

THE PEMBROKE

DINNER

STARTERS

Lobster Bisque (GF) <i>Brandy cream, Maine lobster</i>	18
Fried Green Tomato Burrata (V) <i>Radish, Pesto, Fried Green Tomato</i>	22
Tuna Tartare (GF) * <i>Avocado puree, Sesame, Soy Sauce, Plantain chips</i>	24
Grilled Octopus (GF) <i>Confit Potatoes, Kalamata Olives, Romesco Sauce</i>	28
Mushroom Agnolotti (V) <i>Truffle cream, Parmesan, crispy enoki</i>	22
Steak Tartare * <i>Baguette, Dijon, Chives, Quail Egg</i>	24

FARM FRESH SALADS

Baby Iceberg Wedge (GF) <i>Nueske's Bacon, Grilled Red Onion, Cherry Tomato, Blue Cheese</i>	22
Beets Three Ways (V)(GF) <i>Local Honey, Pistachios, Goat Cheese Carrot Emulsion</i>	20
The Pembroke Caesar * <i>Baby Gems, Garlic Croutons, Parmesan</i>	20

HOMEMADE PASTAS

Bucatini <i>Maine Lobster, Lobster Cream, Chili Flakes, Shaved Parmesan</i>	44
Wild Mushroom Truffle Risotto (V)(GF) <i>Truffle oil, Parmesan</i>	28
Lamb Bolognese <i>Carrots, Celery, Onion, Fennel, Chili Flake</i>	32

ENTRÉES

Dover Sole <i>Meunière, Sautéed Baby Spinach</i>	62
Crispy Salmon* <i>Bamboo Rice, Summer Vegetable, Crispy Arugula Beurre Blanc</i>	36
Miso Glazed Chilean Sea Bass <i>Forbidden Black Rice, Ultra Baby Bok Choy, Crispy Leeks</i>	48
Pan Seared Filet Mignon*(GF) <i>Domino Potatoes, Au Poivre</i>	48
Creekstone Farm Prime Ribeye*(GF) <i>Steak Cut Fries Red Wine Demi & Béarnaise</i>	54
Lamb Shank Tagine <i>Citrus Couscous, Carrot-Harissa Purée, Olives, Apricots, Pistachio</i>	50
Diavolo Chicken (GF) <i>Crushed Fingerlings, Chili Flake, Baby Patty Pan Squash, Natural Jus</i>	36
Duck Breast Confit <i>Fried Wild Rice, Beech Mushroom, Pickled peppers, Crispy sweet potato, Duck Jus</i>	46

ON THE SIDE

Pomme Frites (Truffle +5) <i>Herbs, Sea Salt</i>	10
Sautéed Baby Spinach <i>Garlic</i>	10
Crispy Brussels Sprouts <i>Bacon, Garlic Aioli</i>	12
Charred Broccolini	12
Orange Cumin Glazed Heirloom Carrots	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.

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.

GF - Gluten Free

V - Vegetarian

VG - Vegan