES ✓

Pear, Ricotta & Gorgonzola Purses | Portobello Mushroom | Shaved Parmesan
Broccolini | Brown Butter Sage Sauce 28

SEAFOOD NEST

Squid Ink Black Linguini | Shrimp | Clams | Mussels | Mahi Mahi | Calamari
Spicy Light Tomato Sauce 44

PITA CRUSTED SALMON (gc)

Arugula | Couscous | Tomato | Dill | Cucumber | Yogurt 34

CRUSTED RAINBOW TROUT

Walnut Bread Crumb Crusted | Roasted Garlic Broccolini | Sweet Potato Mash
Honey Cinnamon Compound Butter 32

CHIANTI BRAISED SHORT RIB

Asparagus | Garlic Whipped Potato 36

TROPICAL CHICKEN MILANESE

Panko Crusted Breast | Pineapple Strawberry Salsa | Arugula | Balsamic Drizzle 28

SURF & TURF BOARD FOR 2 (gc)

22oz Ribeye Steak & Garlic Shrimp

Asparagus | Roasted Carrots | Smashed Potato 129.

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

Shady Vodka | Baily's Chocolate

Madagascar Vanilla

Drizzle of Chocolate Syrup 15

Lemonade Lush

Shady Vodka | Mint | Cucumber

Fresh Sweet Lemon Juice 13

Paradise

Papa's Pilar Blonde Rum

Coconut Cream | Pineapple Juice

Splash of OJ | Nutmeg 13

Fly Like a Butterfly

Hendricks Gin | Blueberry

Lemon | Tonic 14

Tropical Heat

Tanteo Jalapeno Tequila

Lime Sour Mango

Sweet & Spicy Jalapeno Salted Rim 14

Watermelon Mule

Milagro Silver Tequila

Watermelon Puree

Fresh Lime Juice | Ginger Beer 13

Aperol Spritz

Prosecco | Aperol | Club Soda 11

MOCKTAILS

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

By the Glass

CHAMPAGNE / SPARKLING

		GL	BT
01	Prosecco, Ruffino, Italy		12
02	Champagne, Moet Imperial, France		29
04	Brut, Veuve Du Vernay, France	10	38
05	Sparkling Rose, Unshackled, California	13	42
06	Prosecco, Ruffino, Italy Champagne 750 ml Bottle		39

CHARDONNAY

11	Wente Morning Fog, Central Coast	10	38
12	Daou, Paso Robles	12	46
13	Simi, California	14	54

PINOT GRIGIO

21	Giorgio & Gianni, Italy	10	38
22	Terra D'Oro, Clarksburg, California	12	42
24	Santa Margherita, Alto Adige	16	51

SAUVIGNON BLANC

31	Matua, Marlborough, New Zealand	10	38
32	Ferrari Carano, Fume Blanc, Sonoma	12	44
33	Kim Crawford, Marlborough, New Zealand	14	54

ROSE & SUCH

42	Riesling, Chateau Ste Michelle, Columbia Valley	10	39
43	Rose, "Studio" by Miraval, France	10	38
44	Rose, "Romance" Provence France	12	38

CABERNET SAUVIGNON

51	Cline, Seven Ranchlands, North Coast	11	42
52	St Huberts, The Stag, Paso Robles	13	49
53	The Critic, Napa Valley	14	54

MERLOT

71	J. Lohr, Paso Robles	10	38
72	Northstar, Columbia Valley, Washington		65

PINOT NOIR

81	Angeline, California	10	38
82	Lytic, Santa Barbara	12	44
83	Meiomi, California	14	54

OTHER REDS

93	Red Blend, Daou "Pessimist", Paso Robles	12	44
90	Chianti Classico, Ruffino "Aziano", Tuscany	13	48

FULL WINE LIST BY THE BOTTLE IS ALSO AVAILABLE