



## STARTERS

- Shrimp Cocktail** Poached Jumbo Shrimp, Cocktail Sauce, Lemon  
**\$24**
- Clam Chowder** Local Clams, Leeks, Smoked Bacon, Yukon Gold Potatoes, Oyster Crackers, Chives  
**\$17**
- Rhode Island Style Calamari** Fried Rings & Tentacles, Garlic Butter, Pickled Hot Cherry Peppers, Spicy Marinara  
**\$22**
- Grilled Sausage** House-made Spicy Italian Sausage, Creamy Polenta, Grilled Broccoli Rabe, Roasted Grapes, Crispy Sunchoke, Mustard Jus  
**\$18**
- Fava Toast** Grilled Sour Dough, Fava Bean Hummus, Radish, Cured Egg Yolk, Mint Pistou, Pea Shoots  
**\$17**
- Grilled Carrot** Mint Yogurt, Olive Oil, Pistachio Dukkah  
**\$16**

## SALADS

- Spring Farmers Market** Little Gem Lettuce & Field Greens, Carrot, Radish, Cherry Tomato, Cucumber, Snap Peas, Asparagus, Champagne Vinaigrette  
**\$17**
- Grapefruit & Cauliflower** Baby Arugula, Grapefruit, Roasted Cauliflower, Smoked Cashews, Aged Cheddar, Grapefruit Vinaigrette  
**\$18**



\*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Not all ingredients listed. Before placing your order, please inform your server if anyone in your party has a food allergy. Prices subject to additional fees and taxes. Kitchen closes two hours after first pitch.



## ENTRÈES

- Lobster Roll** Fresh & Local From Luke's Lobster, Cole Slaw, Butter Toasted Brioche Bun, House-Made Sweet & Salty Chips  
*Suggested Pairing: Santa Margherita Pinot Grigio, Italy*  
**Market Price**
- Grilled Filet** Savor's 8 oz Beef Filet, Cheesy Truffle Hasselback Potato, Asparagus, Green Garlic Butter  
*Suggested Pairing: Quilt Cabernet Sauvignon, Napa, CA*  
**\$58**
- Dell Technologies Club Burger\*** Savor's 8 oz Grass Fed Burger, Smoked Bacon, Vermont Cheddar Cheese, House-Made Brioche Bun, Hand-Cut Fries  
*Suggested Pairing: Penfolds Max's Shiraz, Australia*  
**\$32**
- Seared Halibut** Fava Bean Hummus, Crispy New Potato, Braised Morels, Pea Greens, Lemon Vinaigrette  
*Suggested Pairing: Duckhorn Sauvignon Blanc, Napa, CA*  
**\$41**
- Pan Seared Cauliflower Steak** Toasted Pine Nuts, Golden Raisin, Caper, Fava Bean Hummus, Olive Oil  
*Suggested Pairing: Elouan Pinot Noir, Oregon*  
**\$28**
- Chicken Milanese** Shaved Mushroom & Artichoke Salad, Parmesan, Chicken Jus  
*Suggested Pairing: Boen Chardonnay, Tri-AVA, CA*  
**\$31**
- Lamb & Pistachio Pesto Orecchiette** Braised Spring Lamb, Pistachio Pesto, Parmesan, Lemon Bread Crumb  
*Suggested Pairing: Belle Glos Pinot Noir, Santa Maria Valley, CA*  
**\$30**



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## DESSERTS

Toasted Coconut  
Crème Brûlée

Toasted Coconut Crème,  
Caramelized Raw Sugar,  
Chocolate Almond Cookies  
\$12

Key Lime Cake

Chantilly Sponge, Key Lime  
Curd, Toasted Meringue  
Clouds, Blackberries  
\$12

Sorbet &  
Ice Cream

Ask Your Server for  
Daily Flavors  
\$9

## COCKTAILS

\$16

Members Only  
Martini

Ketel One, Dry Vermouth,  
Orange Bitters, Lemon

Spicy Watermelon  
Margarita

Pepper-Infused Tequila,  
Lime Juice, Triple Sec,  
Watermelon Puree

DTC G&T

Builders Gin, Dry Vermouth,  
Orange Bitters, Tonic

Dirty Water

Hornitos Reposado, Lime  
Juice, Topo Chico

Dell Tech  
Old Fashioned

Makers Mark, Bitters, Simple,  
Orange, Filthy Cherry

Boston  
Wake Up Call

Jim Beam Vanilla, Cold  
Brew, Chocolate Bitters,  
Orange

Espresso Martini

Ketel One, Coffee Liqueur  
Draught Nitro Cold Brew

Island to Table

Goslings Black, Coconut  
Water, Pineapple Juice, Egg  
White





## BEER, CIDER & SELTZER

### Draft

Miller Lite  
Yuengling  
Fiddlehead IPA  
Sam Seasonal  
16 oz \$12  
24 oz \$15

### Domestic

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Sam Adams Just The Haze  
\$11

### Craft

Corona  
Green State Zero Gravity Lager  
Guinness  
Lord Hobo 617 IPA  
Lord Hobo 617 White  
Mighty Squirrel Cloud Candy  
Sam Adams Wicked Easy  
Sam Adams Wicked Hazy  
Sam Adams Seasonal  
\$13

### Alternatives

Downeast Seasonal Cider  
Goslings Dark 'N Stormy Mango  
High Noon Pineapple  
Truly Berry  
Truly Vodka Seltzer  
Truly Tequila Seltzer  
Sugarlands Moonshine  
Sun Cruiser Vodka Iced Tea  
Long Drink  
\$13

## BEVERAGES

### Sodas

Coke  
Diet Coke  
Sprite  
Ginger Ale  
\$6

### Hot Beverages

Coffee  
Decaf  
Hot Chocolate  
Assorted Teas  
\$6

### Bottled Water

Smartwater  
\$7  
Acqua Panna  
San Pellegrino  
\$10



## WHITE WINE

SPARKLING	6oz	9oz	BTL
<b>Cuvee Dom Perignon</b> France, 2009			\$405
<b>Veuve Cliquot</b> A Riems, France			\$215
<b>Prosecco, Ruffino</b> Italy	\$15	\$18	\$61
<b>SAUVIGNON BLANC</b>	6oz	9oz	BTL
<b>Duckhorn</b> Napa Valley, CA			\$135
<b>Cloudy Bay</b> Marlborough, New Zealand			\$75
<b>Kim Crawford</b> Marlborough, New Zealand	\$15	\$18	\$61
<b>RIESLING</b>	6oz	9oz	BTL
<b>Selbach 'Incline'</b> Mosel, Germany			\$61
<b>PINOT GRIGIO</b>	6oz	9oz	BTL
<b>Santa Margherita</b> Italy			\$80
<b>Ruffino</b> Italy	\$15	\$18	\$61
<b>CHARDONNAY</b>	6oz	9oz	BTL
<b>Far Niente</b> Napa Valley, CA			\$215
<b>Cakebread</b> Napa Valley, CA			\$145
<b>BÖEN</b> California, USA			\$75
<b>Elouan</b> Oregon, USA	\$16	\$20	\$66
<b>BLUSH &amp; ROSE</b>	6oz	9oz	BTL
<b>Belle Glos</b> Sonoma County, CA	\$18	\$23	\$85
<b>Elouan</b> Oregon, USA	\$16	\$20	\$66

*Belle Glos*

**ELOUAN**

**BÖEN**



## RED WINE

<b>PINOT NOIR</b>	6oz	9oz	BTL
<b>Williams Selyem</b> Sonoma Coast, PN			\$345
<b>Belle Glos</b> Santa Maria Valley, CA			\$140
<b>BÖEN</b> Sonoma, CA			\$80
<b>Elouan</b> Oregon, USA	\$16	\$20	\$66
<b>REDBLEND</b>	6oz	9oz	BTL
<b>Spaceman</b> California, US			\$155
<b>The Prisoner</b> Napa Valley, CA			\$150
<b>Threadcount</b> North Coast, CA	\$16	\$20	\$66
<b>CABERNETSAUVIGNON</b>	6oz	9oz	BTL
<b>Duckhorn</b> Napa Valley, CA			\$155
<b>Quilt</b> Napa Valley, CA			\$135
<b>Simi</b> Sonoma County, CA			\$100
<b>Comtesse Marion</b> France	\$16	\$20	\$66
<b>MERLOT</b>	6oz	9oz	BTL
<b>Nickel &amp; Nickel</b> Oakville, CA			\$215
<b>Stags' Leap</b> California, USA			\$95
<b>SHIRAZ</b>	6oz	9oz	BTL
<b>Penfolds Max's</b> Australia			\$85
<b>MALBEC</b>	6oz	9oz	BTL
<b>'Edad Moderna' Altar Uco</b> Mendoza, Argentina			\$61
<b>ZINFANDEL</b>	6oz	9oz	BTL
<b>Saldo</b> Napa Valley, CA			\$85

*Belle Glos*

**ELOUAN**

**BÖEN**