

APPETIZERS

Pan Roasted Wild Maine Mussels - 12 -

Simmered in a creamy sherry broth with kale - bacon - bleu cheese, served with grilled bread

Truffled Artichoke - Spinach Dip - 10 -

Parmesan, cheddar, cream cheese, carrot, and baby spinach, served with toasted herb baguette

Pan Seared Crab Cake - 13 -

Panko crumbs, fresh herbs, dill, lemon, capers, traditional remoulade, arugula greens, citrus sea salt

Bleu Cheese Stuffed Dates - 12 -

Wrapped in crispy bacon, toasted almonds, balsamic reduction

Mushroom Forestiere - 9 -

Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette

Chicken Liver Mousse - 10 -

Dried apricot, fig jam, balsamic reduction, fleur de sel, herb crostini

Confit Duck Drummettes - 11 -

Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives

SALADS

Kale Caesar - 11 -

Torn leafy greens, creamy dressing, garlic croutons, shaved parmesan, white anchovies

Simple Greens - 7 -

Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette

Iceberg Wedge - 9 -

Crisp lettuce, creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber

Fall Harvest- 10 -

Crisp gala apples, roasted shallots, crumbled goat cheese, maple candied walnuts, fresh arugula, cranberry vinaigrette

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

SOUPS

Soup Of The Day- 7 -

Chef's hearty, flavorful, daily creation

Lobster Bisque - 14 -

Slow simmered, rich flavors of sherry and tomato, fresh lobster meat

French Onion - 8 -

Caramelized Spanish, red, garlic, shallots, chives, sherry, beef broth, herb-garlic croutons, golden Swiss cheese

ENTRÉES

Grilled Ribeye - 29 -

Onion au jus, confit red and purple potatoes, grilled asparagus, horseradish crème fraîche

Maple Glazed Scottish Salmon - 20 -

Spiced sweet potato, red pepper and root vegetable ratatouille, fresh arugula greens, orange beurre blanc

Espresso - Stout Short Ribs - 23 -

All natural beef slow braised in coffee, dark stout and cocoa nibs, creamy-herb polenta, sautéed broccolini, braising jus gravy

Braised Lamb Shank- 25 -

Roasted in tomato and red wine, over green curry smashed lentils, sherry wilted kale, harissa relish

Bourbon Glazed Pork T-Bone - 21 -

Baked sweet potato with brown sugar, dallop of spicy - sour cream, sautéed baby spinach, smoked sea salt

Brick Pressed Chicken Breast - 18 -

Golden baked cornbread with savory apples and sage, mashed - creamy cauliflower, apple cider - butter gastric

Crispy Skinned Duck Breast - 24 -

Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc

Stuffed Delicata Squash - 17 -

Organic tri-color quinoa, spinach, dried cranberries, pecans, baked with crumbled goat cheese and a dressed baby green salad

Lobster Mac and Cheese - 22 -

Cavatappi pasta, three cheeses, fresh lobster meat, sherry mornay sauce, ritz cracker crumbs, finished with white truffle oil and served with grilled broccolini

SIDES

Cornbread Skillet - 5

Black Rice-Mushroom Risotto -7

Creamed Herb Cauliflower -6

Golden Seared Parmesan Polenta - 4.5

Root Vegetable Ratatouille - 5.5

