

## First

Smoked Salmon Crisp 25

Fresh Lemon | Chives | Watercress

Corn & Mild Pepper Hushpuppies 20

Goat Cheese & Sweet Pepper Dipping Sauce

Charcuterie\* GF 35 (Serves 2)

Chef's Variety of Local Cheeses | Meats | Jams

Pickled Vegetables

\$5 per additional guest

Hummus Board 26 (Serves 2)

Roasted Red Pepper Hummus | Pineapple Hummus

Seasonal Roasted Vegetables | Grilled Pita

\$5 per additional guest

Lobster & Caviar\* GF 42

Citrus Poached Lobster Tail | Scallion Potato Cake

Lemon Crème Fraiche

## Salad

Roasted Beet 23 GF v

Cherry Tomatoes | Arugula | Champagne Vinaigrette

Heirloom Tomato & Buffalo Mozzarella 21 GF v

Apple & Pear Coulis | Fresh Basil

Caesar 18

Red & Green Romaine Spears | Parmesan Crisp | Fried Anchovies

Tomato Confit | Roasted Garlic Caesar Dressing

Compass GF 18

Little Gem Halves | Goat Cheese | Almonds | Poached Pear

Watermelon Radish | Blood Orange Vinaigrette

Vegan v = Vegetarian GF = Gluten Free

Please inform your server of any allergies or dietary restrictions.

## Mains

Braised Short Rib 55

Pappardelle Pasta | Roasted Carrots | Roasted Onions

Gluten Free Pasta Upon Request

Seafood Pasta 50

Squid Ink Pasta | Scallops | Shrimp | Crab | Forest Mushrooms

Roasted Tomatoes | Artichokes | Lobster Cream | Stracciatella

Gluten Free Pasta Upon Request

Seared King Salmon\* 55

Roasted Beets | Roasted Radishes | Cilantro Broth | Chili Foam

Pancetta Crisp

Stuffed Poblano Vegan GF 37

Wild Mushroom & Tomato Ragu | Vegan Cheese



## COMPASS DATE NIGHT

For Two \$250++

— CHOOSE ONE —

40 oz Prime Porterhouse\*

-Or-

Mixed Seafood Grille

\*\*\*

Dinner includes shared  
Appetizer, Salad, Two Sides,  
Sauce Flight & Dessert

## Butcher Block

All Steaks are Prime & Served with Roasted Bone Marrow

Includes one Sauce

Béarnaise | Truffle Butter | Citrus Butter

Dijon Demi | Cabernet Demi | BBQ Jack Sauce

8 oz Beef Filet\* GF 75

16 oz Bone-In Ribeye\* GF 70

14 oz Center Cut NY Steak \* GF MP

12 oz Brined Frenched Chicken Breast GF 47

Chef's Feature Cut MP

Chef's Market Catch MP

## Accompaniment

Lobster Tail (7oz) 37 | Scallops (3) 30

13/15 Tiger Shrimp (5) 20 | Oscar Style 19

Snow Crab Claws MP

SIDES 15

Fried Fingerling Potatoes GF

Asparagus GF | Garlic & Shallot Spinach GF | Mac & Cheese

Sautéed Mushrooms GF Mashed Potatoes GF

PREMIUM SIDES 17

Roasted Cipollini Onion with Gorgonzola & Bacon GF

Lobster Mac & Cheese | Bacon Wrapped Asparagus GF

Brussel Sprouts GF

Split starter \$5 Split entrée \$10

For parties of 6 or more, 20% gratuity will be added.

\* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.