

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

Florida Heirloom Tomatoes | Fresh Figs
Extra Virgin Olive Oil | Sea Salt | Toasted
Ciabatta | 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

SHAVED BRUSSELS SPROUT SALAD

Arugula | Pomegranate Seeds | Cara-cara Orange Segments
Pecans | Gala Apples | White Balsamic Vinaigrette
Aged Cheddar | 10

ENTRÉES

CHOP HOUSE

FILET MIGNON | 8oz | 33

NY STRIP | 12oz | 30

RIBEYE | 16oz | 34

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 | 18

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