

Worman House BISTRO

RAW BAR AND COCKTAILS

Tuna Tartare* 25

*Ahi Tuna Tartare, Chopped Egg, Red Onions
Capers, Crème Fraiche, Grilled Sourdough Baguette*

Oysters on the Half Shell* 24

*Half Dozen, Red Wine Mignonette, Hot Sauce
Fresh Horseradish*

Jumbo Shrimp Cocktail 23

Cocktail Sauce

Seafood Sampler Tower* 89

*Half Dozen Oysters, Tuna Poke, Alaskan King Crab Leg
Poached Jumbo Shrimp, Red Wine Mignonette, Salsa Golf
Hot Sauce, Lemon Wedges, Fresh Horseradish*

STARTERS

Baked French Onion Soup 18

*Bold Beef Broth and Caramelized Sweet Onions
Crusty Farmhouse Bread, Comte Cheese Brûlée*

Fireweed Honey Roasted Quail 21

Duck Liver and Wild Rice Stuffing, Black Truffle Jus

Seared Jumbo Sea Scallops 23

*Forest Mushroom Risotto, Raspberry Vinaigrette
Spinach Watercress Emulsion*

Cocoa Seared Duck Liver 29

*Toasted Brioche, Fig Chutney, Tawny Port Reduction
Toasted Macadamia Nuts, Smoked Maldon Salt*

Butter Poached Lobster Ravioli 29

Lobster Cream Sauce, Basil Tomato Concasse and Asiago Drizzle

Pommery Mustard Lamb Chops 22

Bell Peppers and Fennel, Garlic Lemon Dipping Sauce

Cheese and Charcuterie Selection 32

*Fine Smoked and Cured Meats, House Marinated Olives
Spiced Almonds, Rosemary Fig Crackers, Stone Ground Mustard
Chef's Selection of Artisanal Cheeses, French Baguette*

SALADS

Baby Bibb Salad 15

*Fresh Strawberries, Spiced Walnuts, Crumbled Stilton
Tarragon Vinaigrette*

Caesar Salad 14

*Crisp Romaine Hearts, Classic Caesar Dressing
Garlic Herb Sourdough Croutons
Shaved Parmesan Cheese*

Roasted Beet Salad 17

*Warm Pistachio Crusted Terrell Creek Farms Goat Cheese
Wild Arugula, Frisée Lettuce, White Balsamic Vinaigrette*

ENTRÉES

Filet of Beef 59

*Porcini Mushroom Crusted Filet of Beef with Sunchoke Purée
White Balsamic Roasted Asparagus
Cabernet Jus*

Mushroom Chicken Cutlets 39

*Braised Chicken Cutlets in a Creamy White Wine
Marsala Mushroom Sauce
Linguine Pasta*

22oz Bone-in Ribeye 79

*Caramelized Pearl Onions, Garlic Herb Butter
Crispy Duck Fat Fries*

Lobster Thermidor 69

*Gruyere Crusted Lobster in the Half Shell
Garlic Chive Potato Purée
Fine Green Beans*

Worman's Signature Seafood Pot Pie 59

*Braised Lobster, Shrimp, Mussels, Clams and Sea Bass
Lobster and Brandy Cream Sauce
Flakey Puff Pastry*

Smoked Tomato Crusted Venison Loin 48

*Roasted Yukon Gold Potatoes, Grilled Cauliflower
Dewberry Cabernet Jus*

Pan Seared Chilean Sea Bass 65

*Roasted Red Pepper Risotto, Braised Asparagus, Sweet Pea Purée
Lemon Herb Butter Sauce
Fresno Chili Oil*

Roasted Vegetable Strudel 39

*Wild Rice Pilaf, Spinach and Fennel
Caramelized Pearl Onions
Sauce Romesco*

BCL Stout Braised Short Rib 57

*Forest Mushroom Risotto, Poached Asparagus
Pan Jus and Morel Truffle Cream*

SIDES

Crispy Duck Fat Fries 9

Truffle Parmesan

Golden Parisian Roast Potatoes 10

French Sea Salt and Fresh Herbs

Balsamic Roasted Vegetables 10

Butter Poached Jumbo Asparagus 11

Béarnaise Sauce



** CONSUMING RAW SEAFOOD OR UNDERCOOKED MEAT & EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS **

**Wormman
House
BISTRO**