

First Course

Roasted Butternut Squash Soup
Apple Compote, Maple Cream
Cup | Bowl

Lobster Bisque
Original Hartford Club Recipe
Cup | Bowl

French Onion Soup
Short Rib, Three Cheese, Sour Dough

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

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

Beet Carpaccio
Red-Yellow Beets, Arugula, Caramelized Pears, Goat Cheese,
Candied Walnuts, Pistachio Vinaigrette

Butternut Risotto
Truffled Pepitas, Parmesan Crisp

Chop House Classics

Roast Filet Mignon

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

Prime New York Strip

Black Garlic Potato Gratin, Swiss Chard, Porcini Sauce
14oz | 16oz

Grilled Hanger Steak

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

Main Course

Seared Wild Caught Salmon

Beluga Lentil Ragout, Butternut Squash, Wild Mushroom,
Mussel Buerre Blanc

Sesame Crusted Ahi Tuna

Black Garlic Whipped Potato, Broccoli Rabe, Fennel Salad, Herb Oil

Seared New Bedford Scallops

Parsnip Puree, Roasted Brussel Sprouts, Crisp Pancetta, Cider Reduction

Crescent Farm Long Island Duck Duo

Crisp Breast, Confit Risotto, Spinach, Peas, Pomegranate Sauce

Brick Roasted Amish Chicken

Mushroom Potato Puree, Broccoli Rabe, Crispy Leeks, Sherry Onion Jus

Sides

Butternut Risotto, Truffled Pepitas
Braised Rainbow Swiss Chard
Black Garlic Mashed Potato
Caramelized Brussel Sprouts, Pancetta, Cider Reduction
Broccoli Rabe