

# DINNER MENU

## APPETIZERS

---

- Pan Seared Crab Cake - 13 -  
*Corn Flake crusted, fresh herbs, lemon, capers, traditional remoulade, citrus sea salt*
- Truffled Artichoke - Spinach Dip - 10 -  
*Golden Parmesan and cheddar cheese, sautéed garlic, leeks, carrot, herb baguette*
- Mushroom Forestiere - 9 -  
*Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette*
- Grilled Steak Flatbread - 12 -  
*Thinly sliced tenderloin, whipped mashed potato, sharp cheddar cheese, scallions, smoked sea salt*
- Spicy Duck Leg Drummettes - 11 -  
*Gently tossed with buffalo sauce and scallions, served with our house bleu cheese dressing*
- Pan Roasted Blue Hill Mussels - 12 -  
*Large sweet Maine grown mussels, simmered in white wine - tomato - basil broth, parmesan, grilled bread*
- Charcuterie Plate - 15 -  
*Chicken liver pâté, boar sausage, duck prosciutto, cornichons, fig jam, whole grain mustard, grilled baguette*

## SALADS

---

- Kale Caesar - 9 -  
*Tom leafy greens, creamy dressing, garlic croutons, shaved parmesan, white anchovies*
- Roasted Beet and Arugula - 10 -  
*Orange infused beets, honey-dill vinaigrette, crumbled goat cheese, toasted almonds*
- Iceberg Wedge - 9 -  
*Crisp lettuce, creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber*
- Simple Greens - 7 -  
*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette*

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

## SOUPS

---

- Tomato - Basil - 8 -  
*Oven roasted romas, Mirepoix, garlic, touch of cream, served with a mini grilled cheese sandwich*
- Lobster Bisque - 14 -  
*Slow simmered, rich flavors, chunks of fresh meat*
- French Onion - 7 -  
*Caramelized Spanish, red, garlic, shallots, chives, sherry, beef broth, herb-garlic croutons, Swiss cheese*

## ENTRÉES

---

- Red Wine Braised Short Ribs - 22 -  
*All natural beef, slow braised, horseradish - sour cream mashed potatoes, grilled broccolini, crispy fried shallots*
- Land and Sea - 34 -  
*New York Strip, poached shrimp and lobster, bacon - chive baked potato, asparagus, béarnaise sauce*
- Herb Crusted Lamb Shank - 24 -  
*White bean - tomato ragu, sherry wilted kale, olive tapenade sauce, balsamic reduction*
- Organic Scottish Salmon - 19 -  
*Pan Seared, dill - caper - red bliss potato salad, sautéed broccolini, smoked paprika hollandaise*
- Crispy Skinned Duck Breast - 23 -  
*Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - orange beurre blanc*
- Cider Brined Pork T-Bone - 20 -  
*Roasted apple - herb and cornbread stuffing, caramelized brussel sprouts, whole grain mustard sauce*
- Brick Pressed Chicken Breast - 17 -  
*Creamy mashed cauliflower, honey - thyme roasted carrots, apple cider beurre blanc*
- Butternut Squash and Pumpkin Raviolis - 16 -  
*Maple - bourbon - mascarpone cream sauce, baby spinach, toasted pumpkin seeds, parmesan, fried sage leaves*
- Lobster Mac and Cheese -21 -  
*Cavatappi pasta, three cheeses, lobster mornay, Ritz cracker crumbs, grilled asparagus*

## SIDES

---

- Grilled Citrus Asparagus -4
- Cornbread Skillet -6
- Dill - caper - potato salad - 6
- Black Forbidden Rice-Mushroom Risotto -7
- Caramelized Brussel Sprouts -5
- Creamy Mashed Cauliflower - 5

