

Dinner @ The House

SMALL PLATES

Chilled

SHRIMP COCKTAIL (gc)

Jumbo Shrimp | Cocktail Sauce | Lemon 21

BURRATA & ROASTED STRAWBERRY (gc) (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) (gc)

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

CAESAR SALAD WEDGE (gc) (gc)

Romaine Heart | Crushed Garlic Butter Croutons
Shaved Parmesan | House Caesar Dressing 15

GREEN GODDESS (gc) (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 19

CRISPY CALAMARI

Roasted Red Pepper Aioli 18

ARTICHOKE HEART (gc) (gc)

Lemon Herb | Aioli | Bread Crumbs 12

ROASTED CARROTS (gc) (gc)

Honey Whipped Ricotta 12

CRISPY BRUSSEL SPROUTS (gc) (gc)

Avocado Honey | Balsamic 10

TRUFFLE FRIES (gc) (gc)

Parsley | Truffle Oil | Parmesan 10

MAIN PLATES

Pasta

ANGRY SHRIMP RIGATONI

Shrimp | Rigatoni | Spicy Cognac Pink Tomato Sauce 34

LINGUINI & CLAMS

Sautéed Clams | Linguini | Garlic | White Wine | EVOO | Parsley 29

CAVATELLI BOLOGNESE & BURRATA

Slow Cooked Tomato Meat Sauce | Fresh Burrata | 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
Broccoli | Brown Butter Sage Sauce 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 | Luger Steak Sauce 3
Roasted Carrots 5 | Sautéed Broccoli 5 | Asparagus 6

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

Thick Cut Bacon | Cheddar Cheese | Lettuce
Pickles | Tomato | House Steak Sauce
Brioche Bun | French Fries 24

WAGYU STEAK FRITES

6oz Sliced Wagyu Filet
Au Poivre "Peppercorn" Sauce
French Fries 42

Signature

PITA CRUSTED SALMON (gc)

Arugula | Couscous | Tomato | Dill | Cucumber | Yogurt 36
Also offered Simply Seared with Smashed Potato 36

CRUSTED RAINBOW TROUT

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

CHIANTI BRAISED SHORT RIB

Asparagus | Garlic Whipped Potato 38

TROPICAL CHICKEN MILANESE

Panko Crusted Breast | Pineapple Strawberry Salsa | Arugula | Balsamic 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!

Dinner with Benefits

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 Carrots
Honey Whipped Ricotta

Grilled Artichoke Heart
Herbed Vinaigrette

Roasted Strawberry & Burrata
Prosciutto, Pesto & Balsamic Drizzle

MAIN PLATES

Choose One

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

Wagyu Steak Frites
6oz Sliced Wagyu Filet
Peppercorn Sauce | French Fries
additional \$8

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

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

SWEET ENDING

Choose One (selections may vary)

Cremé Breulé
Classic French Creme Brulé

Affogato
Espresso & Vanilla Gelato

Wild Berry Cheese Cake
Traditional Cheese Cake, Wild Berry Compote

\$55 per guest

Beverages not included / Not combinable with other offers

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