

# DIVISION WEST

## BISTRO & BAR DINNER MENU

### SHARE PLATES

#### BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds  
Balsamic Glaze | 8

#### STEAMED MUSSELS

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

#### HOMEMADE BURRATA

Florida Heirloom Tomatoes | Fresh Figs  
Extra Virgin Olive Oil | Sea Salt  
Toasted Ciabatta | Fig Infused Balsamic | 13

#### GRILLED SPANISH ROCK OCTOPUS SALAD

Roasted Fingerling Potato | Pickled Shallots  
Wilted Spinach | Grapes | Celery  
Lemon Olive Oil Dressing | Romesco | 14

#### SOUPS

New England Clam  
Chowder | 6

#### FROM CHEFF'S GARDEN

Blue Moon Beer Battered  
Ricotta Stuffed Zucchini  
Blossoms | Goat Cheese-  
Orange Fondue | 13

#### GUACAMOLE & CHIPS

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

#### ARANCINI

Havarti Cheese | Risotto |  
Roasted Peppers and Tomato Arrabbiata | 10

#### FRIED CALAMARI

Cherry Peppers | Roasted Pepper Aioli | 8

#### GRILLED TUSCAN FLATBREAD

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

#### HOMEMADE RICOTA

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

### SALADS

#### HOUSE

Baby Greens | Grape Tomatoes  
Carrots | Balsamic Vinaigrette | 7

#### SOUTHWEST CHICKEN SALAD

Grape Tomatoes | Shredded Lettuce | Avocado  
Spiced Pumpkin Seeds | Corn Tortilla Strips  
Shredded Roasted Chicken | Cheddar Jalapeno Dressing | 16

#### STRAWBERRY SALAD

Baby Greens | Fresh Mozzarella | Sugar and Spice Cashews  
Strawberry Balsamic Vinaigrette | 8

#### PEACH & ARUGULA SALAD

English Cucumber | Radish | Ricotta Salata |  
White Balsamic-Basil Vinaigrette | 10

#### CAESAR

Parmesan Cheese | Croutons | Romaine  
Caesar Dressing | 9

### ENTRÉES

#### CLASSICS

#### DW BURGER

Cheddar | Lettuce | Tomato  
Caramelized Onions | BBQ Sauce | 16

#### ROASTED 1/2 CHICKEN

Goat Cheese Mashed Potatoes | Sautéed  
Broccoli Rabe | Pan Jus | 22

#### BBQ PULLED PORK

#### MAC & CHEESE

Cellentani | Broccoli | Caramelized Onions  
Toasted Breadcrumbs | 21

#### RIGATONI

Lamb Ragu | Ricotta | Toasted Bread  
Crums | 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

#### SEAFOOD FETUCINI

Scallops | Octopus | Shrimp  
Chorizo | Peas | Cherry Tomatoes |  
Saffron Cream Sauce | 28

#### VEGETABLE LINGUINI

Organic Kale Pesto | Broccoli | Cherry  
Tomatoes | Peas | Green Onions | 18

#### CHICKEN RAVIOLI

Tomato Jam | Parmesan Cheese |  
Roasted Chicken Jus | 18

#### SEAFOOD

#### GEORGES BANK SEA SCALLOPS

Sweet Pea & Lemon Risotto Carrot Pure  
| Balsamic Glaze | 30

#### APRICOT GINGER GLAZED

#### SALMON

Marinated Bean Salad | Red Peppers  
Sun Dried Apricots | Toasted Almonds  
Grape Tomato Vinaigrette | 26

#### PAELLA

Saffron Rice | Chorizo | Shrimp  
Calamari | Mussels | Chicken  
Scallops | Red Peppers | Sweet Peas | 32

#### PAN ROASTED HALIBUT

Spinach, Baby Yukon Potato and  
Roasted Garlic Sauté  
Tomato-Lemon Broth  
Artichoke Tapenade | 32

### CHOP HOUSE

FILET MIGNON | 8oz | 33

NY STRIP | 12oz | 30

RIBEYE | 16oz | 34

All of Our Steaks Are Served with Loaded Mashed Potatoes | Caramelized Cippolinis Veal Demi Glaze

### SIDES

Mashed Potatoes 6 | Fried Brussels Sprouts with Bacon Aioli 6 | Broccoli Rabe 6 | Risotto 6 | Sautéed Spinach | 6

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