

MENU

THE CUB ROOM

APPETIZERS

- KALE CAESAR SALAD 9
Wisconsin "Parm", Croutons
- FARM GREEN SALAD 8
Champagne Vinaigrette, Shaved Radish
- BURRATA CHEESE 15
Seasonal Fruit, Watercress, Balsamic
Vinaigrette, Focaccia
- HOUSE SMOKED PORK CHEEKS 14
Ginger Slaw, Crispy Grits, Apricot BBQ Sauce
- GRILLED OCTOPUS 15
Beluga Lentils, Grilled Chicory, Romesco Sauce,
Smoked Paprika, Sherry Vinegar
- LAMB SIRLOIN 17
Baby Carrots, Sweet Pea Purée, Yogurt Mousse, Jus
- BUTTER POACHED MAINE LOBSTER 17
Potato Pavé, Spring Onion Marmalade, Lemon Beurre
Blanc, Parsley
- IBERICO PORK TENDERLOIN 16
Chorizo, Piquillo Pepper Marmalade, Orange,
Pommes Maxim

ENTREES

- GOAT RICOTTA TORTELLINI 20
Sweet Peas, White Asparagus, Pea Shoots
- BUCKWHEAT PAPPARDELLE 22
RABBIT RAGU
White Wine, Castelvetrano Olives, Bianco Sardo
- TAGLIATELLE BOLOGNESE 22
Veal, Pork, Chicken, Pancetta, Parmesan
- CUBBY BURGER 13
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 18
Roasted Vegetables, Romesco Sauce
- AMISH CHICKEN 23
Baby Carrots, Cipollini Onion, Confit Potato,
Cream Sherry
- ALASKAN HALIBUT 33
Fava Purée, Spring Onion, New Potato, Sugar Snaps
Green Garlic Vinaigrette
- SEA SCALLOPS 28
White Asparagus, Fennel, Almond, Rhubarb
- USDA PRIME SIRLOIN STEAK 30
Melted Leek/Gruyère Bread Pudding,
Swiss Chard, Red Wine Jus
- KUROBUTA PORK CHOP 31
Shallots, Red Endive, Quince, Wild Mushroom

SIDES - 8

- Grilled Asparagus with Lemon & Pecorino,
French Fries, Sautéed Greens with Pine Nuts,
Mixed Roasted Vegetables with Ricotta Salata

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20% gratuity will be added to parties 8 or more