

THE PEMBROKE

DINNER MENU

STARTERS

Soup du jour	\$10
Crudo du jour	MP
Lobster bisque, <i>lobster, cream, Cognac</i>	\$16
Local oysters, <i>lemon mignonette, Guinness bread</i>	\$15
Half-lobster gratinee, <i>yuzu butter</i>	\$18
Pembroke oysters, <i>Rockefeller style</i>	\$18
Prawn cocktail, <i>horseradish, chilled spiced tomato</i>	\$19
Marinated beets, <i>orange, hazelnuts</i>	\$14
Arugula, <i>fennel, radish, almonds, honey</i>	\$14
Burrata, <i>prosciutto di parma, confit tomato, hazelnut-arugala pesto</i>	\$19
Sea scallops, <i>garlic, parsley, lemon</i>	\$19
Tender octopus fricassee, <i>black olives, potato croquette, arugula</i>	\$19
Crispy pork belly, <i>polenta, endive, orange</i>	\$16

HANDMADE PASTA & GRAINS

Risotto du jour	\$19
Ravioli, <i>saffron, ricotta, olives, capers, lemon</i>	\$18
Rigatoni, <i>pomodoro, basil</i>	\$18

Halfportions and gluten free options available upon request

Gluten free items are made using no gluten-containing ingredients.

Some items on our menu may contain nuts, seeds and other allergens.

Please note that consuming raw or undercooked meat may increase the risk of food borne illness.

ENTREES

Dover sole, <i>grilled or meuniere, mustard hollandaise</i>	MP
Whole branzino, <i>lemon, capers, olive oil</i>	\$32
Short ribs, <i>Irish whiskey, parsnip puree</i>	\$28
Veal Milanese, <i>lemon, arugula salad</i>	\$28
Asian style Florida snapper, <i>turnip, carrot, snow peas</i>	\$30
Half roasted organic chicken, <i>fresh herbs, natural jus (choose one side)</i>	\$29
Lamb tagine, <i>couscous, almond, dried fruit</i>	\$30
Filet Mignon, <i>short rib stuffed potato, horseradish cream, bordelaise</i>	\$45
Four Story Hill Farms 28oz dry aged bone-in ribeye <i>(choose two sides)</i>	\$96

ON THE SIDE

each \$8

Whole Boston lettuce, <i>Dijon vinaigrette</i>
Whipped potato puree
Haricots vert amandine, <i>caramelized sweet onions, garlic</i>
Organic baby carrots, <i>ginger, cumin, honey</i>
Cauliflower gratin, <i>pine nuts, raisins</i>
Sauteed baby spinach
Wild mushroom fricassee, <i>parsley</i>
Pommes frites, <i>fresh herbs, sea salt</i>
Sweet potato fries, <i>fresh thyme</i>
Crispy Brussels sprouts, <i>nueske bacon, Borolo</i>
Ratatouille

The Pembroke is proud to support family owned sustainable farms and purveyors.

A special thanks to our suppliers at Satur Farms, Chefs Garden, Four Story Hills, Green Circle Farms and Pat LaFrieda.