



BAR MENU

[AA] = HAPPY HOUR M-F @ 3PM - 7PM

PETITE BITES

MARINATED OLIVES - \$5

BLACK GARLIC FRIES Black garlic, citrus zest, cracked black pepper - \$8

SHISITO PEPPERS Dark Soy, Course Sea Salt, Yuzu Aioli -\$6 [AA]

IN HOUSE FRIED PICKLE Tempura house marinated pickles, siracha aioli -\$6

CALAMARI Smoked paprika emulsion & parsley - lemon emulsion - \$8 [AA]

SALADS

GREENSLEEVES SALAD Hydro Boston lettuce, parmesan, candied walnuts, apples, celery root, watermelon radish, cherry tomatoes, crispy shallots, sherry - \$12 [AA]

CLASSIC CAESAR Romain, parmesan, elephant garlic, croutons, cracked black pepper, Caesar dressing - \$12 [AA]

BEEF CARPACCIO Arugula, shaved fennel, watermelon radish, shaved parmesan, thyme-lemon vinaigrette - \$18

APPETIZERS & ROLLS

ARTISAN CHEESES Four selections, honeycomb, candied walnuts, crostini - \$18

CHARCUTERIE Parma prosciutto, duck salami, palamora chorizo, whole grain mustard cream, cornichons, pickled shishito peppers ala minute - \$18

SHRIMP COCKTAIL Chef's house-made cocktail sauce - \$15 [AA]

BUFFALO FLORETS Breaded spicy cauliflower, carrot, celery, bleu cheese aioli -\$12 [AA]

GREENSLEEVES SURF & TURF ROLL Shrimp Tempura, avocado, cucumber, spicy mayo, yuzu, garlic jus - \$18 [AA]

ORANGE ST ROLL Salmon, capers, yellow pepper sauce, cucumber, avocado - \$15 [AA]

LORINDA ROLL Zucchini, yellow squash, asparagus tempura, mirin - \$13 [AA]

SANDWICHES

All served featuring bread from The Mitten

GRILLED CHEESE Focaccia, red onion jam, tomato concasse, gruyere - \$11

MUSHROOM BURGER Brandy sautéed mushrooms, gruyere, horseradish aioli- \$15 [AA]

SHORT RIB SANDWICH Mashed potato & caramelized onion - \$15

PASTA

FILET AND PESTO FETTUCINE House-Made pesto, roasted cherry tomato, parmesan - \$18 [AA]

SEAFOOD SPAGHETTINI Shrimp, Scallop, clams, caper cream sauce, lemon zest - \$16



LUNCH MENU

SALADS

GREENSLEEVES SALAD Hydro Boston lettuce, parmesan, candied walnuts, apples, celery root watermelon radish, cherry tomatoes, crispy shallots, sherry vinaigrette - **\$12**

CLASSIC CAESAR Romain, parmesan, elephant garlic, croutons, cracked black pepper, Caesar dressing - **\$12**

BEEF CARPACCIO Frisee, arugula, goat cheese, lemon, EVOO - **\$18**

APPETIZERS & ROLLS

GREENSLEEVES SURF AND TURF ROLL Shrimp Tempura, avocado, cucumber, spicy mayo yuzu koshu, garlic jus - **\$18**

ORANGE ST ROLL Salmon, capers, yellow pepper sauce, cucumber, avocado - **\$15**

LORINDA ROLL Zucchini, yellow squash, asparagus tempura, mirin - **\$13**

SHRIMP COCKTAIL Chef's house-made cocktail sauce - **\$15**

BLACK GARLIC FRIES Black garlic, citrus zest, cracked black pepper - **\$8**

SANDWICHES

All served with choice of French Fries, Greensleeves or Caesar salad featuring bread from The Mitten

Vegetarian Option Available

GRILLED CHEESE Focaccia, red onion jam, tomato concasse, gruyere - **\$11**

MUSHROOM BURGER Brandy sautéed mushrooms, gruyere, horseradish aioli- **\$15**

SHORT RIB SANDWICH Mashed potato & caramelized onion - **\$15**

SMALL PLATES

FILET AND PESTO FETTUCINE House-Made pesto, roasted cherry tomato, parmesan - **\$18**

SEAFOOD SPAGHETTINI Shrimp, Scallop, clams, caper cream sauce, lemon zest - **\$16**

STEELHEAD SALMON TROUT Israeli couscous salad, cherry tomatoes, cucumber, yuzu emulsion - **\$26**

SEARED RARE SCALLOPS Ratatouille, smoked paprika, parsley - lemon emulsion - **\$21**

BORDEAUX BRAISED SHORT RIB Peewee potatoes, wild mushroom, Cipollini onions, natural au jus - **\$25**



DINNER MENU

APPETIZERS

ARTISAN CHEESES

Four selections, honeycomb, candied walnuts, crostini - **\$18**

CHARCUTERIE

Artisanal cured meats, whole grain mustard cream, cornichons, shishito peppers - **\$18**

OYSTERS ON THE HALF SHELL

Red wine mignonette, cocktail sauce, lemon **\$16** (Half Dozen) - **\$30** (One Dozen)

CRUDITÉ

Seasonal local vegetables, blue cheese aioli & lemon vinaigrette - **\$11**

ROASTED BONE MARROW

With bordelaise, pickled red onions, crostini - **\$13**

SHRIMP COCKTAIL

Chef's house-made cocktail sauce - **\$15**

CLASSIC STEAK TARTARE

Prime filet of beef, whole grain mustard cream, capers, cornichons, chives, red onion, tabasco, parsley, olive oil, farm fresh egg, crostini - **\$18**

SALADS

GREENSLEEVES SALAD

Hydro Boston lettuce, parmesan, candied walnuts, apples, celery root, watermelon radish, cherry tomatoes, crispy shallots, sherry vinaigrette - **\$11**

CLASSIC CAESAR

Romain, parmesan, elephant garlic, croutons, cracked black pepper, Caesar dressing - **\$12**

ROASTED HEIRLOOM BABY BEETS

Citrus & cardamom whipped goat cheese, candied pistachios, oranges, micro arugula, horseradish vinaigrette - **\$15**

BEEF CARPACCIO

Arugula, shaved fennel, watermelon radish, shaved parmesan, thyme-lemon vinaigrette - **\$18**

SOUPS

SOUP DE JOUR Chefs seasonal selection of the day - **\$8**



MEATS

Proud partnership with Rocker Bros Meat & Provision Inc. sourcing prime steaks and chops from Colorado

Petite Filet - 6oz	\$32
Filet Mignon - 10oz	\$44
Wagyu Flat Iron 9oz	\$38
Prime New York - 12oz	\$42
Bone-in Ribeye- 20oz	\$48
Porterhouse - 20oz	\$52
30-Day Dry Aged Tomahawk - 40oz (share)	\$98

CHEF'S CREATIONS

BORDEAUX BRAISED SHORT RIB

Peewee potatoes, wild mushroom, Cipollini onions, natural au jus - **\$26**

BONE-IN PORK LOIN

Cumin braised savoy cabbage, caramelized brandied apple, bourbon maple jus - **\$32**

HALF FREE RANGE ROASTED CHICKEN (please allow 25 minutes for roasting)

Asparagus, roasted garlic and thyme jus - **\$26**

MUSSELS & CLAMS

Chablis, saffron, garlic, cream, shallots - **\$22**

STEELHEAD SALMON TROUT

Israeli couscous salad, cherry tomatoes, cucumber, yuzu emulsion - **\$25**

STRIPED BASS

Brown butter roasted, baby summer squash, lemon caper butter jus - **\$30**

SEARED RARE SCALLOPS

Ratatouille, smoked paprika, parsley, lemon emulsion - **\$31**

HOUSE SAUCES

Red Wine Bordelaise **\$3**/ Blue Cheese Demi Glaze **\$3**/ Cracked Black Pepper Jus **\$3**

Truffle Demi Glaze **\$5**



STARCHES

MASHED POTATOES

Caramelized onion mashed potato - \$7 / Roasted garlic mashed potato - \$6 / Traditional mashed potato - \$5

POMMES FRITES

Pommes Frites w/ black garlic - \$8 / Pommes Frites w/ truffle - \$8 / Traditional Pommes Frites - \$6

WHITE TRUFFLE MAC N' CHEESE

Macaroni, white truffle oil, black truffles - \$12

DUCK FAT PEEWEE POTATOES

Confit peewee potatoes, salt & pepper - \$12

VEGETABLES

BROWN BUTTER RAINBOW CARROTS - \$12

CRISPY BRUSSELS SPROUTS

Maple vinaigrette, pistachios, pickled Fresno peppers, fresh cilantro & fine herbs - \$14

SAUTÉED SPINACH

Extra virgin olive oil, shallots & fresh lemon juice - \$9

CHARRED BROCCOLINI

Lemon, sea salt & cracked black pepper - \$11

WILD MUSHROOMS

Cremini, Portobello, Button sautéed garlic, herbs, sherry bourbon - \$11

(contains fish allergens)

ASPARAGUS

Smoked sea salt & cracked black pepper - \$11

DESSERTS & COFFEE

CHOCOLATE - COFFEE BAR & MOUSSE

dark chocolate mousse, espresso ganache, whipped mascarpone & chocolate chips - \$12

GREENSLEEVES CREAM CAKE

Balance of flan and New York cheesecake, walnuts, caramel & fresh berries - \$13

BAKED BRIE

With apricot chutney - \$16

ROMPOPE GELATO

Butter pound cake crumbles & anise biscotti - \$11

COFFEE - \$4 ESPRESSO - \$5 CAPPUCINO - \$7 LATTE - \$7 HOT TEA - \$5