

DIVISION WEST

BISTRO & BAR DINNER MENU

SHARE PLATES

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds
Balsamic Glaze | 8

HOMEMADE RICOTA

Honey | Fig Jam | Sea Salt | Olive Oil | Grilled
Crostiti | 10

STEAMED MUSSELS

Chorizo | Roasted Garlic | Confit Tomatoes
White Wine | Crostiti | 10

CRISPY FRIED CAULIFLOWER

Coleslaw | Maple Aioli | 8

BEER BATTERED SQUASH BLOSSOMS

Ricotta Stuffed | Cucumber Salad | Red Onions
Buttermilk Dressing | 12

SOUPS

New England Clam
Chowder | 6

Soup of The Day | 6

FRIED CALAMARI

Cherry Peppers | Roasted Pepper Aioli | 8

GRILLED OCTOPUS

Artichokes | Fingerling Potato | Cherry
Tomatoes | Squid Ink | Candied Orange Peels
12

GRILLED TUSCAN FLATBREAD

Cherry Tomatoes | Pesto | Fresh Mozzarella
Roasted Peppers | Balsamic Glaze | 10

GUACAMOLE & CHIPS

Tortilla Chips | Red Onions | Tomato |
Cilantro | Lime Jalapeno | 10

HOMEMADE BURRATA

Heirloom Tomatoes | Fresh Figs
Fig Infused Balsamic | Crostiti | Basil
Extra Virgin Olive Oil | Sea Salt | 12

SALADS

CAESAR

Parmesan Cheese | Croutons | Romaine | Caesar Dressing | 9

CHOPPED SALAD

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

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HOUSE

Baby Greens | Grape Tomatoes | Carrots
Herb Vinaigrette | 7

STRAWBERRY SALAD

Agro-Dolce Onions | Arugula | Parmesan | Strawberry
Vinaigrette | Almonds | 9

ENTRÉES

CHOP HOUSE

FILET MIGNON | 8oz | 33

NY STRIP | 12oz | 29

RIBEYE | 16oz | 32

All of Our Steaks Are

Served With

Broccoli Rabe | Mac & Cheese

Veal Demi Glaze

CLASSICS

DW BURGER

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

ROASTED 1/2 CHICKEN

Goat Cheese Mashed Potatoes Mushrooms | Pan Jus |
22

BBQ PULLED PORK

MAC & CHEESE

Cellentani | Béchamel | Broccoli
Caramelized Onions | Toasted Breadcrumbs | 19

Rigatoni

Lamb Ragu | Ricotta | Toasted Bread Crumbs
| Grana Padano | 23

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 | 26

MUSHROOM FETUCINI

Mountain Top Mushrooms |
Shaved Parmigiano | Aged Balsamic |
Porcini & Red Wine Reduction | 22

VEGETABLE LINGUINI

Ramp Pesto | Asparagus | Cherry Tomatoes
Peas | Grilled Spring Onions | 18

SEAFOOD

RAINBOW TROUT

Polenta Cake | Roasted Cauliflower
Green Beans | Mushrooms
Charred Tomato Sauce | 22

GEORGES BANK SEA

SCALLOPS

Sweet Pea & Meyer Lemon Risotto
Carrot Pure | Balsamic Glaze | 29

BLACK PEARL SALMON

Quinoa | Roasted Peppers
Squash | Maple Mustard Glaze
Zucchini-Lime Sauce | 24

PAELLA

Saffron Rice | Chorizo | Shrimp
Calamari Mussels | Chicken
Sofrito | Scallops

Red Peppers | Sweet Peas | 30

YELLOW-FIN TUNA

Sesame Crusted | Stir Fry Vegetables
| Soba Noodle

Hoisin Sauce | Pickled Veg | 30

GULF OF MAINE HALIBUT

Butternut Pure | Caramelized
Cipollini Onions | Squash Rolls
Citrus Salad | Crispy Butternut | 30

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