

starters

soups

- french onion soup gruyère cheese 7.
- dragon chowder national award winner "best chowder 2013" 8.
- lobster bisque sherry cream 8.
- phoenix chili award winner "best chili 2014" 8.

to begin

- classic caesar salad parmesan crisp 7.
- octagon chopped salad champagne vinaigrette 7.
- wedge salad bleu cheese dressing 7.
- shrimp ceviche locally harvested shrimp 8.
- roasted pork belly bing cherry reduction 10.
- steamed mussels kaffir lime broth 9.
- jumbo lump crab cake 10.
- *sesame seared tuna 10.

fresh ocean harvest

- shrimp cocktail (each) 2.5
- *seasonal oysters (each) 2.5
- *little neck clams (each) 1.5
- *seafood harvest for 2 36.

signature entrées

- oven roasted organic chicken broccolini & octagon mash 22.
- pan seared salmon roasted cauliflower & kalamata olive relish & fingerling potatoes 24.
- seared stonington scallops mushroom risotto 26.
- bison skirt steak corn noodle & chimichurri 29.



entrées

- seared snapper | peppered sumac egg 25.
- grilled swordfish *sustainably caught* | black quinoa 25.
- chicken scampi | grilled chicken breast & corn noodles 22.
- vegan ravioli | sweet pea puree 18.
- *octagon prime sirloin burger | fried egg, seared pork belly 17.
- *seared muscovy duck breast | blackberry & fig reduction, basmati rice 25.
- *kobe zabuton steak 10oz | lobster mac & cheese 44.
- braised beef short rib | spring vegetable risotto 36.

octagon steaks

- *filet mignon 8oz 34.
- *rib eye steak 18oz 40.
- *cowboy steak 18oz 39.
- *new york strip 12oz 32.
- *rack of lamb 14oz 34.
- *porterhouse 20oz 45.

rubs – sauces – toppings

bernaise - bordelaise - roasted garlic balsamic - black Sambuca - coffee
cumin - cracked pepper mélange - blue cheese

sides each 6.

potato au gratin - octagon mash - baked potato - grilled asparagus -
roasted mushrooms - creamed spinach - mac & cheese – basmati rice –
quinoa – risotto

octagon uses locally grown organic produce whenever possible

18% gratuity will be added to all parties of 8 or more



*consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



The Art of Steak

executive chef – paul krawic | chef de cuisine – mo benjdid