

## First

Fritter v 18

Black Pepper & Thyme Goat Cheese | Cherry Gastric

Scallops\* GF 30

Nueske Bacon | Leeks | Pernod Cream

Charcuterie\* GF 33 (Serves 2)

Chef's Variety of Local Cheeses | Meats | Pickles | Jams  
\$5 per additional guest

Hummus Board 27 (Serves 2)

Roasted Carrot & Edamame Hummus | Pickled Vegetable  
Seasonal Roasted Vegetables | Grilled Naan  
\$5 per additional guest

Lobster & Caviar\* GF 36

Citrus Poached Lobster Tail | Scallion Potato Cake  
Lemon Crème Fraiche

## Salad

Crab Salad 30

Fresh Jumbo Lump Crab | Asparagus | Lemon Cream  
Watercress | Ciabatta Crouton

Tomato 16

Fried Burrata | Basil | Tomato Jam | Golden Tomato Vinaigrette

Caesar 16

Red & Green Romaine Spears | Parmesan Crisp | Fried Anchovies  
Tomato Confit | Roasted Garlic Caesar Dressing

Compass GF 16

Little Gem Halves | Goat Cheese | Almonds | Wine Poached Pear  
Watermelon Radish | Blood Orange Vinaigrette

Vegan v = Vegetarian GF = Gluten Free

Please inform your server of any allergies or dietary restrictions.

## Mains

Carbonara 35

Guanciale | Bucatini | Grana Padano | Cream  
Green Peas | Duck Egg Yolk | Lemon Zest  
Add Chicken 12  
Gluten Free Pasta Upon Request

Seafood Pasta 47

Squid Ink Pasta | Scallops | Shrimp | King Crab | Forest Mushrooms  
Roasted Tomatoes | Artichokes | Lobster Cream | Stracciatella  
Gluten Free Pasta Upon Request

Miso Scallops\* 46

Miso Butter | Forbidden Fried Rice | Kimchi | Sunny Side Duck Egg

Snapper 45

Coconut Ginger Jasmine Rice | Tempura Bok Choy | Asian Slaw

Eggplant Lasagna *Vegan* GF 35

Beyond Italian Sausage | Garlic & Basil Marinara | Vegan Mozzarella  
& Parmesan



## COMPASS DATE NIGHT

For Two \$250++

— CHOOSE ONE —

40 oz Prime Porterhouse\*

-Or-

Mixed Seafood Grille



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

## Butcher Block

All Steaks are Prime & Served with Roasted Bone Marrow  
Includes Choice of One Sauce  
Additional sauce \$5.00

Béarnaise | Truffle Butter | Citrus Butter  
Blackberry Demi | Cabernet Demi | Steak Sauce

8 oz Beef Filet\* GF 70

16 oz Bone-In Ribeye\* GF 65

14 oz Wagyu New York Steak \* GF MP

12 oz Brined Frenched Chicken Breast GF 40

Chef's Feature Cut MP

Chef's Market Catch MP

## Accompaniment

Lobster Tail (7oz) 36 | Scallops (4) 35  
13/15 Tiger Shrimp (5) 20 | Oscar Style 16  
King Crab Legs (5) MP

## SIDES 14

Roasted Baby Vegetables GF | Parmesan Brussels Sprouts GF  
Broccolini GF | Asparagus GF | Garlic & Shallot Spinach GF | Mac & Cheese  
Smoked Cheddar Potato Gratin | Sautéed Mushrooms GF

## PREMIUM SIDES 16

Crab Mac & Cheese | Bacon Wrapped Asparagus GF  
Crisp Duck Fat Potatoes GF | Lobster Gnocchi Hash  
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.