

THE CUB ROOM

SUMMER MENU 2022

Appetizers

DEVILS ON HORSEBACK Dates, Bacon, Almond, Blue Cheese	12
HUSH PUPPIES Shrimp, Jalapeño, Chipotle Aioli	12
BURRATA Figs, Frisee, Aged Balsamic, House Focaccia	17
CUBBY BOARD Speck, Tasso Coppa, Felino, Goat Gouda, Quince Membrillo, Marcona Almonds, Baguette	18
GRILLED OCTOPUS Chicory, Beluga Lentils, Romesco	17
BBQ BEEF BABY BACK RIBS Coleslaw, Spoon Bread	20
HALIBUT CHEEKS Herb Butter, Fingerling Potatoes	20

Pasta

TAGLIATELLE BOLOGNESE Veal, Pork, Chicken, Pancetta, Parmesan	23
GNUDI Corn Puree, Chanterelles, Aleppo, Basil, Pancetta Breadcrumbs	23
SCIALATELLI Rock Shrimp, Zucchini, Cherry Tomato, Seasoned Breadcrumbs	23

Entrée

CUBBY BURGER Lettuce, Tomato, Onion, Fries Choice of: Cheddar, Blue, Gruyere Cheese add \$1 Bacon \$2, Fried Duck Egg \$1.50, House Meat Sauce \$1.50	20
KING TRUMPET MUSHROOM Zucchini, Oven Dried Cherry Tomato, Eggplant Puree, Spring Onion, Castelvetrano Olive Vinaigrette	24
AMISH CHICKEN Baby Carrots, Cipollini Onion, Confit Potato, Cream Sherry	26
COLUMBIAN RIVER WILD SALMON Chanterelle Mushrooms, Summer Squash, Spring Onion, Oven Dried Tomato, Corn Nage	40
AUTUMN HARVEST 16OZ STRIP Duck Fat Fingerling Potatoes, Escarole, Bone Marrow Butter	45
SIDES: Braised Greens, French Fries, Grilled Asparagus, Roasted Fingerling Potatoes	10

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE