

# Opus

restaurant & lounge

## House-Made Pastas

### **Pappardelle**

Short Rib Ragù-Parma Dolce  
30

### **Bucatini**

Confit Tomato Sauce-Ricotta  
26

### **Butternut Squash**

Ravioli-Sage-Brown Butter Sauce  
26

### **Gundi**

Broccoli Pesto-Pistachio-Pecorino  
24

*( Inquire about additional options on sauces and proteins )*

## Seasonal Entrees

### **Gulf Catch of the Day**

Butternut Squash Puree-Baby Kale-  
White Kidney Bean-Salsa Verde  
38 (GF)

### **Cioppino**

Fresh Catch-Calamari-Octopus-Mussels-  
Pink Gulf Shrimp-Seafood Red Sauce  
39 (GF) (add pasta 7)

### **Roasted Chicken**

Pomme Puree-Fried Brussel Sprouts-  
Honey Calabrian Chili  
29 (GF)

### **Steak & 48 Hour Frites**

Herb Butter  
35 (GF)

### **Lamb Shank**

Polenta-English Peas -Jus  
36 (GF)

### **Swordfish**

Puttanesca Sauce-Anchovies-Capers-Olives-  
Crispy-Fingerling Potatoes  
32 (GF)

### **Opus Burger**

Custom Blended Beef-Pancetta-Provolone-  
Caramelized Onions-48 Hour frites  
18

## Sides

Roasted Brussels-Calabrian Honey Drizzle 8 (V)

Seasonal Vegetable 8 (V)

Pomme Puree 8 (V)

Butternut Squash Puree 8 (V)

Creamy Polenta 8

Crispy Fingerling Potatoes 8

Side 48 Hour Frites\$7

## House-Made Desserts

### **Chocolate Creme Brulee**

Frangelico Whipped Cream-Mint  
11 (GF, V)

### **Baklava Cheesecake**

Mixed Nut and Phyllo Dough crust-Fruit compote  
12 (V)

### **Pete's Sweet Treats Ice Cream**

7

A. Opus Exclusive Biscoff with Hazelnut

B. Vanilla Bean

C. Chocolate (Non Dairy)

## **Gluten Free Substitutes**

Flat bread-Bread-Pasta-Bun