

DINNER MENU

APPETIZERS

- Pan Roasted Blue Hill Mussels – 12 -
Large sweet Maine grown mussels, simmered in white wine - tomato - basil broth, parmesan, grilled bread
- Truffled Artichoke – Spinach Dip – 10 -
Golden Parmesan and cheddar cheese, sautéed garlic, leeks, carrot, herb baguette
- Spicy Duck Leg Drummettes – 11 -
Gently tossed with buffalo sauce and scallions, served with our house bleu cheese dressing
- Pan Seared Crab Cake – 13 -
Corn flakes, fresh herbs, lemon, capers, traditional remoulade, citrus sea salt
- Mushroom Forestiere – 9 -
Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette
- Chicken Liver Pâté – 10 -
Roasted apple compote, fig jam, grilled baguette and two deviled eggs of the day
- Bleu Cheese Stuffed Dates – 12 -
Wrapped in crispy bacon, toasted almonds, balsamic reduction

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

- Creamy Tomato and Grilled Cheese – 7 -
Oven roasted romas, Mirepoix, garlic, touch of cream, fresh basil
- Lobster Bisque – 14 -
Slow simmered, rich flavors, chunks of fresh meat
- French Onion – 8 -
Caramelized Spanish, red, garlic, shallots, chives, sherry, beef broth, herb-garlic croutons, golden 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
- Grilled Herb Marinated Lamb Sirloin – 24 -
Sliced tender top round, over white bean - tomato ragu, sherry wilted kale, olive tapenade sauce
- 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
- Brick Pressed Chicken Breast – 17 -
Creamy mashed cauliflower, honey - thyme roasted carrots, apple cider beurre blanc
- Cider Brined Pork T-Bone – 20 -
Roasted apple - herb and cornbread stuffing, caramelized brussel sprouts, whole grain mustard sauce
- Pear and Mascarpone Sacchetto – 16 -
Fig Jam and dijon cream sauce, citrus dressed arugula, candied macadamia nuts, balsamic reduction, roesmary sea salt
- Lobster Mac and Cheese – 21 -
Cavatappi pasta, three cheeses, lobster mornay, Ritz cracker crumbs, grilled asparagus

SIDES

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

