

SHERBOURNE

starters

JUMBO LUMP CRAB CAKE	18
Pan Seared, Dijon Spice, Sweet Caramelized Shallots, Coriander Beurre Blanc	
TUNA TARTAR	16
Shallots, Chilies, Sesame Avocado, Seasonal Root Chips	
GRILLED ARTICHOKE	12
Pesto Aioli and Drawn Butter	
ORLEANS STYLE BBQ PRAWNS	15
Black Pepper, Creamy Orleans Style BBQ Sauce, Garlic Bread	
PRIME BEEF TARTAR	19
Traditionally Prepared	
SAVORY "ONION FUNNEL CAKE"	12
Fennel, Double Cream Blue Fondue	

greens and soups

GAZPACHO	12
Pepita Pesto	
CHEVEN'S SIGNATURE CREAMY FIVE-ONION	15
Melted Gruyere Cheese Served in a Colossal Onion	
HEARTS AND ROMAINE	15
Grilled Hearts of Palm, Kalamata Olives, Ciabatta Crostinis	
THE SHERBOURNE CHOP	16
Grilled Radicchio, Iceberg Lettuce, Romaine, Endive, Red & Yellow Gem Tomatoes, Red Onion, Cucumber, Red Radish, Green Olives, Edamame, Prosciutto, Pepperoncini, Cotija Cheese, Red Wine Vinaigrette	

pasta

TRUFFLED CHICKEN	23
Roasted Chicken, Shitake Mushroom, Vermont Cheddar, Spinach and Truffle, Artisan Herb	
BOLOGNAISE	18
Rich Creamy Housemade Meat Sauce, Artisan Herb Pasta	

burgers

SHERBOURNE BURGER	16
1/2 lb Prime Beef, Horseradish Cheddar, Buttermilk Onions, Oven Dried Tomato, Pork Belly	
BITE BURGERS	18
Signature Blend of Pork and Beef, Tomato Marmalade, Foie Gras	

SHERBOURNE

from the butcher all STEAKS are USDA PRIME and finished with Flur De Sel

10 oz. PRIME FILET MIGNON	45
<i>Prepared with Traditional Garnishes</i>	
GRILLED AUSTRALIAN RACK OF LAMB	47
TOMAHAWK STEAK <i>Serves 2</i>	90
<i>Our Signature Steak, Grilled Bone-In Prime Rib, Served with Sou Vied Cauliflower</i>	
PRIME HARRIS NY STEAK 16 oz.	47
<i>Prepared with Traditional Garnishes</i>	
12oz. DOUBLE CUT KUROBUTA PORK CHOP	36
<i>24 hour spice Brined, Wild Berry's and Cognac Potatoless Goats Cheese Gnocchi</i>	

from the farm

HALF ROASTED HERB CHICKEN	27
CHICKEN PAILLARD	24
<i>Bread Crumbs and Parmesan, Arugula, Tomatoes, Basil, Grilled Lemon</i>	

from the sea

PLANK ROASTED SALMON	29
SEARED SEABASS	31
ORLEANS STYLE BBQ PRAWNS	33
<i>Black Pepper Shrimp, Creamy Orleans Style BBQ Sauce, Red Jasmine Rice, Garlic Bread</i>	

on the side 8

SAUTÉED GARLIC SPINACH AND MUSTARD GREENS
SAUTÉED MUSHROOM MEDLEY GARLIC BUTTER
STEAMED BASMATI RICE PARSLEY AND LEMON
TRUFFLE PARMESAN FRENCH FRIES BASIL
JUMBO ASPARAGUS GRILLED OR BOILED
SHOESTRING BUTTERMILK ONION FRIES - "RANCH" DRESSING
STEAMED RED JASMINE RICE SESAME SEEDS
BRUSSELS SPROUTS AND BACON BALSAMIC BUTTER
DAILY FARMERS VEGETABLES
TRUFFLE MAC VERMONT CHEDDAR, SHITAKE, TRUFFLE
SWEET POTATO FRIES, MAPLE SYRUP
BUTTERMILK ONION RINGS

complementary sauce select 1

MERLOT DEMI-GLACE
BÉARNAISE (TARRAGON HOLLANDAISE)
CREAMY GREEN PEPPERCORN ROSEMARY
ROASTED SHALLOT ZINFANDEL COMPOUND BUTTER
TRUFFLE BEURREBLANC

desserts 10

CHOCOLATE CHIP BREAD PUDDING
BLACKBERRY PEAR COBBLER
LEMON PANNA COTTA
CHOCOLATE MASON JAR SOUFFLÉ

SHERBOURNE

SPECIALTY DRINK MENU

SHERBOURNE'S SPECIALTY 19

Vodka, Pomegranate, Cranberry Juice, Lemon Juice, Simple Syrup,
Muddled Orange Zest, Muddled Jalapeno

LIC 21

Vodka, Dry Gin, Triple Sec, Rum, Tequila, Cel-Rey Soda,
Lemon and Lime Wedge, Celery Stock

CARROT CARPACCIO 17

Blue Bombay Sapphire Gin, Cointreau, Cranberry Juice, Lemon Juice,
Topped w Carrot Slices + A Stem of Rosemary

BLACK AND BLUE 15

Vodka, Blueberry Puree, Blackberry Puree, Muddled Brown Sugar,
Muddled Fresh Lime w A Splash of Soda Water

TOWN AND COUNTRY 21

1/2 Shot of Whiskey, 1/2 Shot of Bourbon, 1/2 Shot of Triple Sec, Muddled Fresh Mint Leaf,
Muddled w Bacon Bites and a Splash of Sprite

GRAPE CRUSH 15

Grape Infused Vodka, Pomegranate Juice, Muddled Raspberries,
Splash of Ginger Ale

Cherry Refresh 15

Cherry Infused Vodka, Muddled Raspberries and Cherries,
Fresh Lime Wedge, Ginger Ale

SHERBOURNE

WINE LIST

Sparkling

	Glass	Bottle
Prosecco, Stellina Di Note, Italy	10	40
Chandon, Etoile, Rose, Napa	16	75
Champagne, Moet & Chandon Imperial, France	24	120
Champagne, Moet & Chandon Imperial, Rose, France		160
Champagne, Ruinart, Blanc De Blanc, France		175
Champagne, Veuve Clicquot, France		145
Champagne, Dom Perignon, 02, France		375
Champagne, Dom Perignon, 02, Rose, France		900
Champagne, Krug, Grand Cuvee, France		400

Whites

Sauvignon Blanc, New Harbor, New Zealand	11	44
Sauvignon Blanc, Cloudy Bay, New Zealand	58	
Sancerre, Chateau De Sancerre, France	16	65
Torrentes, Terrazas Reserve , Argentina	11	44
Chardonnay, Chalone Estate, Monterey, Chalone Appellation	15	60
Chardonnay, Newton, "Unfiltered," Napa		70

Reds

Pinot Noir, Acacia, Carneros	15	60
Pinot Noir, Orogeny, Russian River		75
Malbec, Navarro Correas, Gran Reserva, Argentina	13	50
Merlot, Provenance, Napa	13	50
Cabernet Sauvignon Blend, Sterling "SVR" Reserve, Napa	17	76
Cabernet Sauvignon, BV, George D Latour, Napa		160
Tempranillo, Numanthia, "Termes", Spain	15	60
Carmenere, Casa Lapostolle, Chile	15	60
Zinfandel, Rosenblum, "Rockpile" Sonoma		75
Red Blend, Casa Lapostolle, "Clos Apalta," Argentina		220