

## Naan Bread Selection

Plain ~3 Garlic ~4 Olive ~4  
Cheddar ~6

## Naan Pizza

Smoked Salmon, Fenugreek Sour Cream,  
Capers, Mustard Oil, Cilantro ~13

Cheddar, Sun-Dried Tomato, & Bacon ~13

Truffle Parmesan, Arugula, Aged Balsamic ~13

## Appetizers

### **Soup Of The Day ~9**

(Made in House)

### **Mixed Green Salad ~8**

Carrots, Cucumber, Balsamic Vinaigrette.

### **Kale & Apple Salad ~11**

Cranberries, Carrots, Pecans,  
Parmesan Peppercorn Dressing.

### **Add Protein**

Shrimp ~ \$14 Chicken Breast ~16

Salmon ~\$15

### **Chicken Empanada ~12**

Tamarind & Mint Chutney.

### **Pakora Vegetable Fries ~14**

Chickpea Battered, Fried, Assorted Vegetables,  
Mango Sour Cream.

### **Steamed Littleneck Clams ~18**

Seasoned With Cherry Tomato, Garlic, Chili,  
Curry Leaf, Garlic Bread.

### **Steamed Mussels ~14**

Coconut Milk, Thai-Chili, Mustard Seed, Broth.

### **Fried Oysters & Pickles ~16**

Harissa Honey Aioli.

### **Shrimp Pakora ~14**

Chickpea Battered, Fried, Sweet Chili Sauce.

### **Petit Lamb Chops ~15**

Carrot Salad & Mint Chutney.

### **Beef Wellington Samosa~14**

Fried Pastry, Stuffed With Beef, Mushrooms, and  
Duck Pate'

## Sandwiches

(Served with House Made Chips)

### **Chicken ~16**

Pulled Chicken, Cheddar Cheese, Avocado,  
Lettuce, Onions, Mango Sour Cream, On Naan.

### **Vegetable ~15**

Ginger, Coriander, Turmeric,  
Roasted Winter Vegetables,  
Fenugreek Sour Cream, On Naan.

### **Naan BLT ~12**

Bacon, Mixed Greens, Tomato, Mayo, On Naan.

### **Blackened Salmon Sandwich ~18**

Arugula, Red Onion, Avocado,  
Harissa Honey Aioli, On Naan.

### **Lamb ~18**

Lamb Hash, Lettuce, Onion, Tomato, Raita,  
Mint Chutney, On Naan.

### **Shaved Steak ~18**

Swiss Cheese, Caramelized Onion,  
Horseradish Sour Cream, On Naan.

### **Lobster Roll ~32**

Grilled Brioche Roll, Naked Lobster with 3 Sauces.

### **Seafood ~28**

Lobster, Scallops, Shrimp, Mussels, & Salmon.  
Lemon Parsley Aioli, Grilled Brioche Roll.



**DeWolf**  
TAVERN

## Raw Bar

**Cold Jumbo Shrimp (each) ~3.00**  
(Cocktail Sauce)

**\*Oysters on a half shell (each) ~2.75**  
(Balsamic Peppercorn Sorbet)

**\*Littlenecks on a half shell (each) ~2.50**

## Entrées

### **Sautéed Flounder ~26**

Sauteed, Roasted Fingerling Potatoes, Spinach,  
Lemon Wine Butter Sauce.

### **Roasted Salmon ~26**

Basmati Steamed Rice, Ginger, Coconut Milk,  
Turmeric Bisque & Seasonal Vegetables\*

### **Swordfish ~28**

Pepper Sunflower Seed Sauce,  
Lemon Caper Ginger Turmeric Rice,  
& Seasonal Vegetables.

### **Grilled Steak & Mushrooms ~28**

Campanella, Teres Major Marinated & Grilled,  
Sautéed Wild Mushrooms & Herbs. Mushroom sauce.\*

### **Lamb Curry ~26**

Boneless Leg Cooked in Coconut Milk Curry,  
Cracked Wheat Pilaf, & Seasonal Vegetables.

### **Vegetable Plate ~26**

Whole Wheat Roti, Cauliflower Manchurian,  
Braised Beans, Sautéed Seasonal Vegetables,  
Cornbread Brussels Sprout Hash, Rice, Roti  
Mint Chutney, Tamarind Chutney, & Carrot Salad.

### **Seared Scallops ~32**

Bacon Wrapped Seafood Sausage,  
Creamed Cabbage With Lemon & Thyme.  
Sautéed Wild Mushrooms & Farro.

### **Lobster Pop Over ~36**

Light Airy Popover, 4 oz Lobster Meat, Sherry Cream.  
Brussel Sprouts Corn Bread Hash.

### **Seafood Stew ~36**

Shrimp, Scallops, Mussels, Clams, 1/2 lobster, Local Fish,  
Coriander, Coconut, Thai-Chili Broth, Broccoli Rabe.

### **Tandoori Chicken ~25**

Marinated in House Spice, Buttermilk, & Cheddar,  
Brussels Sprout Cornbread Hash,  
Cardamom Fenugreek, & Tomato Masala.

### **Filet Mignon ~46**

Mashed Potatoes, Seasonal Vegetables, Herb Butter.\*

### **Salmon ~26**

Blackened, Olive Oil, Chick Pea Puree, Apple,  
Pecans, Dried Cranberries, & Carrot Salad.\*

### **Sautéed New England Lobster ~48**

1 lb 1/4 Lobster, Scallops, Mussels, Shrimp, Broccoli Rabe,  
Ginger, Curry Leaf, Mustard Seed, Coconut Milk, Rice.

### **Classic Stuffed ~48**

New England 1 lb 1/4 Lobster  
Stuffed With Cornbread Stuffing, Shrimp & Scallops,  
With Mashed Potatoes, & Seasonal Vegetables.

### **Bucatini With Winter Vegetable ~18**

Roasted Butternut Squash, Pumpkin, Turnips,  
Wild Mushroom, Garlic Olive Oil, Lemon Ricotta.

### **Braised Pork Shank ~26**

Tomato, Onion, Lemon, Coriander,  
Garbanzo Beans & Whole Wheat Roti.

### **Stuffed Chicken ~28**

Stuffed with Ham & Cheese,  
Sautéed Spaetzle with Cabbage & Spinach,  
Lemon Herb Gravy.

\*Consuming raw meat & shellfish or products not cooked to recommended internal temperatures can increase your risk of illness. If you have any food allergies please notify the server.

**Mashed Potatoes ~7**  
**French Fries ~6**  
**House Made Pasta ~8**  
*(Butter or Marinara Sauce)*

### Sides

**Broccoli Rabe ~9**  
**Basmati Rice ~5**

**Brussels Sprout Cornbread Hash ~9**  
**Cauliflower Manchurian ~9**  
**Seasonal Vegetables ~7**

**Flourless Fudge Cake ~11**  
*Topped with House Made Whipped Cream & Fresh Fruit.*

### Desserts

**Cardamom Crème Brûlée ~11**  
*Cardamom Custard.*

**Cherry Cheese Cake ~11**  
*Dusted With Powdered Sugar.*

**Drenched Ice Cream ~13**  
**Chocolate or Vanilla Ice Cream (Two Scoops)**  
*Your choice of Baileys, Kahlua, Rum*

**Rustic Seasonal Tart ~11**  
*Slices of Seasonal Fruit Baked, A Scoop of Ice Cream.*

**Vanilla Poached Pear & Orange Savarin ~11**  
*Vanilla Ice Cream, Candied Almonds, Grand Marnier Orange Syrup, Whipped Cream & Fresh Berries.*

### Seasonal Cocktails

#### **Fall Fashion ~13**

*Evan Williams Bourbon, Cranberry Simple, Cranberry & Cardamom Bitters.*

#### **Cinnamon Thai Margarita ~14**

*Thai Chili & Cinnamon Infused Lunazul, Dom Benidictine, Lemon Juice, Simple Syrup.*

#### **Wolfy Wallbanger ~12**

*Velo Vodka, Giffard Vanilla, Lime Juice, Orange Soda.*

#### **Coconut Martini ~14**

*Stoli Vanilla Vodka, Malibu Rum, Coco Lopez.*

#### **Blackberries & Thyme ~14**

*Blackberry & Thyme infused Bombay Gin, Giffard Framboise, Lemon Juice, Simple Syrup.*

#### **Pear Martini ~14**

*Grey Goose Pear, St. Germain, Lemon Juice, Simple Syrup.*

#### **Apple Cider Mule ~13**

*Tito's Vodka, Apple Cider, Lemon Juice, Ginger Beer.*

#### **Fall Sangria ~14**

*Lairds Apple Brandy, Cabernet, Cider, Pears, Apples.*

### Classics

#### **House Margarita ~13**

*Lunazul Tequila, Triple Sec, Fresh Lime, Agave*

*(Blueberry & Strawberry Available)*

#### **Aperol Spritz ~13**

*Aperol, Prosecco, Soda Water*

#### **Manhattan ~13**

*Evan Williams Bourbon, Antica, Angostura Bitters*

#### **Aviation ~14**

*Bombay Sapphire, Luxardo Maraschino Liqueur, Violet Liqueur, Lemon Juice*

### Mocktails

#### **The Stella ~8**

*Coco Lopez, Pineapple Juice, Lime Juice, Grenadine*

#### **Apple Cider Mock Mule ~8**

*Apple Cider, Lemon Juice, Ginger Beer*

#### **Lemon Lime Ricki Mocktail ~8**

*Lime Cordial, Lemon Juice, Soda Water*



### By The Glass

#### **White**

*Fernando Pighin & Figli Pinot Grigio, IT ~12*

*Louis Jadot, Macon Village Chardonnay, FR ~13*

*Storypoint Chardonnay, CA ~13*

*Markham Chardonnay, CA ~15*

*Se;apearl Sauvignon Blanc, NZ ~12*

*Pine Ridge Chenin Blanc Viognier, CA ~14*

*Chateau de Sancerre, FR ~17*

*Aime Roquesante Rose, FR ~13*

*Machio Prosecco, Italy |187mL| bottle ~12*

*Risata Moscato, Italy |187mL| bottle ~12*

*Moet Chandon Brut |187mL|bottle ~15*

#### **Red**

*Chateau Souveraine Cabernet Sauvignon, CA ~12*

*Oberon Cabernet Sauvignon, Napa Valley, CA ~15*

*Casa Ferreirinha Vinha Grande Red Blend, PRT ~15*

*Gascon Malbec, ARG ~12*

*Decoy Pinot Noir, CA ~13*

### Beer

*Budweiser Lager, MO ~6*

*Bud Light Lager, MO ~6*

*Coors Light, CO ~6*

*Michelob Ultra Light, MO ~6*

*Samual Adams Boston Lager, MA ~6*

*Heineken Euro Lager, NE ~7*

*Amstel Light Euro Lager, NE ~7*

*Corona Extra, MX ~6*

*High Noon Seltzer ~8*

*Stella Artois ~6*

*(Non-alcoholic)*

### French Press Coffee

*Sumatra*

*Ethiopian Ignatieff*

*Kenya AA Gatina*

*Guatemala Antigua Pea Berry*

### Specialty Teas

*Earl Grey*

*Imperial Green*

*English Breakfast*

*Chai*

### Decaffeinated Teas

*Peppermint*

*Chamomile Flowers*

*Ginger-Lemon*

*Roobios African Red*