

LUNCH

TO SHARE

DISH BREAD \$8.
bourisn cheese, mozzarella

DAYBOAT CALAMARI \$14.
crispy fried, spicy marinara

HOT POTATO CHIPS \$8.
farmhouse cheddar fondue

STARTERS

WINTER SQUASH HUMMUS \$10.
pistachio crumble, pomegranate seed, goat cheese, naan bread

fried SHISHITO peppers \$10.
barrel aged fish sauce vinaigrette

GULF SHRIMP COCKTAIL \$14.
calabrian chili cocktail sauce, lemon

fried GREEN BEANS \$8.
french onion breaded,
wasabi buttermilk dipping sauce

AHI TUNA POKE \$15.
shallot, sesame, ginger, soy

BUFFALO CHICKEN dip \$8.
hot sauce, blue cheese,
buttermilk, crisp tortillas

SALADS

CLASSIC COBB SALAD 14.
romaine, tomato, red onion, blue cheese
avocado, bacon, hard boiled egg,
buttermilk ranch dressing

CAESAR SALAD 9.
romaine, parmesan, anchovy,
grated Grana Padana, toasted garlic croutons

THE KITCHEN SINK SALAD 10.
romaine, mixed beans, tomato,
feta cheese, cucumber, crispy tortilla,
balsamic vinaigrette

BROWN RICE BOWL 14.
stewed black beans, avocado,
pico de gallo, fried farm egg
cilantro, lime

GRAIN BOWL 12.
farro antico, quinoa, roasted beets
lacinato kale, roasted delicata squash
goat cheese, balsamic dressing

chilled LO MEIN salad 15.
shaved cabbage, mango, coconut,
peanuts, avocado, soy yuzu glaze,
sweet chili vinaigrette

★ SALAD ADDITIONS ★

seared ahi tuna...10*

grilled organic chicken...9

grilled steak...9*

grilled shrimp...8

seared salmon...8*

BURGERS AND SANDWICHES

the DISH BURGER* 12.
9 oz. house ground burger, LTO,
DISH burger sauce, brioche bun

GREEN CHILI burger 15.
roasted green chilis, cheddar cheese,
lettuce, tomato, burger sauce, brioche bun

MUSHROOM GRUYERE burger 14.
9 oz. house ground burger, LTO,
DISH burger sauce, brioche bun

buffalo HOT CHICKEN 13.
buttermilk fried chicken breast,
barrel aged hot sauce, B&B pickles,
buttermilk ranch, brioche bun

grilled TURKEY club 15.
griddled sourdough, paillard of turkey,
smoked bacon, garlic aioli, lettuce, tomato

SALMON burger* 15.
house ground salmon patty, guacamole,
cucumber, pea greens, brioche bun

mahi mahi FISH TACO 17.
blackened mahi filet, flour tortilla,
cabbage slaw, tomatillo jalapeno sauce,
pico de gallo, citrus aioli

burger & sandwich additions...

cheddar cheese \$1. avocado \$3. grilled onion \$1.
smoked bacon \$2. mushrooms \$2. fried egg \$2.

side substitutions...

mixed greens \$3. kettle chips \$3. sweet potato fries \$3.

ENTREES

TRIO OF AHI TUNA 34.
pan seared, wasabi, soy glaze + sesame crusted, sticky rice
pepper crusted, bok choy

CHICKEN & WAFFLES 23.
buttermilk fried cornish game hen, Belgian waffle, Mike's hot honey

MAINE DIVER SCALLOPS 32.
Vietnamese winter cabbage salad, peanuts, cilantro, mint,
birds' eye chili, fish sauce vinaigrette

PAN SEARED ATLANTIC SALMON 24.
ginger fried rice, sunnyside farm egg, soy yuzu, red onion marmalade

SHORT RIB MEATLOAF 25.
smashed fingerling potatoes, melted root vegetables, veal reduction, crispy leeks

VEGETARIAN CHICKPEA STEW 18.
Terra Spice curry, onion, ginger, tomato, basmati rice

HEIRLOOM TOMATO PIE 20.
slow roasted tomatoes, pastry crust, basil pesto, Liuzzi ricotta

RIGATONI BOLOGNESE 18.
braised beef, veal & pork, tomato fondue, Liuzzi ricotta

CHOP HOUSE

16 oz. CHOICE RIBEYE 48.

16 oz. NY STRIP STEAK 38.

8 oz. CENTER CUT FILET MIGNON 46.

sides

fried brussel sprouts with bacon and bourbon maple syrup \$8.
Elvis mac 'n cheese with country ham and grilled onion \$12. / \$18. as entree
roasted asparagus with butter and sea salt \$8.