

DIVISION WEST

BISTRO & BAR LUNCH MENU

SHARE PLATES

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds
Balsamic Glaze | 8

STEAMED MUSSELS

Chorizo | Roasted Garlic | Confit Tomatoes
White Wine | Crostini | 9

CRISPY FRIED CAULIFLOWER

Coleslaw | Maple Aioli | 8

HOMEMADE RICOTA

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

SOUP

New England Clam
Chowder | 6

FRIED CALAMARI

Cherry Peppers | Roasted Pepper Aioli | 8

GRILLED SPANISH ROCK OCTOPUS SALAD

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

GRILLED TUSCAN FLATBREAD

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

GUACAMOLE & CHIPS

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

SALADS

HOUSE

Baby Greens | Grape Tomatoes | Carrots
Herb Vinaigrette | 7

CAESAR

Parmesan Cheese | Croutons | Romaine | Caesar Dressing | 7

TUSCAN SALAD

Tuscan Greens | Tomatoes | Roasted Garlic | Fresh Mozzarella
Balsamic Dressing | Polenta Croutons | Kalamata olives | 9

COBB SALAD

Romaine | Hardboiled Eggs | Tomato | Bacon
Green Beans | Avocado | Herb Vinaigrette | 9

SOUTHWEST CHICKEN SALAD

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

Add Grilled Chicken | 5 Add Sautéed Shrimp | 6

ENTRÉES

SANDWICHES

BLACK BEAN BURGER

Avocado mayonnaise | Lettuce | Tomato
Pickled Shallots | Fries | 12

DW BURGER

Cheddar | Lettuce | Tomato Caramelized
Onions | BBQ Sauce | French Fries | 12

SHAVED RIB-EYE STEAK & CHEESE

Spicy Pickled Cabbage Slaw | Cheddar
chili mayonnaise | Fries | 14

CHICKEN PESTO

Ciabatta | Peppers | Basil pesto | Tomato
Fresh Mozzarella | Mixed Greens

FRENCH FRIES | 13

BLT

Hardwood Smoked Bacon | Beefsteak Tomato
Butter Lettuce | Mayonnaise
French Fries | 13

PASTA

RICOTTA GNOCCHI

Shrimp | Broccoli Rabe | Pancetta
Garlic | Extra Virgin Olive Oil
Crushed Red Pepper | 16

FETTUCCINE

Tomato | Fresh Mozzarella | Basil
Extra Virgin Olive Oil | 14

RIGATONI

Lamb Ragu | Ricotta
Toasted Bread Crumbs
Grana Padano | 15

BBQ PULLED PORK

MAC & CHEESE

Cellentani Pasta
Broccoli | Caramelized Onions
Toasted Breadcrumbs | 15

PENNE ALA VODKA

Marinara | Cream
Spinach | Artichokes | 11

SEAFOOD

GEORGES BANK SEA SCALLOPS

Sweet Pea & Lemon Risotto
Carrot Pure | Balsamic Glaze | 20

APRICOT GINGER GLAZED

SALMON

Marinated Bean Salad | Red Peppers
Sun Dried Apricots | Toasted Almonds
Grape Tomato Vinaigrette | 16

BUTCHER SHOP

NY STRIP | 12oz

Roasted Cipollini Onions
Mashed Potatoes
Veal Demi Glaze | 21

ROASTED 1/2 CHICKEN

Goat Cheese Mashed Potatoes
Broccoli Rabe | Pan Jus | 16

SIDES Mashed Potatoes 5 | Fried Brussels Sprouts with Bacon Aioli 6 | Sautéed Spinach 5 | Broccoli Rabe | Sweet Pea Lemon Risotto 6