

# DIVISION WEST

## BISTRO & BAR DINNER MENU

### SHARE PLATES

#### BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds  
Balsamic Glaze | 8

#### STEAMED MUSSELS

Fra Diablo Sauce | Shallots | Roasted Garlic  
Tomatoes | Red Chili | 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

#### 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 | Marinara | 8

#### GRILLED MARGHERITA FLATBREAD

House made Marinara | Fresh Mozzarella |  
Basil | 10

#### HOMEMADE RICOTTA

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

#### BEET AND ENDIVE SALAD

Heirloom Beets | Endive | Goat Cheese |  
Arugula | Candied Walnuts | White Balsamic Vinaigrette | 10

#### SHAVED BRUSSELS SPROUT SALAD

Pomegranate Seeds | Pecans | Gala Apple | White Balsamic  
Dressing | 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 Breadcrumbs  
| Grana Padano | 23

#### CARBONARA

Sweet Italian Sausage | Garlic | Pancetta |  
Egg Yolk | Bucatini Pasta | 24

#### 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 FETTUCCINE

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

Truffle Mushroom Risotto | Red  
Pepper Coulis | 26

#### PAELLA

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

#### PAN ROASTED STRIPED BASS

Roasted Fingerling Potatoes | Baby  
Carrots | Cauliflower Puree | 32

#### CHOP HOUSE

FILET MIGNON | 8oz | 34

NY STRIP | 12oz | 33

RIBEYE | 16oz | 36

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