

MENU

THE CUB ROOM

APPETIZERS

- KALE CAESAR SALAD 10
Shaved Parmesan, Croutons
- FARM GREEN SALAD 10
Champagne Vinaigrette, Shaved Radish
- BURRATA CHEESE 16
Seasonal Preparation, House-Made Focaccia
- GRILLED OCTOPUS 16
Beluga Lentils, Grilled Chicory, Romesco Sauce,
Smoked Paprika, Sherry Vinegar
- BUTTER POACHED MAINE LOBSTER 17
Potato Pavé, Spring Onion Marmalade, Lemon
Beurre Blanc, Chervil
- IBERICO BOUDIN BLANC "CASSOULET" 16
White Beans, Patty Pan Squash, Sugar Snaps,
White Wine Demi
- KING TRUMPET MUSHROOM 14
Yellow Curry, Bok Choy, Lemon Purée,
Cashew Butter, Daikon Radish
- FOIE GRAS TORCHON 19
Strawberry Rhubarb Jam, Brioche, Aged Balsamic

ENTRÉES

- RAVIOLI 20
House Goat Ricotta, Mint/Fava Leaf Pesto,
Pea Shoots
- TAGLIATELLE BOLOGNESE 22
Veal, Pork, Chicken, Pancetta, Parmesan
- BUCATINI CARBONARA 22
Pecorino, Parmesan, House Cured
Duck Prosciutto
- CUBBY BURGER 14
Lettuce, Tomato, Onion, Fries
Choice of: Cheddar, Blue, Gruyère Cheese -
add \$1 Bacon \$1.50/Fried Duck Egg \$1.50
House Meat Hot \$1
- CRISPY CHICKPEA CAKE 19
Roasted Vegetables, Romesco Sauce
- AMISH CHICKEN 24
Baby Carrots, Cipollini Onion, Confit Potato,
Cream Sherry
- SEA SCALLOPS 29
White Asparagus Purée, Spring Onion,
Mustard Greens, Rhubarb, Hazelnuts
- ALASKAN HALIBUT 33
Spring Nage, Baby Zucchini, Fava Beans,
New Potato, Sugar Snaps
- PORK CHOP 33
Artichoke Purée, Fingerling Potato, Spring Onion,
White Port Reduction
- USDA PRIME SIRLOIN STEAK 31
Melted Leek & Gruyère Bread Pudding,
Swiss Chard, Red Wine Jus
- SIDES - 10**
French Fries, Sautéed Greens with Pine Nuts,
Roasted Mixed Vegetables with Ricotta Salata,
Grilled Asparagus with Lemon & Pecorino

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20% gratuity will be added to parties 8 or more