



*Dinner Menu*

## Starters

### Sea Scallops

pan seared, bacon/creamed spinach, fresh horseradish  
confit of farm tomato, herb oil  
16

### Shrimp & Grits

white sweet spot prawns, house sausage  
anson mills cheddar grits, spicy jus  
18

### Beef Tartare

hand chopped grass fed filet mignon  
capers, shallots, mustard, herbs, crostini  
23

### Mozzarella

hand pulled, tomato salad, crispy speck  
white truffle balsamic  
16

### Charcuterie

assortment of cured meats  
olives, pesto, artichoke, crostini, cheese  
23

### Risotto

poached lobster, shitake, mascarpone  
white truffle, fresh herbs, lemon  
27

## Greens / Soup

### Caesar Salad

baby romaine, brioche croutons, white anchovy  
shaved pecorino, creamy house dressing  
12

### Panzanella

farm tomato, cucumber, red onion, fennel  
fresh herbs, grilled sourdough, garlic & oil  
13

### “Wedge”

baby romaine, breakfast radish, carrots  
tomato, buttermilk/bacon ranch, bleu cheese  
14

### Chowder

lobster, sweet corn, poblano chiles  
new potatoes, oyster crackers  
13

## Mains

### Pacific Halibut

confit “style”, truffle butter, mustard greens  
smoked bacon, creamy grits, crispy leek  
35

### Hawaiian Tuna

seared rare, shrimp/lobster “stir fry”  
diakon slaw, wasabi foam  
42

### Ravioli

grilled lobster, mascarpone/herb  
shitake mushroom, lardoons, truffle crème  
39

### Duck

pan seared breast of muscovy duck  
blood orange sauce, mushroom bread pudding  
38

### Lamb

prime domestic lamb rack, herb marinate  
char grilled, herb & feta cous cous  
45

### New York Strip Steak

american wagyu beef, roasted vegetables  
herb/cheddar smashed potato, gremolata  
57

### Filet Mignon

prime/center cut, braised greens  
espresso spiked demi glaze, potato puree  
43

### Veal Chop

milk fed provimi veal, white truffle/ mushroom risotto  
herb roasted, grilled farm fresh vegetables  
47

## Tasting Menu

Five Course Chef’s Tasting Menu or Five Course Vegetarian Tasting Menu  
75

Seven Course Chef’s Tasting Menu or Seven Course Vegetarian Tasting Menu  
90

*Kevin O’Connell, Jr. Executive Chef*

## *Pizza*

### **Smoked Salmon**

red onion, caper, chive cream cheese  
rocket salad, lemon zest

17

### **Brie/Bacon**

triple cream brie, smoked bacon  
garlic greens, parmesan shave

17

### **Prosciutto/Tomato**

basil pesto, country ricotta, thinly sliced  
prosciutto, heirloom tomato, dressed arugula

17

## *Charcuterie*

### **Daily Cured Meats**

23

## *Small / Share Plates*

### **Tuna Crudo**

raw Hawaiian tuna, radish, lemon oil  
daikon slaw, wasabi foam

19

### **Crab Cakes**

fresh lump crab, aioli, lemon  
napa cabbage slaw

18

### **Lobster "Mac/Cheese"**

poached lobster meat, potato gnocchi  
chives, cheese, white truffle, gratin

23

### **Meatballs**

veal, beef, pork, herb tomato sauce  
basil spiked whipped ricotta, hot peppers

15

## *Burgers*

DUCK FAT/TRUFFLE FRITES

### **Beef**

house ground prime beef, confit tomato, raw  
onion, velveta, sauce

17

### **Lamb**

house ground prime lamb, feta mixed  
cucumber sauce, raw onion, rosemary

21

### **Pork**

fresh heritage pork, caramelized onions  
sharp cheddar, crispy bacon, apple relish

19

## *Wine by Glass*

### **Sparkling/Champagne**

Roederer Estate Sparkling 12  
Scharffenberger Brut Rose 15  
Louis Roederer Brut Premier 25

### **White Wine**

Neyers 304 Chardonnay  
Domaine Seguinot Chablis  
Palmina Pinot Grigio  
Tangent Sauvignon Blanc  
Chateau Haut Rian

12

### **Red Wine**

Paoletti Bella Novello Cabernet Sauvignon  
Cinnabar Merlot  
Baileyana Pinot Noir  
Kunin Pape Star (Rhone Blend)  
Chateau Guibean Bordeaux

14

## *Beer (Tap)*

Allagash White, Portland ME  
Magic Hat #9, Burlington VT  
North Coast Scrimshaw Pilsner, CA  
Anderson Valley Boont Amber, CA  
Flying Dog Doggystyle Lager, MD  
Uinta Monkshine Blonde, UT  
Shipyard Seasonal Seletion, ME  
Cismontane Coulter IPA, CA  
Abita Light Beer, LA  
Guinness, Ireland  
Crazy Mtn. Brewing Lava Lake, CO  
Weiherstephaner Hefe, Belgium

8

## *Cocktails*

### **Cherry Rose**

Massenez cherry brandy, lemon juice  
simple syrup, house grenadine

### **9 Olives Bellini**

Spiced Blood Orange liqueur, sparkling wine

### **Billionaires Cocktail**

Bourbon, house Grenadine, Absinthe bitters  
Simple syrup, lemon juice

### **Paris Cocktail**

Uncle Vals Botanical gin, simple syrup, lemon  
Wild Strawberry Cordial, Champagne

### **NY Sour**

Rye whiskey, lemon juice, simple syrup  
dry red wine, brandied cherry, orange

### **West Hollywood**

Torres orange liqueur, elderflower blossom, mint  
Blue Ice vodka

15

# 90 Olives

A stylized graphic of an olive branch with several yellow-green olives and leaves, extending from the right side of the word 'Olives'.

CHAPLIN HOUSE