

STARTERS

- KUNG PAO CHICKEN WINGS 8.**
 peanut, szechuan peppercorn, sesame, scallion
- LOBSTER RANGOON 12.**
 Maine lobster, cream cheese, scallion, sweet chili dipping sauce
- HAWAIIAN TUNA POKE 15.**
 maui onion, pine nut, organic seaweed, sesame, soy
- THE WEDGE 10.**
 romaine, russian dressing, bacon, everything spice, tomato, dill
- FIRECRACKER ROCK SHRIMP 12.**
 tempura rock shrimp, spicy creamy sauce
- DISH CAESAR SALAD 8.**
 romaine, crispy Grana Padana, garlic crouton, lemon
- SIMPLE GREENS 7.**
 hand picked field lettuces, aged sherry vinaigrette
- SPICY CAULIFLOWER TOSTADA 8.**
 corn tortilla, chipotle romesco, jalapeno, pico de gallo, shaved cabbage

TO SHARE

- KETTLE COOKED POTATO CHIPS 7.**
 farmhouse cheddar fondue
- DISH BREAD 7.**
 boursin pub cheese, mozzarella, garlic, herbs
- SPICY EGGPLANT HUMMUS 10.**
 harissa adobo, grilled pita, market veg
- CRISPY DAYBOAT CALAMARI 16.**
 spicy marinara sauce, citrus aioli
- CHARCUTERIE & CHEESE 16.**
 chefs' selection served with pickles and crostini

RAW BAR

- GULF SHRIMP COCKTAIL 12. half dozen**
 cocktail sauce, lemon
- EAST COAST OYSTERS 16. half dozen**
 cocktail sauce, mignonette, lemon
- LITTLENECK CLAMS 12. half dozen**
 cocktail sauce, lemon

★ DISH BURGER ★

9 oz. grass fed burger, monterey jack cheese, roasted onions
 Briar Ridge micro pea tendrils, burger sauce, fries
 sub sweet potato fries or greens \$2. additional

16.

CHOP HOUSE

- 10 OZ. FILET MIGNON 42.**
- 20 OZ. BONE-IN RIBEYE 46.**
- 16 OZ. NEW YORK STRIP 45.**
- 8 OZ. SEARED ATLANTIC SALMON 21.**
- PAN SEARED ATLANTIC HALIBUT MP.** *limited availability*
- all steaks are served with a baked potato substitute any side for additional \$3.

our famous TRIO OF AHI TUNA

PAN SEARED
 WASABI POTATO
 SOY GLAZE



PEPPER CRUSTED
 BRAISED BOK CHOY



SESAME CRUSTED
 STICKY RICE
 SWEET CHILI MAYO

34.

SIDES

- HAND CUT FRIES WITH PARMESAN & GARLIC 6.
- CRISPY BRUSSEL SPROUTS WITH BACON & MAPLE SYRUP 8.
- MAC & CHEESE WITH CARAMELIZED ONION & HAM 9.
- CREAMED SPINACH WITH ELVIS SAUCE 6.
- MASHED SWEET POTATO WITH BENTON'S BACON & SWEET ONION 7.
- ROASTED ASPARAGUS WITH SEA SALT AND BUTTER 7.
- ROASTED FINGERLING POTATOES 8.

ENTREES

- CAST IRON CHICKEN CUTLET 18.**
 soft brie cheese, La Quercia prosciutto, clipped spinach salad
- PAN SEARED ATLANTIC SALMON 23.**
 ginger fried rice, sunnyside farm egg, soy yuzu glaze, pickled red onion
- DUCK DUCK RAMEN! 22.**
 shio style ramen, seared breast, confit, shitake, bok choy, poached egg, mayu
- SHORT RIB PAPPARDELLE 28.**
 black pepper pappardelle pasta, wild mushroom, pearl onion, veal reduction
- THE PIG CHOP 21.**
 sweet potato mofongo, sunnyside up farm egg, sour orange glaze
- STEAK FRITES 26.**
 marinated grilled hanger steak, hand cut fries, bearnaise butter
- MAINE DAYBOAT SCALLOPS 32.**
 creamy Anson Mills pencil cob grits, smoky redeye bacon jam, pea tendrils
- HEIRLOOM TOMATO PIE 20.**
 slow roasted heirloom tomato, pastry crust, basil pesto, Liuzzi ricotta

VEGAN ENTREES

- TRIPLE GARLIC MAZEMAN 17.**
 ramen noodle, roasted butternut, shitake, bok choy
- VEGETABLE POT PIE 15.**
 market vegetables, house made seitan, winter squash crust

- EGGPLANT CANNELONI 17.**
 roasted tomato, salsa verde, basmati rice, cauliflower
- PORTABELLA MEATLOAF 16.**
 olive oil smashed potato, garlicky greens