

First Course

Coconut Sweet Corn Soup
Cilantro Oil
Cup | Bowl

Lobster Bisque
Original Hartford Club Recipe
Cup | Bowl

Todays Seasonal Soup
Chefs Inspiration
Cup | Bowl

Field Green Salad
Cherry Tomatoes, Kalamata Olives, Cucumbers, Pickled Onions, Feta,
Strawberry Vinaigrette
Small | Large

Club Garden Tuscan Kale Salad
Cranberries, Blue Cheese, Marcona Almonds, Fig Vinaigrette
Small | Large

Beet Carpaccio
Red-Yellow Beets, Baby Arugula, Candied Walnuts, Orange Supreme,
Goat Cheese, Pistachio Vinaigrette

Sweet Corn Risotto
Confit Tomatoes, Crisp Parmesan

Chop House Classics

Roast Filet Mignon

Root Vegetable Gratin, Grilled Asparagus, Truffled Shitake Butter
8oz | 10oz

Prime New York Strip

Black Garlic Mashed Potato, Olive Oil Poached Crimini Mushrooms,
Cipollini Onions, Merlot Peppercorn Sauce
14oz | 16oz

Grilled Hanger Steak

Smoked Gouda Polenta Cake, French Green Beans, Crisp Shallots,
Thyme Bordelaise

Main Course

Walnut Crusted Wild Salmon

Saffron Coconut Couscous, Portobello Relish, Chorizo Herb Oil

Sesame Crusted Ahi Tuna

Shitake Potato Cake, Bok Choy, Wakami Slaw, Carrot Ginger Coulis

Seared New Bedford Scallops

Cipollini Onion Puree, Roasted Brussels Sprouts, Crisp Pancetta,
Cider Reduction

Crescent Farm Long Island Duck Duo

Confit Fingerling Potatoes, Kale, Cassoulet, Duck Bordelaise

Brick Roasted Amish Chicken

Sweet Corn Risotto, Broccoli Rabe, Crisp Parmesan,
Roasted Shallot Jus

Sides

Broccoli Rabe | Roasted Fingerling Potato |
Asparagus Hollandaise | Black Garlic Mashed Potato |
Olive Oil Poached Crimini Mushrooms and Cipollini Onion