

# THE PEMBROKE

DINNER

## STARTERS

Chilled Pea Soup (D) (GF) (V)   <i>Grapes, Radishes, Mint</i> .....	18
Stracciatella (D) (T) (V)   <i>Strawberries, Cucumbers, Pistachio Dukkah, Basil, Balsamic, Focaccia</i> ....	22
Tuna Tartare* (F) (SB) (SS)   <i>Avocado Purée, Sesame Seeds, Soy Sauce, Lavash</i> .....	24
Grilled Octopus (D)   <i>Crispy Seasoned Potatoes, Kalamata Olives, Romesco Sauce</i> .....	28
Steak Tartare* (D) (E)   <i>Focaccia, Dijon, Chives, Quail Egg</i> .....	24

## FARM FRESH SALADS

Baby Iceberg Wedge (D) (GF)   <i>Nueske's Bacon, Grilled Red Onions, Cherry Tomatoes, Blue Cheese</i> .....	22
Beets Three Ways (D) (T) (GF) (V)   <i>Local Honey, Pistachios, Goat Cheese</i> .....	20
The Pembroke Caesar* (D) (E) (F)   <i>Baby Gems, Garlic Croutons, Parmesan</i> .....	20

## HOMEMADE PASTAS

Bucatini (D) (E) (S)   <i>Maine Lobster, Tomatoes, Chili Flakes, Shaved Parmesan</i> .....	44
Spring Pea Risotto (GF) (V)   <i>Asparagus, Peas, Mint, Lemon Zest, Parmesan, Pumpkin Seed Chili Crunch</i> .....	38
Pappardelle (D) (E)   <i>Lamb Ragù, Carrots, Celery, Onions, Fennel, Chili Flakes</i> .....	32

## ENTRÉES

Dover Sole (D) (F)   <i>Meunière, Sautéed Baby Spinach</i> .....	62
Crispy Salmon* (D) (F)   <i>Bamboo Rice, Seasonal Vegetables, Arugula, Beurre Blanc</i> .....	36
Miso Glazed Chilean Sea Bass (D) (F)   <i>Forbidden Rice, Baby Bok Choy, Crispy Leeks</i> .....	48
Pan Seared Filet Mignon* (D) (GF)   <i>Domino Potatoes, Garlic, Sauce Au Poivre</i> .....	48
Creekstone Farm Prime Ribeye* (D) (GF)   <i>Smashed Fingerling Potatoes, Red Wine Demi, Béarnaise</i> .....	54
Braised Short Rib (D)   <i>Summer Succotash, Garlic Bread Crumbs, Red Wine Jus</i> .....	50
Amish Half Chicken (D) (GF)   <i>Pomme Purée, Asparagus, Scallion Chimichurri</i> .....	36

## ON THE SIDE

Pomme Frites   <i>Herbs, Sea Salt</i> .....	10
Truffle Frites   <i>Herbs, Sea Salt, Parmesan</i> .....	15
Sautéed Baby Spinach   <i>Garlic</i> .....	10
Crispy Brussels Sprouts   <i>Bacon, Garlic Aioli</i> .....	12
Grilled Asparagus .....	12

\* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.

An automatic service charge of 20% is applied to parties of 6 and more.

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices. We choose ingredients that are good for you and the planet.

D - Dairy   E - Egg   F - Fish   S - Shellfish   T - Tree Nut   SB - Soy  
SS - Sesame Seed   GF - Gluten Free   V - Vegetarian   VG - Vegan