

Worman House BISTRO

RAW BAR

Oysters on the Half Shell* 28

half dozen, red wine mignonette, hot sauce, horseradish

Blue Fin “Toro” Tuna Poke* 35

*sesame seaweed salad, fresh avocado, tobiko, caviar,
wonton crisps, crème fraiche*

Jumbo Shrimp Cocktail 28

cocktail sauce

Seafood Tower* 98

*half dozen oysters, tuna poke, crab ceviche,
poached jumbo shrimp, red wine mignonette,
hot sauce, lemon wedges, horseradish*

APPETIZERS

Baked French Onion Soup 18

*bold beef broth, caramelized sweet onions,
crusty farmhouse bread, comté cheese brûlée*

Pan Seared Jumbo Scallops* 35

confit lemon risotto, pea tendrils, citrus beurre blanc

Jumbo Lump Crab Cake 28

blue crab, spiced mayo, parsley, roasted pepper aioli

Roasted Quail 34

*black pepper sage sausage, ryebread, grilled pea shoots,
butternut squash croutons, black currant demi*

Cheese & Charcuterie Selection 35

*fine smoked & cured meats, chef’s selection of artisanal
cheeses, house marinated olives, spiced almonds, stone
ground mustard, rosemary fig crackers, french baguette*

SALADS

Roasted Beet Salad 17

*pistachio crusted terrell creek farm goat cheese,
arugula, frisée lettuce, white balsamic vinaigrette*

Caesar Salad 16

*romaine hearts, garlic herb croutons,
shaved parmesan, classic caesar dressing*

Heirloom Tomato & Burrata 19

*warm orange & shallot compôte,
organic extra virgin olive oil*

Spiced Poached Pear Salad 24

*stilton blue cheese, port wine, mixed greens,
candied hazelnuts, champagne vinaigrette*

ENTRÉES

Mushroom Chicken Cutlets 42

*braised in a creamy marsala mushroom sauce,
linguine pasta*

Maple Roasted Butternut Squash 45

*cauliflower beet purée, candied fennel,
sweet apple couscous, maple vinaigrette*

Worman’s Signature

Seafood Pot Pie 62

*braised lobster, shrimp, mussels, clams, seabass,
lobster, brandy cream sauce, flakey puff pastry*

Chilean Seabass* 65

*red pepper risotto, asparagus, sweet pea purée,
lemon herb beurre blanc, fresno chili oil*

Aged 28-Day Beef Filet* 69

*porcini crusted, sunchoke purée,
white balsamic roasted asparagus,
cabernet reduction*

22 oz Bone-In Ribeye* 79

*caramelized pearl onions,
garlic herb butter, truffle fries*

2 lb Maine Lobster Thermidor 98

buttered crust, brandy cream sauce

Sakura Reserve Wagyu NY Strip* 85

wild mushroom fricassee

ENHANCEMENTS

White Gulf Prawns 28

lemon garlic butter sauce

Pan Seared Scallops* 32

SIDES

Crispy Fries 9

truffled parmesan

Jumbo Asparagus 11

béarnaise sauce

* Consuming raw seafood or undercooked meat & eggs may increase your risk of food borne illness



Worman
House
BISTRO