

Aldo's

F A R M & T A B L E

Bites & Shares

HOUSEMADE FOCACCIA [Ⓢ] <i>whipped butter, garlic herb cheese spread, maldon sea salt</i>	6
TOMATO BISQUE [Ⓢ] <i>crouton, garlic oil, parsley</i>	7
MUSSELS <i>white wine, leek cream, garlic, shallot</i>	16
SPINACH ARTICHOKE DIP [Ⓢ] <i>roasted garlic, grana padano, tortilla chips</i>	13
TIGER SHRIMP COCKTAIL <i>colonel pabst cocktail sauce</i>	14
SHISHITO PEPPERS [Ⓢ] <i>yuzu aioli, espelette pepper</i>	11

Roots & Leaves

CAESAR <i>little gem, parmesan, crouton, cured egg</i>	11
GARDEN GREENS [Ⓢ] <i>mixed greens, carrot, radish, cucumber, pistachio, tomato, lemon vinaigrette</i>	11

Steaks

all served with confit fingerlings, wild mushrooms, bordelaise

8oz FILET	60
12oz WAGYU NY	130
10oz WAGYU FLAT IRON	70

Entrees

PORK SHANK <i>pork jus, whole grain mustard, garlic potato purée</i>	38
HALF ROASTED CHICKEN <i>garlic potato puree, chicken jus, swiss chard</i>	28
ROASTED SALMON <i>english peas, pistachio mint gremolata, preserved lemon</i>	36
CAULIFLOWER STEAK [Ⓢ] <i>cauliflower puree, chimichurri, lemon</i>	18
CASARECCE PRIMAVERA [Ⓢ] <i>roasted garden vegetables, white wine herb butter sauce, parmesan</i>	18

Desserts

COOKIE SKILLET [Ⓢ] <i>vanilla ice cream</i>	8
CHOCOLATE CAKE [Ⓢ] <i>red wine cherries, white chocolate mousse</i>	9
NY CHEESECAKE [Ⓢ] <i>strawberry rhubarb compote, chantilly cream</i>	9

[Ⓢ] vegetarian

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

**one check for tables of 8 or more.*



FAMILY STYLE MENU

8-32 Guests

\$65/person*

Appetizers

(choice of 2)

SPINACH
ARTICHOKE DIP
*roasted garlic, grana
padano, tortilla chips*

TIGER SHRIMP
COCKTAIL
*colonel pabst
cocktail sauce*

BLISTERED
SHISHITO PEPPERS
*yuzu aioli,
espelette pepper*

Salads

(choice of 1)

CAESAR

little gem, parmesan, crouton, cured egg yolk

GARDEN GREENS

mixed greens, carrot, radish, cucumber, pistachio, tomato, lemon vinaigrette

Entrées

ROASTED HALF CHICKEN

SKIRT STEAK

ROASTED SALMON

WAGYU FLAT IRON STEAK

add wagyu flat iron steak for an additional \$20 per person

Sides

(choice of 3)

CONFIT FINGERLINGS • WILD MUSHROOMS • GARLIC POTATO PURÉE

GRILLED BROCCOLINI • FRENCH FRIES

Dessert

CHOCOLATE CAKE
*red wine cherries, white
chocolate mousse*

NY CHEESECAKE
*strawberry rhubarb
compote, chantilly cream*

Things to Share

served a la carte

SASSY COW CHEESE CURDS

beer batter, pickled vegetables, buffalo sauce, dill ranch 11

BBQ WINGS

housemade habanero bbq sauce, scallion 13

NACHOS

*pulled pork, cheese sauce, guacamole, sour cream,
cilantro, jalapenos, pico de gallo 15*

GARLIC PARMESAN FRIES

parsley, garlic oil, chili flake 8

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

*Price Per Person | ++ Sales Tax, 21% Service Charge | One check for tables of 8 or more.
If you have further questions about the family style menu, please contact your Group Coordinator.