

MENU

THE CUB ROOM

APPETIZERS

KALE CAESAR SALAD Shaved Parmesan, Croutons	9
FARM GREEN SALAD Champagne Vinaigrette, Shaved Radish	8
BURRATA CHEESE Seasonal Preparation, House-Made Focaccia	15
GRILLED OCTOPUS Beluga Lentils, Grilled Chicory, Romesco Sauce, Smoked Paprika, Sherry Vinegar	16
CURRIED TEMPURA MONKFISH Cauliflower Puree, Bok Choy, Raisin/Ginger Syrup	15
IBERICO PORK MEATBALLS Sherry Vinegar, Apple, Pine Nuts, Grilled Sourdough	15
CONFIT PORK BELLY Fennel Puree, Pickled Pearl Onion, House Mustard	13
HUDSON VALLEY FOIE GRAS Sherry "Jam", Quince/Cipollini Marmalade, Ginger Snap Biscotti, Brioche	20

Side of House Made Focaccia 2

ENTREES

TAGLIATELLE BOLOGNESE Veal, Pork, Chicken, Pancetta, Parmesan	22
BEET & GORGONZOLA RAVIOLI Butter Sauce, Poppy Seed	20
STROZZAPRETI House Lamb Sausage, Broccoli Rabe, Pecorino	22
CUBBY BURGER Lettuce, Tomato, Onion, Fries Choice of: Cheddar, Blue, Gruyère Cheese - add \$1 Bacon \$1.50/Fried Duck Egg \$1.50 House Meat Hot \$1	13
CRISPY CHICKPEA CAKE Roasted Vegetables, Romesco Sauce	18
AMISH CHICKEN Baby Carrots, Cipollini Onion, Confit Potato, Cream Sherry	23
SEA SCALLOPS Persimmon, Belgian Endive, Oyster Mushroom, Smoked Marcona Almond	29
OPAH Artichoke, Celery Root, Tarragon, Citrus "Salad"	33
KUROBUTA PORK CHOP Brussel Sprouts, Apple Mostarda, Chestnut Puree, Vincotto	33
USDA PRIME SIRLOIN STEAK Bacon/Blue Cheese Bread Pudding, Swiss Chard, Red Wine Jus	30

SIDES - 9

Brussel Sprouts with Bacon/Vinaigrette,
French Fries, Sautéed Greens with Pine Nuts,
Mixed Roasted Vegetables with Ricotta Salata

739 SOUTH CLINTON AVENUE, ROCHESTER, NEW YORK 14620

(585) 363-5694 • THECUBROOMROC.COM

20% gratuity will be added to parties 8 or more