

DINNER MENU

APPETIZERS

- Spicy Duck Leg Drummettes -10 -
Gently tossed with buffalo sauce and scallions, served with our house bleu cheese dressing
- Grilled Steak Flatbread - 12 -
Thinly sliced steak, horseradish mashed potato, cheddar cheese, scallions, smoked sea salt
- Fall Mushroom Forestiere - 9 -
NH grown mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette
- P.E.I. Pan Roasted Mussels -11 -
Cob roasted shaved corn, tender diced sweet potato, herb cream broth
- Chicken Liver Pâté - 9 -
Roasted apple compote, citrus dressed greens, grilled baguette
- Seared Tuna on Salt Block - 14 -
Parsnip puree, roasted fennel, orange segments, fresh dill, spiced balsamic glaze
- House Cured Salmon Gravlox- 10 -
Brown bread, whole grain mustard, capers, red onion, chpped egg, sour cream

SALADS

- Cure Wedge - 8 -
Iceberg lettuce, creamy bleu cheese dressing, chopped egg, diced bacon, tomato, cucumber
- Kale Ceasar - 10 -
Torn leafy greens, creamy house made dressing, garlic croutons, shaved parmesan, white anchovies
- Simple Greens - 7 -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette
- Poached Pear - 9 -
Infused with Red wine-All spice, mixed greens, aged sherry vinaigrette, mascarpone, candied macadamia nuts

Add to salad - Chicken 5, Salmon 6, Steak Tips 8

SOUPS

- Lobster Bisque - 14 -
Slow simmered, rich flavors, chunks of fresh meat
- Roasted Butternut Squash-Sage-Apple - 6 -
Velvet Puree, brown sugar, cinnamon, balsamic reduction
- French Onion - 7 -
Caramelized Spanish, red, garlic, shallots, chives, sherry, beef broth, and Swiss cheese

ENTRÉES

- Red Wine-Tomato Braised Lamb Shank - 20 -
Creamy parsnip puree, warm brussel sprout-dijon-caper salad
- Pineapple-Ginger Beer BBQ Short Ribs -21 -
Slow braised until fork tender, brushed with BBQ, grilled asparagus, Merlot sea-salted Yukon potatoes
- Creekstone Farms NY Strip- 27 -
Horseradish mashed potato with crumbled bacon, sautéed garlic kale, Gorgonzola cream sauce
- Maple Glazed-Cedar Planked Salmon- 17 -
Roasted sweet potato, grilled asparagus, citrus zested sour cream
- Fig-Cornbread Stuffed Pork loin - 19 -
Mashed sweet potato, caramelized brussel sprouts, apple cider gastric
- Brick Pressed Half Chicken- 18 -
Creamed herb cauliflower, wilted baby spinach, orange burre blanc
- Crispy Skinned Duck Breast- 22 -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine beurre blanc
- Lobster Mac and Cheese -20 -
Cavatappi pasta, three cheeses, lobster mornay, Ritz cracker crumbs, grilled asparagus
- Curry-Quinoa Stuffed Acorn Squash- 16 -
Red quinoa, zucchini, summer squash, tomato, baked with crumbled goat cheese and mixed green salad

SIDES

- Green Curry Quinoa -4
- Cornbread Skillet-6
- Grilled Citrus Asparagus -4
- Brown Sugar Mashed Sweet Potato -6
- Creamed Herb Cauliflower -5
- Black Forbidden Rice-Mushroom Risotto -7
- Carmalized Brussel Sprouts -5

