

Division West

Bistro & Bar

SHARE PLATES

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds | Balsamic Glaze | 8

STEAMED MUSSELS | 9

WHITE | Roasted Garlic | Saffron Cream Chorizo | Crostini |

RED | Marinara | Red Pepper Flake | Basil | Crostini

CHARCUTERIE

Crostini | Pickled Onions | Prosciutto | Spicy Chorizo Truffle Salami | 12

SHORTRIB TORTELLINI

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

WONTON CUPS

Pork Belly | Pickled Vegetable | BBQ | Avocado | Sesame Seeds | 8

Shrimp | Old Bay Coleslaw | Sweet Chili Sauce | Lettuce | 10

SOUPS

New England Clam Chowder | 7

Soup of The Day | 6

FRIED CALAMARI

Cherry Peppers | Roasted Pepper Aioli | 8

TUNA TARTARE

Paprika oil | Ponzu | Wakame | Plantain Chips | 10

GRILLED OCTOPUS

Cannellini Beans | Chorizo | Lime Yogurt Sauce | 12

GRILLED FLATBREAD

SPINACH | Pesto | Gorgonzola | Parmesan | 8

GRILLED CHICKEN | Roasted Tomatoes | Garlic Cream | Goat Cheese | Honey | 10

CHEESE BOARD

Arethusa Camembert CT | Prairie Breeze WI Jasper Hills Farm Blue VT | Candied Walnuts Wildflower Honey | Crostini | 14

CRISPY FRIED CAULIFLOWER

Coleslaw | Maple Aioli | 8

AUTUMN SALAD

Red and Gold Beets | Roasted Butternut Squash | Pepitas Gala Apples | Apple Cider Vinaigrette | Baby Greens | 10

CAESAR

Parmesan Cheese | Croutons | Romaine | Caesar Dressing | 9

CHOPPED SALAD

Tomatoes | Green Beans | Scallions | Cucumbers | Red Peppers Gorgonzola | Sherry Dressing | 9

SALADS

SPINACH SALAD

Baby Spinach | Dried Cranberry's | Candied Walnuts Anju Pears | Honey Vinaigrette | Crumbled Gorgonzola | 10

HOUSE

Baby Greens | Grape Tomatoes | Herb Vinaigrette | 7

SHAVED BRUSSELS SPROUT SALAD

Baby Kale | Citrus Segments | Creamy Meyer Lemon Vinaigrette | Toasted Almonds | Shaved Cheddar | 9

CHOP HOUSE

FILET MIGNON | 8oz | 33

NY STRIP | 12oz | 30

RIBEYE | 16oz | 33

CHOP HOUSE OF THE

DAY | MP

All of Our Steaks Are Certified Angus Beef Served With

Parmesan Steak Frites | Truffle Aioli | Wilted Spinach | Bacon Honey Vinaigrette

CLASSICS

DW BURGER

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

ROASTED 1/2 CHICKEN

| Mashed Potatoes | Broccoli Rabe | Pan Jus | 22

CHICKEN MAC & CHEESE

Cellentani | Truffle oil | Béchamel | Peas Panko | 19

ENTRÉES

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 | 25

SQUID INK GUITARA

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

PAPPARDELLE

Lamb Ragu | Ricotta | Toasted Bread Crumbs | Grana Padano | 21

LOBSTER RAVIOLI

Oven Roasted Tomatoes | Sherry Cream Sauce | 28

LINGUINI & CLAMS

Ramp Pesto | Roasted Red Peppers | Baby Kale Pine Nuts | 22

SHORTRIB TORTELLINI

Carrots | Peas | Mushrooms | Short Rib Jus | 25

SEAFOOD

GEORGES BANK SEA SCALLOPS

Sweet Pea & Meyer Lemon Risotto Carrot Pure | Balsamic Glaze | 29
IDAHO RAINBOW TROUT
Crabmeat Stuffing | Spaghetti Squash Peas | Pancetta | Tomato Butter Sauce | 26

BLACK PEARL SALMON

Maple Mustard Glaze | Cous Cous Tomatoes Cucumber | Mint Yogurt Sauce | 28

SESAME CRUSTED AHI TUNA

Fried Rice | Snap Peas | Red Peppers Carrots | Kimchi | Ginger Shallot Sauce | 28

PARMESAN CRUSTED STONINGTON FLOUNDER

Saffron Rice | Red Peppers | Asparagus Lemon Beurre Blanc | Radish Salad | 26

PAELLA

Saffron Fideos | Chorizo | Shrimp

VEGETARIAN

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

RISSOTO Peas | Mushrooms | Oven Roasted Tomatoes | Broccoli | 17

SIDES | Mashed Potatoes 5 | Fried Brussels Sprouts with Bacon Aioli 6 | Sautéed Spinach 5 | Broccoli Rabe 6 | Sweet Pea & Meyer Lemon Risotto 6 Grilled Asparagus 6 | Sautéed Mushrooms | 6

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