

Worman House BISTRO

STARTERS & SALADS

Baked French Onion Soup 18

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

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

Pan Seared Jumbo Scallops* 35

confit lemon risotto, pea tendrils, citrus beurre blanc

Seared Tuna Niçoise* 26

baby gem lettuce, haricot verts, hard-boiled egg, fried confit potatoes, grape tomato, olives

Jumbo Lump Crab Cakes 28

english pea purée, spicy remoulade, apple slaw

ENTRÉES

Mushroom Chicken Cutlets 42

braised in a creamy marsala mushroom sauce, linguine pasta

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, fresno chili oil

Pan Seared Halibut* 67

boursin creamed spinach, tarragon roasted grapes, hazelnut, port demi-glace

Aged 28-Day Beef Filet* 64

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

Bourbon-Glazed Beef Short Ribs 62

roasted garlic pomme purée, broccolini, grilled baby carrots, natural jus

22oz Bone-In Ribeye* 79

caramelized pearl onions, garlic herb butter, truffle fries

Roasted Vegetable Strudel 39

wild rice pilaf, caramelized pearl onions, spinach, fennel, sauce romesco

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



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