

First Course

Asparagus Soup

Ricotta Dumpling, Lemon Oil
Cup | Bowl

Potato Leek Soup

Smoked Bacon, Truffle Essence
Cup | Bowl

Lobster Bisque

Original Hartford Club Recipe
Cup | Bowl

Salads

Grilled Calamari Salad

Rhode Island Wild Caught Calamari, Arugula, Fennel, Radish, Olives,
Red Pepper Sauce

Spring Salad

Artisanal Lettuces, Radish, Shaved Asparagus, Fava Beans, Avocado,
Lemon Vinaigrette
Small | Large

Roasted Beet Salad

Arugula, Frise, Orange Segments, Green Beans, Spiced Pecans,
Citrus Vinaigrette, Creamy Burrata Crostini

Harvest Chopped Salad

Broccoli, Carrots, Goat Cheese, Egg, Bacon, Avocado, Cranberries,
Mustard Vinaigrette
Small | Large

Spring Vegetable Risotto

Peas, Sweet Corn, Fava Beans, Asparagus, Spring Onions, Straccatella,
Roasted Tomato
Small | Large

Chop House Classics

Roasted Filet Mignon

Horseradish Basil Butter, Truffle Veal Reduction
6oz | 8oz | 10oz

Prime New York Strip

Charred Onion-Thyme Jam, Green Peppercorn Cognac Sauce
14oz | 16oz

Grilled Hanger Steak

Red Wine Bordelaise, Arugula, and Roasted Tomato

Sides

Roasted Fingerling Potato | Sauteed Garlic Spinach |
Asparagus Hollandaise | Handcut Parmesan Truffle Fries
Wild Mushroom And Pearl Onions

Main Course

Pan Roasted North Atlantic Halibut

Parsley, Lemon, Spinach, Potato Crouton, Mussel Beurre Blanc

Cioppino

Crab, Clams, Mussels, Shrimp, Scallops, Squid, Tomato Saffron Broth,
Grilled Sourdough

Organic All Natural Chicken Breast

Wild Mushroom Fricase, Fingerling Potato, Bacon Lardons,
Petit Pois Francaise, Chicken Jus

Crescent Farm Long Island Duck Breast

Pea Risotto, Asparagus, Fava Beans, Cherries, Sauce Béarnaise

English Pea Ravioli

Lobster Sauce, Melted Tomato
Small | Large

Simply Prepared Fish

Wild Caught Salmon

Seared New Bedford Jumbo Sea Scallops

Sushi Grade Ahi Tuna

All Simply Prepared Fish is Served with Choice of One Side
Roasted Fingerling Potato, Sauteed Garlic Spinach,
Asparagus Hollandaise, Wild Mushroom And Pearl Onions