

SMALL PLATES

CAST IRON PARKER HOUSE ROLLS (V)
salted butter 10

DEVEILED EGGS (GF)
black truffle, crispy chicken skin 10

CAESAR SALAD
seven minute egg, boquerones,
crispy prosciutto, pretzel croutons 15

WEDGE SALAD
iceberg, cherry tomatoes, braised bacon, blue cheese,
blue cheese dressing 15

CHOPPED SALAD
crispy lettuce, peppadew peppers, salami, cheese curds,
catalina or house-made ranch dressing 14

TUNA CEVICHE (GF) Δ
blue fin tuna, harissa sauce, avocado, grapefruit,
cucumber, pumpkin seed granola 20

OYSTERS ROCKEFELLER
east coast oysters, creamy bacon sauce,
leeks, spinach 14

CRISPY SHISHITO & CAULIFLOWER (V,GF)
garlic yogurt, chermoula, lemon 14

ROASTED SWEET POTATO (V)
maple smoked yogurt,
curry peanut crunch, crispy kale 13

CHARRED OCTOPUS (GF)
forbidden rice, avocado, radish,
scallion, cilantro 19

SHRIMP SCAMPI
sweet gulf shrimp, herb & garlic butter,
grilled bread 19

CRISPY PORK RIBS
piquillo pepper caramel, asian pear relish 19

GRIDDLED BURGER Δ
double patty, american cheese, shaved onion,
lettuce, secret sauce, b&b pickle 18

HERB FRITES (V)
curry ketchup 7

LARGE PLATES

CACIO E PEPE (V)
bucatini pasta, pecorino romano, black pepper,
preserved lemon, breadcrumbs, parsley 25

CRISPY POLENTA (V)
sautéed spinach, portobello mushroom, vegetable jus,
pomegranate seeds 25

SWORDFISH AU POIVRE
silky mash, blackberry bordelaise, onion rings 30

SEARED SCALLOPS Δ
pan seared scallops, chili infused kabocha squash purée,
apple, fennel & pepitas salad 37

CARAWAY SALMON Δ
scottish salmon, caraway butter,
organic farro, beets, chard, horseradish crema 32

ROASTED AMISH CHICKEN BREAST (GF)
potato mash, crispy prosciutto, arugula, chicken jus 25

GRILLED PORK CHOP Δ (GF)
cider brined 14oz bone-in chop,
braised red cabbage, apple compote 27

LAMB SHANK Δ
whole braised lamb shank, creamy polenta, lamb gravy, gremolata 36

GRILLED SKIRT STEAK Δ
sesame, soy & chili marinade,
poblano béarnaise, shaved green apple 29

RIB EYE (GF) Δ
chimichuri 43

TOMAHAWK STEAK (GF) Δ
grilled 32oz bone-in ribeye,
chimichuri & blackberry bordelaise 140

EXECUTIVE CHEF DAVID GEBHARDT

Untitled Supper Club's menu is designed to be shared

SEAFOOD BAR

GULF SHRIMP COCKTAIL (GF)
cocktail sauce, lemon
three for 12 | additional 4 each

DAILY OYSTERS (GF) Δ
cocktail sauce, pink peppercorn mignonette
three for 9 | additional 3 each

SEAFOOD TOWER (GF) Δ
cocktail sauce, lemon 99

BOARDS

LOCAL CHEESE (V)
jam, honeycomb, raisin walnut bread 17

CHARCUTERIE Δ
duck prosciutto,
chicken liver mousse, soppressata 17

DESSERTS

BLOOD ORANGE PANNA COTTA
blood orange gelée, vanilla custard,
blood orange sorbet, pepita brittle 12

CHOCOLATE CIGARS
milk chocolate cigar, vanilla cream filling,
salted chocolate ashes 9 each

KEY LIME PIE
traditional key lime custard, coconut tuille,
raspberry coulis, toasted meringue 14

CHOCOLATE LAVA CAKE
salted chocolate crumble, miso caramel,
hazelnuts, french vanilla ice cream 8

V: VEGETARIAN • GF: GLUTEN-FREE

Δ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

UNTITLED
SUPPER CLUB