

CHILLED TASTES

Chilled Shrimp 4. *Lobster Cocktail* 22.

Littleneck Clams 2. *Local Oysters* 3.

Chilled New England Shellfish Sampler
lobster, littlenecks, shrimp & oysters 50. | 99.

accompaniments:

22B Cocktail Sauce | Fresh Horseradish | Mignonette

BEGINNINGS

*Sea Scallops**

Seared, Cauliflower Puree, Frisee, Cumin Veloute, Crimini 16.

Gulf Shrimp

Grilled, Sweet Potato & Pepper Hash, Ancho Chile Glaze 14.

Pork Belly

Asparagus, Sherry Vinaigrette, Natural Reduction 12.

Bucket Of Clams

Variety Of Native Clams, Mussels, Natural Broth,
Drawn Butter 16.

*Beef Carpaccio**

Local Grassfed Beef, Parmesan,
Horseradish Crema, Mixed Greens 12.

*Tuna Tartare**

Carrot Miso, Jicama, Scallion, Sesame 15.

SOUP & SALADS

French Onion Soup

Gluten Free Crutons, Swiss & Provolone 9.

Field Greens

Cucumber, Carrot, Grape Tomato, Red Onion, House Vinaigrette 7.

Caesar Salad

White Anchovy, Gluten Free Garlic Croutons,
Shaved Grana Padano, 22B Caesar Dressing 8.

Chopped Kale Salad

Golden Beets, Granny Smith Apples, Sun-Dried Cranberries, Jicama,
Spiced Pecans, English Cucumbers, Great Hill Bleu Cheese,
Citrus Honey Vinaigrette 10.

22 BOWEN'S GRILLE *presented a la carte*

All of our meats and seafood are thoughtfully sourced, hand selected and aged to perfection from the best programs available such as USDA Prime and sustainable farms.

Prime Delmonico 18oz. 45.

Grass Fed Rib Eye 14oz. 39.

Prime New York Sirloin
12oz. / 16oz. 39. | 47.
au poivre +2.

Veal Chop 16oz. 38.

Swordfish 10oz. 28.

Premium Center-Cut Filet
8oz. / 12oz. 40. | 48.

Atlantic Salmon 10oz. 26.

Yellowfin Tuna 10oz. 36.

Prime Porterhouse 24oz. 54.

Dry Aged Delmonico 18oz.
68.

all steaks and chops are served with your choice of one of the following accompaniments:

Bearnaise | Bleu Cheese Butter | Bordelaise | 22B "Steakhouse"
Foie Gras Butter | Porcini Shallot Butter | Garlic Beurre Blanc

SPECIALTY SELECTIONS

Roasted Lamb Sirloin

English Pea Puree, Tomato-Braised Chickpeas,
Heirloom Tomatoes, Cucumber & Greek Yogurt 34.

22B Filet Mignon

Pommes Puree, Haricot Vert, Mushroom Demi-Glace,
Great Hill Bleu 45.

Grilled Swordfish

Fennel, Artichoke, Kale, Braised Tomato 32.

**Georges Bank Scallops*

Adirondack Potato, Brussels Sprouts, Lardoons,
Dill Essence, Crispy Yams 32.

Roasted Garlic Risotto

Toasted Chestnuts, Sun-Dried Tomato, Crimini, Spinach,
Spicy Roasted Pepper Sauce, Crispy Sweet Potato 18.

Maine Lobster

2 or 3 lb. Steamed, Broiled
Choice of Side, Clarified Butter market price.

SIDES & TRIMMINGS

22B Mashed Potato

Wild Mushroom Fricassee

Brussels Sprouts;
Bacon & Shallots

Baked Potato;
Rosemary Sea Salt,
Bacon Creme Fraiche

Asparagus;

Lightly Grilled & Lemon Oil

** Raw meat and shellfish, or products not cooked to recommended internal temperatures will increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.*