

## First

Smoked Salmon Crisp 25

Fresh Lemon | Chives | Watercress

Corn & Goat Cheese Hushpuppies 20

Sweet Pepper Salsa

Charcuterie\* 35 (Serves 2) GF

Chef's Variety of Local Cheeses | Meats | Pickles | Jams

\$5 per additional guest

Hummus Board 26 (Serves 2)

Roasted Red Pepper & Pea Hummus | Pickled Vegetables

Seasonal Roasted Vegetables | Grilled Naan

\$5 per additional guest

Lobster & Caviar\* 33 GF

Citrus Poached Lobster Tail | Scallion Potato Cake

Lemon Crème Fraiche

## Salad

Roasted Beet 23 GF v

Cherry Tomatoes | Arugula | Champagne Vinaigrette

Quinoa 17 GF v

Watercress | Brown Sugar Roasted Butternut Squash

Caesar 16

Red & Green Romaine Spears | Parmesan Crisp | Fried Anchovies

Tomato Confit | Roasted Garlic Caesar Dressing

Compass 16 GF v

Little Gem Halves | Goat Cheese | Almonds | Poached Pear

Watermelon Radish | Blood Orange Vinaigrette

Vegan v = Vegetarian GF = Gluten Free

Please inform your server of any allergies or dietary restrictions.

## Mains

Braised Short Rib 35

Pappardelle Pasta | Roasted Carrots | Roasted Onions

Gluten Free Pasta Upon Request

Seafood Pasta 47

Squid Ink Pasta | Scallops | Shrimp | Crab | Forest Mushrooms

Roasted Tomatoes | Artichokes | Lobster Cream | Stracciatella

Gluten Free Pasta Upon Request

Seared Scallops\* 46

Polenta Medallions | Carrot Puree | Chimichurri

Swordfish 44

Sweet Potato Risotto | Roasted Corn & Sweet Pepper Pesto

Eggplant Lasagna 35 Vegan GF

Beyond Italian Sausage | Garlic & Basil Marinara | Vegan Cheese



### COMPASS

## DATE NIGHT

For Two \$250++

— CHOOSE ONE —

40oz Prime Porterhouse\*

-Or-

Mixed Seafood Grille

\*\*\*

Dinner includes shared  
Appetizer, Salad, Two Sides,  
Sauce Flight & Dessert

## Butcher Block

All Steaks are Prime & Served with Roasted Bone Marrow

Includes one Sauce

Béarnaise | Truffle Butter | Citrus Butter

Blackberry Demi | Cabernet Demi | Steak Sauce

8oz Beef Filet\* 70 GF

16oz Bone-In Ribeye\* 68 GF

14oz Center Cut NY Steak\* MP GF

12oz Brined Frenched Chicken Breast 37 GF

Chef's Feature Cut MP

Chef's Market Catch MP

## Accompaniment

Lobster Tail (7oz) 37 | Scallops (3) 30

13/15 Tiger Shrimp (5) 20 | Oscar Style 19

Snow Crab Claws MP

### SIDES 14

Roasted Carrots & Parsnips GF | Parmesan Brussels Sprouts GF

Asparagus GF | Garlic & Shallot Spinach GF | Mac & Cheese

Smoked Cheddar Potato Gratin | Sautéed Mushrooms GF

### PREMIUM SIDES 16

Lobster Mac & Cheese | Bacon Wrapped Asparagus GF

Crisp Duck Fat Potatoes GF |

Black Truffle Parmesan House Cut Fries GF

For parties of 6 or more, 18% gratuity will be added.

\* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.