



DIRECTIONS

Traveling Southbound on I-95:

I-95 South to Exit 88.

Make a RIGHT at the bottom of the Exit Ramp.
Octagon is located adjacent to Mystic Marriott Hotel & Spa, 1/4 mile on the Right.

Traveling Northbound on I-95:

I-95 South to Exit 88.

Make a LEFT at the bottom of the Exit Ramp.
Octagon is located adjacent to Mystic Marriott Hotel & Spa, 1/4 mile on the Right.



The Art of Steak



The Art of Steak

625 North Road
Groton, Connecticut 06340
Reservations: 860.326.0360
www.octagonsteakhouse.com



The Art of Steak

Octagon, an upscale award-winning steakhouse, is an experience for all the senses. Discover exquisite specialty steaks taken to a new level of excellence as you peruse a menu of specialty cuts of the finest in USDA Prime, Certified Angus, and American Kobe.

Savor inspired wines from around the world as you delve into Octagon's award-winning progressive wine list arranged by flavor profile to pair perfectly with your meal.

Enjoy AAA Four-Diamond award-winning service as you experience Octagon, the Art of Steak.

For reservations or more information please call 860-326-0360 or visit the website at www.octagon-steakhouse.com.

HOURS

Open Daily: 5:30 – 10 PM

WINE

40 Wines by the Glass

200 Bottle Wine List

Octagon is a 2004, 2005, & 2006

Wine Spectator Award of Excellence Winner
and a 2004 & 2005

Wine Enthusiast Award of Distinction Winner.

RESERVATIONS

Reservations are recommended

Telephone: 860.326.0360

On the web @ www.opentable.com

Please note: This is a sample menu based on the most current Octagon menu. We use only the freshest local and seasonal ingredients. Some items will change based on availability.

Menu Selections

STARTERS

- Maine Lobster Bisque with Fennel 7
- Octagon Caesar Salad 7
- Cornmeal Crusted Calamari and Creamy Pepper Aioli 11
- Kobe Beef Carpaccio with a Yuzu-Arugula Salad 12
- Crab Cakes with Smoked Jalapeno Tartar Sauce 14
- Chilled Maine Lobster Bloody Mary Cocktail 16

COMPOSED PLATES

- Grilled Swordfish, Forest Mushrooms
and Marsala Onions 28
- Rack of Australian Lamb, Asparagus-Morel Risotto,
Spring Leeks and an English Pea Puree 34
- Chicken Under Brick with Roasted Shallots,
Fava Beans and Poached Fingerlings 22
- Parisienne Gnocchi Market Composition with
Seasonal Spring Vegetables and Mushrooms 19

STEAKS & CHOPS

- Filet of Beef Tenderloin
Certified Angus Beef (eight ounce) 28
- Delmonico Steak *Aged Prime Nebraska Beef*
(sixteen ounce) 36
- Octagon Signature Steak *Chili-Rubbed*
Certified Angus Beef Bone-in Ribeye
(twenty-four ounce) 39
- Tuna Steak *Yellowfin Tuna* (ten ounce) 26

SIGNATURE SAUCES

- House Made Bordelaise
- Great Hill Blue Cheese Cream
- Black Sambuca
- Artichoke, Olive and Extra Virgin Olive Oil

SIDES

- Mascarpone Mac-n-Cheese with Black Truffle 5
- Grilled Asparagus with Aged Vinegar
and Shaved Parmesan 5
- Seared Forest Mushrooms 4
- Potatoes Lyonnaise 5

SWEETS

- Chocolate-Chocolate Decadence Cake 7
- New York Style Cheesecake 7
- Fresh, Warm Apple Berry Cobbler 7
- Classic Crème Brûlée 7
- Selection of Haagen Daaz Ice Creams and Sorbets 5