

for the table

DISH bread garlic + boursin cheese 6.	crispy dayboat calamari citrus aioli + marinara 12.	kettle cooked potato chips french onion dip 8.
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raw bar

colossal shrimp cocktail 6. per piece cocktail sauce	½ dozen blue point oysters on the half shell 16. mignonette + cocktail sauce + lemon	½ dozen clams on the half shell 12. cocktail sauce + lemon
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starters



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

- Maine lobster bisque** cask sherry + picked lobster meat
- ahi tuna poke** macadamia nut, maui onion, organic seaweed, sesame, soy
- roasted eggplant hummus** grilled pita + cucumber
- kung pao chicken wings** ma la sauce + peanut + scallion
- mixed field lettuces** blue cheese + grape tomato + sherry vinaigrette
- caesar salad** chopped romaine + garlic crouton + crispy Grana Padana
- the wedge** romaine, russian dressing, hard boiled egg, everything spice, tomato, dill
- duck nachos** duck confit + aged cheddar + roasted poblano crema + pico de gallo + scallion

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
- venerated vegan vegetable pot pie** baby vegetables + roasted cabbage broth + house made seitan + winter squash crust
- deep DISH tomato pie** slow roasted tomato + mozzarella + basil pesto + housemade **ftao**
- baked stuffed jumbo shrimp** maryland crab stuffing + yukon potato puree + lobster cream sauce
- cast iron chicken cutlet** buttermilk fried breast + La Quercia prosciutto + Melinda Mae cheese + spinach salad
- duck duck ramen!** seared duck breast + leg confit + shitake mushroom + bok choy + poached egg + shio duck broth
- pan seared Atlantic salmon filet** ginger fried rice + soy yuzu glaze + fried egg
- eggplant cannelloni** roasted tomato + salsa verde + cauliflower + basmati rice
- short rib stroganoff** 24 hour braised short rib + black pepper papparadelle + pearl onion + wild mushroom
- steak frites** chargrilled hanger steak + house made fries + bearnaise butter
- surf & turf** 14 oz. New York Strip steak + yukon gold potato + asparagus + lobster fricasse

\$ 59. 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

8 oz. Filet mignon 40.	18 oz. Allen Bros. Ribeye 47.	16oz. New York Strip 42.
all steaks and chops are served with a baked potato and DISH housemade steak sauce		
chop house sauce additions		
bone marrow bordelaise sauce 2.	hollandaise 2.	green peppercorn sauce 2.
seafood a la carte		
roasted bone-in swordfish chop lemon + drawn butter 45.		

sides

baked potato 6. <small>sea salt + butter</small>	sauteed spinach 7.	roasted broccolini 8. <small>fennel pollen</small>
DISH mac 'n cheese 9. <small>country ham + caramelized onion + elvis sauce</small>	yukon gold potato puree 6.	roasted asparagus 7.
fried brussel sprouts 8. <small>maple + bacon</small>	duck fat hash browns 7. <small>caramelized onion</small>	mixed mushrooms 7.


cocktails


Rose of My Heart prosecco, St. Germain, rose syrup 10.	Love Me Tender Bicerin white chocolate liqueur dark chocolate, Cherry Heering, Cream 12.	Crazy Love espolon tequila, triple sec, strawberry, lime 10.
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Cato Corner Farms
Colchester, CT
assorted cheeses


Mystic Cheese Co.
Mystic, CT
Melville Cheese
Melinda Mae



Sepe Farm
Sandy Hook, CT
lamb


Colgan Farms
Simsbury, CT
kale
carrots
squash


Draghi Farms
S. Glastonbury, CT
peppers
cabbage


Rosedale Farms
Simsbury, CT
corn
cabbage
squash


Belltown Orchards
S. Glastonbury, CT
apples


Fabled Foods
Deep River, CT
breads


Beltane Farm
Lebanon, CT
goat cheese
feta cheese