

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

French Cocktail Sauce

Seafood Sampler Tower* 89

*Half Dozen Oysters, Tuna Poke, Crab & Cockle Ceviche
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

Baked Jumbo Sea Scallops Au Gratin* 24

*White Wine Cream Sauce, Poached Grape Tomatoes, Mushroom Duxelles
Comté Cheese, 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* 29

Poached Cherries, Fennel, Whipped Goat Cheese, Bee Pollen

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 42

*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
Haricot Verts*

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

*Pickled Green Tomatoes, Potato Puree, Poached Asparagus
Pan Jus & Morel Truffle Cream Sauce*

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*

**Worman
House
BISTRO**