

Worman House BISTRO

STARTERS

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

english pea purée, spicy remoulade, apple slaw

Tuna Tartare* 32

*ahi tuna, chopped egg, red onion, capers,
crème fraiche, grilled sourdough*

Oysters on the Half Shell* 28

*half dozen, red wine mignonette,
hot sauce, horseradish*

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*

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*

Summer Melon & Prosciutto Salad 24

*blueberry compote, spiced almonds,
raspberry crème fraiche, mint, feta crumble*

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 blanc, fresno chili oil*

Pan Seared Halibut* 67

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

Aged 28-Day Beef Filet* 69

*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*

Whole Roasted Cauliflower 45

*whipped goat cheese, fresh dates,
candied kumquat, spiced walnuts,
pea tendrils*

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



Wormman
House
BISTRO