

## First

### Fritter **v** 18

Black Pepper and Thyme Goat Cheese | Luxardo Cherry Gastric

### Scallops\* **GF** 22

Nueske Bacon | Leeks | Pernod Cream

### Charcuterie\* **GF** 23

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

### Lobster Chowder 16

Nueske Bacon | Potatoes | Lobster | Cognac Foam

## Salads

### Brussels Sprouts **GF** 16

Candied Bacon | Butternut Squash | Maple Vinaigrette

### Caesar 15

Parmesan Crisp | Fried Anchovies | Tomato Confit

Garlic Caesar Aioli

### Compass **GF** 15

Little Gem | Goat Cheese | Almonds | Wine Poached Pear | Tomatoes  
Blood Orange Vinaigrette

*Vegan*   **v** = Vegetarian   **GF** = Gluten Free

Please inform your server of any allergies or dietary restrictions.

## Mains

### Seafood Pasta 40

Squid Ink Pasta | Scallops | Shrimp | King Crab | Forest Mushroom  
Artichokes | Lobster Cream

### Miso Scallops\* 43

Miso Butter | Forbidden Fried Rice | Kimchi | Fried Egg

### Halibut 41

Creamed Spinach | Leeks | Black Garlic Cream

### Tofu *Vegan* 32

Gochujang Lacquered Tofu | Smashed Edamame | Wok Vegetables



## COMPASS

### DATE NIGHT DINNER

*For Two \$190\*\**

— CHOOSE ONE —

36oz Dry Aged Porterhouse\*

Mixed Seafood Grille



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

## Butcher Block

Includes choice of one side and sauce

— SAUCES —

Béarnaise | Truffle Butter | Steak Sauce  
Blackberry Demi

8oz Beef Filet\* **GF** 62

16oz Bone-In Ribeye\* **GF** 56

9oz Wagyu Hanger Steak\* **GF** 44

12oz French Chicken **GF** 33

## SIDES 12

Lobster Hash **GF** | Parmesan Brussel Sprouts **GF**

Herb Roasted Potatoes **GF** | | Roasted Carrots **GF**

Crab Mac & Cheese | Bacon Wrapped Asparagus **GF**

Bourbon Maple Butternut Squash **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 your  
Risk of foodborne illness.



COMPASS