

BOMBORÉ

WEDGIE SALAD	9	
<i>Wedge of Boston lettuce, bacon, bleu cheese dressing</i>		
TRADITIONAL CAESAR SALAD	9	
<i>Romaine leaves, garlic croutons, white anchovies, shaved parmesan</i>		
MIXED BABY GREENS	7	
<i>Sweet cherry tomatoes, balsamic vinaigrette, sourdough croutons</i>		
ROASTED BEET SALAD	9	
<i>Goat cheese croquette, spicy walnuts, baby arugula, honey dressing</i>		
PEAR AND ENDIVE SALAD	10	
<i>Julienne of pears and endive, candied pistachios, dried cherries, sherry dressing</i>		
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HALF DOZEN OYSTERS ON THE HALF SHELL	14	
<i>Cocktail sauce, horseradish, mignonette</i>		
SPICY TUNA TARTARE	14	
<i>Avocado puree, waffled potato crisps</i>		
CRISPY DUCK CONFIT	12	
<i>Swiss chard, caramelized red onion, grapes, warm sherry dressing</i>		
WARM LOBSTER SLIDERS	15	
<i>Butter poached lobster, chives, herb salad, toasted brioche</i>		
TRADITIONAL BAKED FRENCH ONION SOUP	9	
<i>Slow roasted onions, sherry, beef broth, gruyere crouton</i>		
CURRIED LOBSTER & BUTTERNUT SQUASH BISQUE	10	
<i>Chive and crème fraiche</i>		
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MUSHROOM RISOTTO	10/18	
<i>Mélange of exotic mushrooms, sage, parmesan</i>		
ORCCHIETTE BOLOGNESE	14/22	
<i>Pasta discs, traditional meat sauce, parmesan</i>		
PENNE RICOTTA	14/22	
<i>Tomato, kalamata olives, basil, fresh ricotta</i>		
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BRAISED SHORT RIBS	25	
<i>Macomber turnip puree, apple gremolata</i>		
GRILLED YELLOW FIN TUNA	26	
<i>Ratatouille, parsley oil, crispy risotto cake</i>		
SIGNATURE STEAK FRITES	25	
<i>Hanger steak, slow roasted roma tomatoes, arugula, herb butter, peppercorn sauce</i>		
PAN SEARED SEA SCALLOPS	26	
<i>Braised pork brushetta, smoked tomatoes, balsamic gastrique</i>		
PAN ROASTED SALMON	19	
<i>Beluga black lentils, crispy beet salad, white truffle aioli</i>		
CRISPY CHICKEN BREAST	18	
<i>Polenta cake, roasted native squash, fig glaze</i>		
ROASTED SHALLOT MEATLOAF	16	
<i>Yukon mashed potatoes, sweet and sour tomato sauce, garlic spinach</i>		
PORK SCHNITZEL	20	
<i>Braised Savoy cabbage, roasted apples, herb spaetzle</i>		

~Polenta Cake

~Tuscan Kale

~Garlic Spinach

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~Crispy Risotto Cakes

~Herb Fries

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Side of the menu

Executive Chef - Jay Silva

Please be aware that consuming raw or undercooked meat, poultry, eggs or seafood increases your risk of food borne illness.
18% gratuity suggested for parties of 6 or more.