

# THE PEMBROKE

DINNER

## STARTERS

Roasted Butternut Squash Soup (VG)   <i>Toasted pepitas, chili oil</i> .....	16
Classic Steak Tartare *   <i>Kobe beef, cornichons, capers, crostini, quail egg</i> .....	22
Burrata (V) (GF)   <i>Eggplant caponata, balsamic glaze</i> .....	22
Tuna Crudo *   <i>Avocado, ginger, scallion, sesame, soy sauce, plantain chips</i> .....	24
Grilled Octopus (GF)   <i>Marbled potatoes, kalamata olives, romesco sauce</i> .....	24
Crab Cake   <i>Maryland colossal crab cake, petite salad, saffron aioli</i> .....	30

## FARM FRESH SALADS

Whole Boston Lettuce (VG)   <i>Dijon vinaigrette, shaved fennel, radish</i> .....	16
Baby Beets Three Ways (V)   <i>Local honey, pistachios, goat cheese carrot emulsion</i> .....	20
The Pembroke Caesar *   <i>Baby romaine, garlic croutons, Parmesan</i> .....	20

## HOMEMADE PASTAS

Pappardelle   <i>Lamb ragu, fennel, chili</i> .....	30
Bucatini   <i>Maine lobster, lobster cream, chili flakes, shaved Parmesan</i> .....	44
Wild Mushroom Risotto (V)   <i>Garlic, thyme, parmesan</i> .....	28

## ENTRÉES

Dover Sole   <i>Meunière</i> .....	56
Striped Bass (GF)   <i>Over steamed white rice, curry vegetable stew, green onion, radish</i> .....	36
Blackened Salmon *   <i>Tabouleh salad, lemon caper butter</i> .....	32
Pan Seared Fillet Mignon*(GF)   <i>Domino potatoes, au poivre</i> .....	44
Seven Hills Farm Prime Ribeye*(GF)   <i>Domino potatoes   red wine demi &amp; béarnaise</i> .....	44
Veal Milanese   <i>Lemon, petite salad</i> .....	34
Diavolo Chicken (GF)   <i>Crushed fingerlings, chili flake, baby patty pan squash, natural jus</i> .....	32
Tamworth Pork Chop (GF)   <i>Roasted corn, sunchoke, baby spinach</i> .....	32
Lamb Shank Tagine   <i>Citrus couscous, carrot-harissa purée, olives, apricots, pistachio</i> .....	38
Beef Short Rib (GF)   <i>Baby carrots, pomme purée</i> .....	36

## ON THE SIDE

Asparagus   <i>Simply grilled</i> .....	12
Truffle Frites   <i>Parmesan, garlic aioli</i> .....	15
Sautéed Baby Spinach .....	10
Pomme Purée .....	12
Crispy Brussels Sprouts <i>Bacon, garlic aioli</i> .....	12

\* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.  
An automatic service charge of 20% is applied to party of 6 and more.

GF - Gluten Free

V - Vegetarian

VG - Vegan