

DINNER | Daily 5pm-10pm

DUNBAR
ROOM

SALADS & SHARABLES

MARINATED OLIVES 5

GRAND CENTRAL BAKERY BREAD & OLIVE OIL 6

MORTADELLA DI BOLOGNA | thinly sliced with a drizzle of olive oil 8

HAND-CUT FRIES | lemon aioli 5

CHICKEN PATE | house-made pate, grape mostarda, toasted baguette 15

ARTISANAL CHEESE | fig jam, rosemary sea salt, baguette 16

PRESERVED TUNA | lemon, herbs, pickled mustard seed, pan carasau 14

BURRATA | marinated olives, preserved lemon, arbol chilis, anchovy, oregano, toasted baguette 14

CAESAR SALAD | chopped romaine, house-made croutons, shaved parmesan, boquerones 12
add grilled chicken 7

GREEN SALAD | lettuces, shaved parmesan, toasted pecans, tarragon vinaigrette 12
add grilled chicken 7



MAINS



LAMB SHANK | Italian-style braised shank, pattypan squash, zucchini, cauliflower polenta, mint & fennel gremolata 34

CARBONARA | fresh spaghetti, guanciale, egg yolk, cracked black pepper, parmesan 17



SORRENTO BURGER | bacon jam, herb aioli, tomato, lettuce, beecher's cheese, brioche bun 18



FILET MIGNON | Snake River Farm's beef tenderloin, port wine sauce, new baby potatoes in fresh horseradish 36

CHICKEN MILANESE | organic chicken, pounded flat, breaded & fried with eggplant caponata, basil, watercress 27



BOLOGNESE | beef & pork bolognese, fresh tagliarini, parmesan 24

SEASONAL FISH PROVENCAL | tomato, basil, olives, capers, white bean, extra virgin olive oil 30

*We happily accommodate dietary restrictions whenever possible.

*Eating raw and undercooked foods can be potentially harmful.

*20% gratuity added to all parties of 6 or more