

SOCIETY

café ENCORESM

BREAKFAST

CONTINENTAL BREAKFAST € 16

Choice of Three Pastries or Muffins, Sweet Butter & Preserves, Fresh Fruit Cup, Fresh Brewed Coffee & Juice

MUFFINS - Banana-Walnut, Morning Glory, Blueberry • PASTRIES - Croissant, Pain au Chocolat, Daily Pastry

LIQUID LIFE

GREEN MACHINE**

Cucumbers, Celery, Spinach, Fennel,
Green Apples, Parsley & Ginger € 9

RED ROOSTER**

Beets, Carrots, Tomatoes, Arugula, Zucchini,
Pomegranate, Cilantro, Ginger & Lemon € 9

JUICE BAR

SMOOTHIES - Seasonal Berries, Mango or Vanilla € 8

SUPPLEMENTS- Hangover, Antioxidant, Protein € 2

JUICES - Tomato, Apple, Cranberry, V8, Pineapple € 5

FRESH JUICES** - Orange, Grapefruit, Watermelon € 7

POWER JUICES - Pomegranate, Acai, Carrot € 7

ESPRESSO ETC...

CAPPUCCINO € 6 COFFEE € 5

LATTE € 6.5 AMERICANO € 5

MACCHIATO € 6 TEA € 5

ESPRESSO € 5 HOT COCOA € 5

CEREAL, FRUIT, YOGURT

VANILLA YOGURT & HOMEMADE GRANOLA

Mixed Berries € 11

GREEK STYLE YOGURT

Plain, Vanilla € 7

BOWL OF BERRIES

Blackberries, Blueberries, Raspberries & Strawberries € 13

SELECTION OF SEASONAL FRUIT

Berries, Melon, Pineapple, Citrus € 14

ASSORTED CEREAL

Granola, Bran Flakes, Cinnamon Toast Crunch,
Frosted Mini Wheats € 6

IRISH STEEL CUT OATMEAL

Cut Oats, Golden Raisin & Banana Compote € 10

SOCIETY CLASSICS

MINI STICKY BUNS - Sweet Almonds, Caramel Sauce, Classic Icing € 10

E.B.L.T PANINI* - Scrambled Eggs, Bacon, Cheddar, Arugula, Sun Dried Tomatoes, Breakfast Potato € 17

SMOKED SCOTTISH SALMON* - Capers, Onions, Tomatoes, Cream Cheese & Bagel € 18

PASTRAMI HASH* - Slow Smoked Wagyu Pastrami, Poached Eggs, Roasted Potato, Onion, Pepper, Mushroom € 19

ULTIMATE STEAK & EGG SLIDERS* - Filet Mignon, Scrambled Eggs, Creamed Spinach, Bacon Cheddar Muffin € 20

ALL NATURAL EGGS

TWO EGGS "FREE STYLE"

Breakfast Potato, Toast

Choice of: Sausage, Crisp Bacon, Kurobuta Ham, Canadian Bacon, Chicken & Apple Sausage € 17

SOCIETY OMELETTE*

Choice of Three Fillings: Goat Cheese, Cheddar, Gruyère, Mozzarella, Bacon, Sausage, Ham, Peppers, Tomatoes, Onions, Spinach, Mushrooms, Asparagus € 17

"BACON & EGGS"

Avocado Hash Cake, Applewood Smoked Slab Bacon, Red Pepper-Sriracha Puree, Hollandaise, Cilantro € 19

TRADITIONAL EGGS BENEDICT*

Poached Eggs, Canadian Bacon, English Muffin & Hollandaise € 18

EGG WHITE FRITTATA*

Asparagus, Crimini Mushrooms, Spinach, Tomatoes, Goat Cheese € 18

REDEYE BREAKFAST*

Peppercorn-Coffee Rubbed Sirloin, 2 Eggs, Breakfast Potato, Toast, Smoked Chili Steak Sauce € 24

GRIDDLE

BUTTERMILK PANCAKES

Vermont Maple Butter, Vanilla Cookie Tuile € 15

CINNAMON FRENCH TOAST CRUNCH

Caramelized Bananas, Whipped Vanilla Cream € 16

BELGIAN WAFFLE "A LA MODE"

Strawberry-Rhubarb Preserves, Macadamia Nut Gelato, Fresh Honey Comb € 15

SIDES

Wagyu Pastrami Hash € 8

Country Sausage € 6

Chicken & Apple Sausage..... € 6

Applewood Bacon € 6

Canadian Bacon € 6

Kurobuta Ham..... € 6

Bagel & Cream Cheese..... € 6

Fruit Cup € 5

Breakfast Potatoes..... € 4

English Muffin € 4

VEGAN VENTURES

FLORENTINE BENEDICT - Tofu, Spinach, English Muffin, Tomato Confit, Roasted Tomato "Hollandaise" € 16

VEGAN FRENCH TOAST - Almond Milk Batter, Caramelized Bananas, Vermont Maple Syrup € 15

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LUNCH

SHARED APPETIZERS

Sticks, Picks & Finger Food for the Table...

POINT JUDITH CALAMARI

Zucchini Chips, Spicy Marinara € 15 • Rhode Island Pickled Peppers € 17

BUFFALO STYLE CHICKEN WINGS

Celery, Carrot, Blue Cheese Dipping Sauce € 14

GRILLED CHICKEN & ROASTED VEGETABLE FLATBREAD

Artichoke, Mushroom, Red Pepper, Fresh Mozzarella, Arugula Salad € 15

SOCIETY MEATBALLS

Braised Beef Meatballs, Caramelized Onions, Ricotta, Tomato Sauce, Parmesan Crostini € 13

MAC 'N CHEESE "BITES"

Truffle Dipping Sauce € 14

LIQUID LIFE

GREEN MACHINE**

Cucumbers, Celery, Spinach, Fennel,

RED ROOSTER**

Beets, Carrots, Tomatoes, Arugula, Zucchini, Cilantro, Pomegranate € 9

SOUPS

ROASTED TOMATO BISQUE

Grana Padano Crostini, Basil Oil € 10

SWEET CORN SOUP

Roasted Corn Relish, Tomato Oil € 10

BRUNCH

TWO EGGS "FREE STYLE"*

Breakfast Potatoes, Toast
Choice of: Sausage, Crisp Bacon, Kurobuta Ham, Canadian Bacon, Chicken & Apple Sausage € 17

EGG WHITE FRITTATA*

Asparagus, Crimini Mushrooms, Spinach, Tomatoes, Goat Cheese € 18

BUTTERMILK PANCAKES

Vermont Maple Butter, Vanilla Cookie Tuile € 15

REDEYE BREAKFAST

Peppercorn-Coffee Rubbed Sirloin, 2 Eggs, Breakfast Potato, Toast, Smoked Chili Steak Sauce € 24

SALAD ENTRÉES

MARKET CHOP

Free Range Chicken, Avocado, Celery, Carrot, Havarti Cheese, Toasted Almond, Radish, Tarragon Vinaigrette € 17

SEARED RARE TUNA "NICOISE"

Fingerling Potatoes, Sun Dried Tomato, Yellow String Bean, Hard Boiled Egg, Romesco Sauce, Citrus-Olive Gremolata € 22

GRILLED CHICKEN FRUITS & NUTS

Field Greens, Pears, Star Fruit, Preserved Figs & Cherries, Dried Cranberries, Spiced Cashews, Golden Raisins, Candied Citrus Zest, Pomegranate Vinaigrette € 18

STEAK HOUSE*

Warm Strip Steak, Tomato, Roasted Corn, Blue Cheese, Avocado Emulsion, Crispy Onion, Charred Tomato Vinaigrette € 20

CAESAR* € 12

Romaine, Frisee, Parmesan, Croutons
Grilled Chicken € 18 • Black Garlic Shrimp € 21

GRILLED CHICKEN BLT SALAD*

Applewood Smoked Bacon, Seasonal Tomatoes, Grilled Sourdough Croutons, Romaine, Baby Greens, Lemon-Herb Dressing € 19

VEGAN VENTURES

SOCIETY VEGETABLE PLATTER

Asparagus, Zucchini, Red Pepper, Baby Artichoke, Crimini Mushroom, Quinoa Salad, Romesco Sauce € 18

VEGAN PASTA

Asparagus, Yellow Beans, Pea Tendrils, Mushrooms, Tomatoes, Herbs € 19

WYNN DOUBLE DOWN "BURGER"

Double Gardein™ Burger Patties, Soy American Cheese, Fries, Chocolate Shake € 15

VEGAN CHOP SALAD

Avocado, Carrots, Celery, Toasted Almond, Radish, Tarragon Vinaigrette € 15

SANDWICHES & SPECIALTIES

LOBSTER ROLL "CLUB"

Pancetta, Avocado, Tomato Confit, Lemon-Parsley Dressing, Old Bay Chips, Brioche Roll € 24

CHICKEN, ASPARAGUS & FONTINA PANINI

Roasted Tomato Emulsion, Society Fries € 18

GRILLED HAM & CHEESE

Kurobuta Ham, Gruyère Cheese, Frisée Salad, Poached Egg € 16

ROASTED TURKEY & APPLEWOOD BACON CLUB

Avocado, Toasted Country Bread, House-made Potato Chips € 16

FILET MIGNON SLIDERS*

Caramelized Onion, Oven Dried Tomato, Horseradish Cream, Society Fries € 22

WAGYU PASTRAMI REUBEN

Slow Smoked Wagyu Pastrami, Swiss, 1000 Island, Sauerkraut, Pickled Vegetables, Griddled Rye Bread, Sweet Potato Fries € 22

SOCIETY FISH & CHIPS

Market Cod, Lemon-Herb Tartar Sauce € 22

STEAK FRITES*

Strip Steak, Blue Cheese Fries, Arugula Salad, Society Steak Sauce € 25

LOBSTER & CLAM "CHOWDA"

Roasted Potato, Sea Beans, Sweet Corn Puree, Society Oyster Crackers € 27

ORECCHIETTE PASTA

Roasted Jidori™ Chicken, Mushrooms, Asparagus, Yellow Beans, Tomatoes, Pea Tendrils, Parmesan € 21

SOCIETY BURGER SHOP

Served with Lettuce, Tomato, & Pickle

CHOOSE YOUR HALF POUND BURGER € 16

Ground Certified Angus Beef or Fresh Ground Seasoned Turkey

BUILD IT UP

Cheddar, Swiss, American, Avocado, Roasted Jalapenos € 1.5
Bacon, Onion Rings, Sauteed Mushrooms, Rhode Island Peppers, Buttermilk Blue Cheese, Grilled Pork Belly, Tomato Confit, Truffled Mac & Cheese "Bites", Caramelized Onions, Fried Egg € 2

SOCIETY FRIES Choice of Society Fries or Sweet Potato € 4

BLACKJACK BURGER

Peppercorn Rubbed, Grilled Pork Belly, Onion Rings, Cheddar, Pickles & "Special Sauce" € 19

"TURKEY PATTY MELT"

Swiss Cheese, Caramelized Onions, Tomato Aioli, Grilled Rye € 18

BIG BLUE

Buttermilk Blue Cheese, Applewood Bacon, Sauteed Mushroom, Society Steak Sauce € 18

gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and kamut®). gardein™ is easy to digest and free of cholesterol, trans or saturated fat. gardein™ is also animal and dairy free.

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AFTERNOON MENU

3pm- 5pm Daily

APPETIZERS

CHILI-LIME SHRIMP “COCKTAIL”

Citrus & Jicama Salad € 18

SOCIETY MEATBALLS

Braised Beef Meatballs, Caramelized Onions, Ricotta,
Tomato Sauce, Parmesan Crostini € 13

MAC ‘N CHEESE “BITES”

Truffle Dipping Sauce € 14

CRISPED POINT JUDITH CALAMARI

Zucchini Chips, Spicy Marinara € 15
Rhode Island Style € 17

GRILLED CHICKEN & ROASTED

VEGETABLE FLATBREAD

Artichoke, Mushroom, Red Pepper, Fresh Mozzarella,
Arugula Salad € 15

BUFFALO STYLE CHICKEN WINGS

Celery, Carrot, Blue Cheese Dipping Sauce € 14

MAIN

18oz RIBEYE*

Peppercorn Rub, Society Fries € 39

ORECCHIETTE PASTA

Roasted Jidori™ Chicken, Mushrooms, Yellow Beans,
Asparagus, Tomatoes, Pea Tendrils, Parmesan € 21

SEARED RARE TUNA NIÇOISE SALAD

Fingerling Potatoes, Sun Dried Tomatoes, Yellow String
Bean, Hard Boiled Egg, Romesco Sauce, Citrus-Olive
Gremolata € 22

SOUP & SALADS

ROASTED TOMATO BISQUE

Grana Padano Crostini, Basil Oil € 10

SWEET CORN SOUP

Roasted Corn Relish, Tomato Oil € 10

GRILLED CHICKEN FRUITS & NUTS

Field Greens, Pears, Star Fruit, Preserved Figs &
Cherries, Dried Cranberries, Golden Raisins,
Spiced Cashews, Candied Citrus Zest,
Pomegranate Vinaigrette € 18

CAESAR* € 12

Romaine, Frisee, Parmesan Croutons

Add Grilled Chicken € 18

Add Black Garlic Shrimp € 21

ICEBERG WEDGES

Crisp Applewood Bacon, Tear Drop Tomatoes,
Blue Cheese Dressing € 14

SOCIETY CAPRESE

Burrata Cheese, Rosso Bruno Tomatoes,
Basil, Extra Virgin Olive Oil € 17

FILET SLIDERS*

Caramelized Onions, Oven Dried Tomatoes,
Horseradish Cream, Society Fries € 22

SOCIETY FISH & CHIPS

Market Cod, Lemon-Herb Tartar Sauce € 22

GRILLED HAM & CHEESE

Kurobuta Ham, Gruyère Cheese, Frisée Salad,
Poached Egg € 16

SOCIETY BURGER SHOP

Served with Lettuce, Tomato, & Pickle

CHOOSE YOUR HALF POUND BURGER € 16

Ground Certified Angus Beef or Fresh Ground Seasoned Turkey

BUILD IT UP

Cheddar, Swiss, American, Avocado, Roasted Jalapenos € 1.5
Bacon, Onion Rings, Sauteed Mushrooms, Rhode Island Peppers,
Buttermilk Blue Cheese, Grilled Pork Belly, Caramelized Onions,
Truffled Mac & Cheese “Bites”, Fried Egg, Tomato Confit € 2

SOCIETY FRIES Choice of Society Fries or Sweet Potato € 4

BLACKJACK BURGER

Peppercorn Rubbed, Grilled Pork Belly, Onion Rings,
Cheddar, Pickles & “Special Sauce” € 19

TURKEY PATTY MELT

Swiss Cheese, Caramelized Onions, Tomato Aioli,
Grilled Rye € 18

BIG BLUE

Buttermilk Blue Cheese, Applewood Bacon, Mushroom,
Society Steak Sauce € 18

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DINNER

STICKS, PICKS, & FINGER FOOD

Shared for the Table....

TUNA TACOS*

Spicy Tuna Tartare, Crispy Tortilla, Avocado Cream € 16

GRILLED ARTICHOKE

Garlic, Lemon & Thyme Marinated, Chipotle Dip € 14

BUFFALO STYLE CHICKEN WINGS

Celery, Carrot, Blue Cheese Dipping Sauce € 14

CHILI-LIME SHRIMP “COCKTAIL”

Citrus & Jicama Salad € 18

SOCIETY MEATBALLS

Braised Beef Meatballs, Caramelized Onions, Ricotta, Tomato Sauce, Parmesan Crostini € 13

GRILLED CHICKEN & ROASTED VEGETABLE FLATBREAD

Artichoke, Mushroom, Red Pepper, Fresh Mozzarella, Arugula Salad € 15

MAC ‘N CHEESE “BITES”

Truffle Dipping Sauce € 14

POINT JUDITH CALAMARI

Zucchini Chips, Spicy Marinara € 15 • Rhode Island Style € 17

VEGAN VENTURES

VEGAN CHOP SALAD

Avocado, Carrots, Celery, Toasted Almond, Radish, Tarragon Vinaigrette € 15

“WYNN” DOUBLE DOWN BURGER

Double Gardein™ Burger Patties, Soy American Cheese, Fries, Chocolate Shake € 15

VEGAN PASTA

Asparagus, Yellow Beans, Pea Tendrils, Mushrooms, Tomatoes, Herbs € 19

SOCIETY VEGETABLE PLATTER

Asparagus, Zucchini, Red Pepper, Baby Artichoke, Cremini Mushroom, Quinoa Salad, Romesco Sauce € 18

SALADS & SOUP

FRUITS & NUTS

Field Greens, Pears, Star Fruit, Preserved Figs & Cherries, Dried Cranberries, Spiced Cashews, Golden Raisins, Candied Citrus Zest, Pomegranate Vinaigrette € 14

ICEBERG WEDGES

Crisp Applewood Bacon, Tear Drop Tomatoes, Blue Cheese Dressing € 14

SOCIETY CAPRESE

Burrata Cheese, Rosso Brunno Tomatoes, Basil, Extra Virgin Olive Oil € 17

ROASTED BABY & SHAVED BEET SALAD

California Pistachios, Goat Cheese Fritter, Micro Arugula, Red Wine Vinegar Reduction € 15

CAESAR SALAD*

Romaine, Frisee, Parmesan Croutons € 12

SWEET CORN SOUP

Roasted Corn Relish, Tomato Oil € 10

ROASTED TOMATO BISQUE

Grana Padano Crostini, Basil Oil € 10

Soup Vegan Upon Request

SOCIETY BURGER SHOP

Served with Lettuce, Tomato, & Pickle

CHOOSE YOUR HALF POUND BURGER € 16

Ground Certified Angus Beef or Fresh Ground Seasoned Turkey

BUILD IT UP

Cheddar, Swiss, American, Avocado, Roasted Jalapenos € 1.5
Bacon, Onion Rings, Sauteed Mushrooms, Rhode Island Peppers,
Buttermilk Blue Cheese, Grilled Pork Belly, Tomato Confit,
Truffled Mac & Cheese “Bites”, Fried Egg, Caramelized Onions € 2

BLACKJACK BURGER

Peppercorn Rubbed, Grilled Pork Belly, Onion Rings, Cheddar, Pickles & “Special Sauce” € 19

“TURKEY PATTY MELT”

Swiss Cheese, Caramelized Onions, Tomato Aioli, Grilled Rye € 18

BIG BLUE

Buttermilk Blue Cheese, Applewood Bacon, Sauteed Mushroom, Society Steak Sauce € 18

SOCIETY FRIES Choice of Society Fries or Sweet Potato € 4

MAIN

SURF & TURF*

Grilled Filet & Shrimp, Lobster Croquette, Lobster Sauce € 49

18oz RIBEYE*

Peppercorn Rub, Society Fries € 39

8oz FILET MIGNON*

Potato & Bacon Hash € 38

All Steaks served with Society Steak Sauce

add to any steak

Crab Cake Oscar* € 9 • Black Garlic Prawn “Scampi” € 9
Buttermilk Blue Cheese Gratin € 3

LOBSTER & CLAM “CHOWDA”

Roasted Potato, Sea Beans, Celery Root Puree, Society Oyster Crackers € 27

ORECCHIETTE PASTA

Roasted Jidori Chicken, Mushrooms, Asparagus, Yellow Beans, Tomatoes, Pea Tendrils, Parmesan € 21

HERB CRUSTED SEA BASS

Fingerling Potatoes, Seasonal Greens, Bacon, Capers € 30

ROASTED SCOTTISH SALMON*

Red & White Quinoa Salad, Chimichurri € 26

JIDORI CHICKEN BREAST

Baby Beets, Fingerling Potato & Artichoke Salad, Balsamic Jus € 27

SOCIETY FISH & CHIPS

Market Cod, Lemon-Herb Tartar Sauce € 22

FILET SLIDERS*

Caramelized Onions, Oven Dried Tomatoes, Horseradish Cream, Society Fries € 22

SIDES

BUTTERED ASPARAGUS € 10

TRUFFLE MASHED POTATOES € 10

MASHED POTATOES € 8

WHITE BALSAMIC YELLOW WAX BEANS € 8

ROASTED CREMINI MUSHROOMS & ONIONS € 8

POTATO AND BACON CAKE € 8

FRIES - SOCIETY OR SWEET POTATO € 7

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