

## for the table

<b>DISH bread</b> garlic + boursin cheese 6.	<b>spicy carrot hummus</b> grilled pita + cucumber + harissa adobo + peanut 11.	<b>kettle cooked potato chips</b> farmhouse cheddar fondue 7.
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## raw bar

<b>colossal shrimp cocktail</b> 5.5 per piece cocktail sauce	<b>½ dozen blue point oysters on the half shell</b> 16. mignonette + cocktail sauce + pickle juice	<b>½ dozen clams on the half shell</b> 12. cocktail sauce + lemon
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## starters

- french onion soup** Maui sweet onion + sherry + crouton + gruyere cheese
- coconut shrimp lollipops** crispy coconut breading + orange marmalade sauce
- gnocchi bolognese** braised beef & veal + tomato + cream + root vegetable + Liuzzi ricotta
- kung pao chicken wings** szechuan peppercorn + scallion + cilantro + peanut + sesame
- crispy dayboat calamari** marinara + citrus aioli + lemon
- mixed field lettuces** blue cheese + grape tomato + sherry vinaigrette
- caesar salad** chopped romaine + garlic crouton + crispy Grana Padana
- wedge salad** blue cheese dressing + everything spice + tomato + bacon + dill
- maryland lump crab cake** spicy remoulade + lemon

## entrees

- trio of ahi tuna** seared, wasabi mashed, daikon + pepper crusted, braised bok choy + sesame crusted, rice, sweet chili
- grilled "pig" chop** slow roasted pork rib chop + sweet potato mofongo + fried egg + sour orange glaze
- chickpea chole** caramelized cauliflower + onion + spinach + tomato + basmati rice + Terra Spice curry
- deep DISH tomato pie** slow roasted tomato + mozzarella + basil pesto + housemade ricotta
- cast iron chicken cutlet** buttermilk fried breast + La Quercia prosciutto + Melinda Mae cheese + spinach salad
- Maine dayboat scallops** pan seared + Anson Mills antico farro + butternut squash puree + sage + brown butter
- pan seared Atlantic salmon filet** ginger fried rice + soy yuzu glaze + fried egg
- baked stuffed jumbo shrimp** maryland crab stuffing + yukon potato puree + lobster cream
- duck duck ramen!** shio duck broth + seared breast + leg confit + poached egg + bok choy + scallion
- lamb fettucine** braised lamb shank + mint + english peas + pecorino + natural jus
- 10 oz. Sterling Silver hanger steak** chargrilled hanger steak + Colby Jack potato lasagna + bordelaise + wild mushrooms
- 24 hour braised short rib** root vegetable + roasted garlic smashed Yukon Gold potato + Briar Ridge farms corn shoots


**\$ 55. per person**

**includes one starter, one entree and one dessert**

tax, gratuity and priced items not included

## chop house

we proudly serve all natural Black Angus beef which is steroid, hormone and antibiotic free










<b>8 oz. Filet mignon</b> 42.
<b>18 oz. Allen Bros. Ribeye</b> 47.
<b>16 oz. New York Strip</b> 42.
<small>all steaks and chops are served with a baked potato and  housemade steak sauce</small>
<b>seafood a la carte</b>
<b>roasted bone-in swordfish chop</b> lemon + drawn butter 45.

## sides

<b>baked potato</b> 6. <small>butter, sour cream &amp; scallion</small>	<b>sauteed spinach</b> 7.	<b>roasted asparagus</b> 7.
<b>DISH mac 'n cheese</b> 7. <small>country ham + caramelized onion + elvis sauce</small>	<b>yukon gold potato puree</b> 5.	<b>mixed mushrooms</b> 6.
	<b>fried brussel sprouts</b> 7. <small>maple + bacon</small>	



we strive to use the best product available from around the country sourcing locally whenever possible. Here are a few of our sources

 <b>Cato Corner Farms</b> Colchester, CT assorted cheeses
 <b>Mystic Cheese Co.</b> Mystic, CT Melville Cheese Melinda Mae
 <b>Sepe Farm</b> Sandy Hook, CT lamb
 <b>Colgan Farms</b> Simsbury, CT kale carrots squash
 <b>Draghi Farms</b> S. Glastonbury, CT peppers cabbage
 <b>Rosedale Farms</b> Simsbury, CT corn cabbage squash
 <b>Belltown Orchards</b> S. Glastonbury, CT apples
 <b>Fabled Foods</b> Deep River, CT breads
 <b>Beltane Farm</b> Lebanon, CT goat cheese feta cheese