

# 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 Crostini | 10

#### STEAMED MUSSELS

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

#### FRIED CALAMARI

Cherry Peppers | Roasted Pepper Aioli | 8

#### ARANCINI

Havarti Cheese | Risotto | Truffle Oil | Creamy  
Mushroom Sauce | 10

#### SOUPS

New England Clam  
Chowder | 6

Soup of The Day | 6

#### GRILLED SPANISH ROCK OCTOPUS

Bean Cassoulet | Chorizo | Tomato  
Lime Yogurt Sauce | 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

#### PORK DUMPLINGS

Slow Roasted Pork Belly | Asian Vegetables  
Noac-Cham | Cilantro | 12

#### HOMEMADE BURRATA

Red and Golden Beets | Dehydrated Figs  
Extra Virgin Olive Oil | Sea Salt | Fig Infused  
Balsamic | 13

### SALADS

#### CAESAR

Parmesan Cheese | Croutons | Romaine | Caesar Dressing | 9

#### CHOPPED SALAD

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

#### HOUSE

Baby Greens | Grape Tomatoes | Carrots  
Herb Vinaigrette | 7

#### AUTUMN SALAD

Red and Golden Beets | Roasted Butternut | Pepitas | Arcadia  
Greens | Aged Cheddar | Apple Cider Vinaigrette | 10

### 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

Organic Kale Pesto | Asparagus | Cherry  
Tomatoes | Peas | Grilled Spring Onions

#### SEAFOOD FARFALLE

Sea Scallops | Octopus | Spicy Chorizo | Cherry  
Tomatoes | Sweet Peas | Arugula | Saffron  
Cream Sauce | 22

#### SEAFOOD

#### BLACKENED RAINBOW TROUT

Creamed Spinach | Braised Leeks  
French Lentils | Charred Tomato Sauce  
| 22

#### GEORGES BANK SEA SCALLOPS

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

#### BLACK PEARL SALMON

Roasted Fingerling Potatoes | Brussel  
Sprouts | Maple Mustard Glaze  
Confit Tomato Salad | Red Onions | 26

#### PAELLA

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

Red Peppers | Sweet Peas | 30

#### YELLOW-FIN TUNA

Sesame Crusted | Cauliflower Pure  
Crispy Rice Noddle Salad | Scallions  
Carrots | Sweet Chili Sauce | 30

**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