

# DIVISION WEST

## BISTRO & BAR

### SHARE PLATES

#### BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds | 8

#### STEAMED MUSSELS

Tomato | Roasted Garlic | White Wine |  
Chorizo | Crostini | 9

#### ROASTED CAULIFLOWER

Lemon Aioli | Cucumber | Mint | 8

#### OVEN ROASTED PORK BELLY

Parsnip Purée | Radishes | Pea Tendrils  
| Herb Oil | 8

#### CHARCUTERIE

Crostini | Pickled Onions | Prosciutto  
| Pepperoni | Truffle Salami | 12

#### SHORTRIB TORTELLINI

Braised Short Rib | Carrots | Peas | Short Rib  
Jus | 10

#### SOUPS

New England Clam  
Chowder | 7

Soup of The Day | 6

#### FRIED CALAMARI

Cherry Peppers | Roasted Pepper Aioli | 8

#### SESAME CRUSTED TUNA

Wakame | Ginger Soy Sauce | Wasabi | 9

#### GRILLED OCTOPUS

Cannellini | Chorizo | Mache |  
Lime Yogurt Sauce | 12

#### GRILLED FLATBREAD

Prosciutto | Arugula | Garlic Cream  
| Aged Balsamic | Ricotta | 9

#### LOCAL CHEESE BOARD

New England Cheeses | Candied Walnuts  
| 14

#### BEET SALAD

Beet Vinaigrette | Fresh Ricotta | Basil | 10

#### HOUSE

Baby Greens | Grape Tomatoes | Herb Vinaigrette | 8

#### CAESAR

Parmesan Cheese | Croutons | Romaine | Caesar Dressing |  
9

#### SALADS

Warm Honey Bacon Vinaigrette | Blue Cheese | Grilled  
Onions | Candied Walnuts | 10

#### KALE

Baby Kale | Gala Apple | Kohlrabi | Goat Cheddar | Creamy  
Meyer Lemon Vinaigrette | 10

#### WARM BRUSSELS SPROUT SALAD

Pancetta | Anjou Pear | Mixed Baby Greens | Parmesan |  
10

#### SPINACH

#### KALE

### ENTRÉES

#### CHOP HOUSE

FILET MIGNON | 8oz | 33

NY STRIP | 12oz | 30

RIBEYE | 16oz | 32

#### CHOP HOUSE OF THE DAY | MP

All Steaks Are Served With  
Mac & Cheese |

Wilted Spinach | Bacon Vinaigrette

#### CLASSICS

#### DW BURGER

PH Roll | Cheddar | Lettuce | Tomato |  
Caramelized Onions | BBQ Sauce | 15

#### ROASTED 1/2 CHICKEN

Goat Cheese Mashed Potatoes | Sautéed  
Mushrooms | Pan Jus | 22

#### CHICKEN MAC & CHEESE

Cellentani | Gruyere Béchamel | Peas | Truffle  
| Panko | 19

#### FRESH PASTA

All of our fresh pastas are hand crafted daily, they  
are limited in quantity to ensure the freshness of our  
product, and may not be available at all times.

#### RICOTTA GNOCCHI

Shrimp | Broccoli Rabe | Pancetta | Garlic  
| Extra Virgin Olive Oil | Crushed Red  
Pepper | 22

#### SQUID INK GUITARA

Octopus | Calamari | Mussels |  
Artichokes | Shellfish Tomato Sauce |  
23

#### LOBSTER RAVIOLI

Sherry Cream Sauce | Cherry Tomatoes | 28

#### SHORTRIB TORTELLINI

Carrots | Peas | Mushrooms | Red Wine  
Sauce | 25

#### PAPPARDELLE

Pork Ragu | Ricotta | Grana Padano | 22

### SEAFOOD

#### GEORGES BANK SEA SCALLOPS

Sweet Pea & Meyer Lemon Risotto |  
Carrot Pure | Balsamic Glaze | 28

#### IDAHO RAINBOW TROUT

Fingerling Potatoes | Oven Roasted  
Tomatoes | Kalamata Olives | Crispy  
Capers | Crab Butter Sauce | 24

#### BLACK PEARL SALMON

Maple Mustard Glaze | Mashed Potatoes  
| Broccoli | Herb Oil | 26

#### SESAME CRUSTED AHI TUNA

Sesame | Soba Noodles | Cucumbers |  
Pea Tendrils | Ginger Shallot Sauce | 27

#### WHOLE FISH OF THE DAY

Fire Roasted Peppers | Fennel |  
Castelvatrano Olives | Roasted Garlic |  
Tomato | MP

### VEGETARIAN

PLATE Green Beans | Fingerling Potatoes | Mushrooms | Cauliflower | 18

RISSOTO Peas | Mushrooms | Oven Roasted Tomatoes | 17

SIDES | Mashed Potatoes 5 | Roasted Brussels Sprouts | Bacon 6 | Sautéed Spinach 5 | Broccoli Rabe 6 | Sweet Pea & Meyer Lemon Risotto 7 |

Thoroughly cooking meats, poultry, seafood, shellfish or egg reduces the risk of food borne illness