

# DINNER MENU

## APPETIZERS

- Meat & Cheese Board**  
rotating cured meats & cheeses, house-made pickled vegetables, stone ground mustard 12
- Roasted Cauliflower**  
parmesan, bread crumbs, sriracha aioli 8
- White Truffle Popcorn**  
black sea salt 4/6
- Polenta Fries**  
cilantro and lime aioli 7
- Mini Corn Dogs**  
beef franks, beer cheese sauce 8
- Potato Chips**  
sriracha aioli 4
- Drunken Apple Burrata**  
creamy mozzarella, drunken apples, crackers, white balsamic gastrique 10
- Crab Cakes**  
lemon aioli, apple and celeric slaw 12
- Roasted Brussels Sprouts**  
feta, balsamic gastrique, bacon, pecorino snow 8



## DINNER

**Add a cup of soup or small dinner salad to your entree order for 5**

- Mac & Cheese Skillet**  
artisan pasta, garden herbs, olive oil bread crumbs 12  
add bacon 2  
add jalapeño 2
- Sesame Seared Salmon\***  
yakisoba, bok choy, carrots, bunapi mushrooms, miso broth 20
- Steak and Potatoes\***  
smashed fingerlings, chef's choice vegetable, onion jam, herbed butter 22
- Bolognese**  
minced veal tomato sauce, ricotta dumplings, pecorino snow 18
- Chicken Marsala**  
egg noodles, seasonal vegetables, mushroom medley, pearl onions, marsala sauce 19
- Butternut Squash Rissotto**  
creamy arborio rice, bunapi mushrooms, roasted shallots, kale 16  
add chicken 5
- Stuffed Yam**  
tri-colored quinoa, fresh chickpeas, goat cheese, red coconut curry sauce 15
- Seared Scallops\***  
lemon fettuccini, wilted spinach, fresh chickpeas, grape tomatoes, white wine cream 23

The Rhododendron strives to source and serve local, natural and seasonal products whenever possible. We partner with local purveyors and farms to bring crafted products directly to our tables. Menu items and prices subject to change. Parties of six or greater are presented with one check which includes a 20% gratuity.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.