

Starters

Steak Arapas

Beef Tenderloin Grilled with Peppers, Onions, and Aji Panca Pepper Sauce, served over a Blue Corn Pancake with Avocado Salad and seasoned Oils 9

Tic Tac Tuna

Sushi Grade Tuna seared Rare with Chinese Five Spice, served with Sesame Crusted Sticky Rice, Wasabi, Pickled Ginger, and Sauces 12

New England Crab Cake

East Coast style with a flat pan seared Back Fin Crab Cake served atop Basil Blue Slaw with Remoulade sauce and Infused Oils 10

Crab and Lobster Roll

Lobster and Blue Crab Ricotta Egg Roll Wrapped and served with Hot Sour Rice, Stir Fried Vegetables, Wasabi, Raspberry Chipotle Hoisin, and Chili Garlic Sauces 11

Maza “tiny bites of food”

*Hummus, Marinated Olives & Artichoke Hearts, Smoked Red Peppers, Olive Tapenade, Tomato Salad, Cucumber Relish, Feta, and Grilled Haloumi Cheese with Zaatar Pita Bread for one 7 for sharing 11
Extra pita bread 1*

Open Faced Grilled Goat Cheese Sandwich

Slices of grilled Sourdough Bread baked with Goat Cheese and Kumquat Peppercorn Compote, served With Micro Green Salad and Balsamic Syrup 7

Salads

Brown Dog House Salad

Baby Greens tossed with House Vinaigrette, Spicy Pecan, Dried Cherries, and Gorgonzola 5

Roast Beet with Goat Cheese

Organic Micro Greens with Balsamic Pear Vinaigrette, Oven Roast Beets, Basil Vinaigrette, And Pistachio crusted Goat Cheese 6

Baby Blue

Baby Spinach tossed with Bleu cheese Vinaigrette, finished with Marinated Tomato, Applewood Smoked Bacon, Chopped Egg, Avocado 5

Side Salad

*Greens, Grape Tomatoes, Artichoke Hearts, Cucumber relish, Croutons, and choice of dressing 4
House Vinaigrette - Champagne Cucumber - Bleu Cheese Vinaigrette – Basil Vinaigrette*

Sides

Irish O’Brien Potatoes 4

Brown Dog Fries...Hand Cut with Condiments 4

Asparagus... wrapped in Prosciutto with Brown Butter 6 Grilled with Butter Sauce 4

Haricot Vert... tossed with Root Vegetable Straws, Garlic & Butter Sauce 4

Oriental Stir Fry Vegetables...with Lemon Grass Rice 4

Acorn Squash with Sweet Potato Caramel Mashed 4



Entrees

Brown Dog Filet

Filet Mignon topped with Back Fin Crabmeat Beurre Blanc and Brown Butter, served with Asparagus wrapped in Prosciutto 29

Big Eye Ahi Tuna

Center cut prime grade Tuna crusted with Sesame Seeds, served in a Wonton Bowl with Lemongrass Rice, Stir Fry Vegetables, Ginger, and Sauces 27

Rack of Lamb Provencal

Crusted with Herbed Panko Bread Crumbs, oven roast and served with Irish O'Brien Potatoes, Grilled Asparagus, Mint Syrup, and Demi 24

Duck, Duck

Pan seared Breast of Duck served with a Leg of Duck Confit, Wild Mushroom Spring Roll, Winter Squash Brunoise, and Blackberry Demi 23

Steak and Cake

Petite Filet with Demi and O'Brien Potatoes paired with a phat pan seared Back Fin Crab Cake served atop Basil Blue Slaw with Remoulade sauce and Infused Oils 24

Scallops in the Gras

Wild Sea Scallops pan seared with Foie Gras, served over Rissolle Potatoes with Caramelized Belgian Endive, Wild Mushrooms, and Truffle Oil 23

Wild Boar

Sumac Pan Roast Boar Tenderloin served on Acorn Squash with Sweet Potato Caramel Mashed, Haricot Vert with Root Vegetable Straws, and Blackberry Demi 24

Duck, Here Comes Your Venison

Pan roast Venison Loin served with Winter Squash Brunoise, Sautéed Spinach, Seared Foie Gras, and Blackberry Demi 27

Bass in Harm's Way

Chilean Sea Bass pan roast with Jerk Style Seasonings, served over Sweet Potato Acorn Squash Mashed With Carmel Butter, Wilted Spinach, Pomegranate Red Wine Reduction, Feta Crumbles, and White Raisin Tomato Compote 28

~Split plate charge of \$3.00 for all Entrees~

All Items are Prepared to Order – So Please Sit Back, Relax and Enjoy!!!

We accept Visa, MasterCard, Discover, and American Express

****20% Gratuity Will Be Added to Parties of 5 or more****

****Please, no more than two checks per table****