

DINNER MENU

APPETIZERS

- Truffled Artichoke – Spinach Dip – 10 -
Golden Parmesan and cheddar cheese, sautéed garlic, leeks, carrot, herb baguette
- Pan Roasted Blue Hill Mussels – 12 -
Large sweet Maine grown mussels, simmered in white wine - tomato - basil broth, parmesan, grilled bread
- 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
- Spicy Duck Leg Drummettes – 11 -
Gently tossed with buffalo sauce and scallions, served with our house bleu cheese dressing
- Bleu Cheese Stuffed Dates – 12 -
Wrapped in crispy bacon, toasted almonds, balsamic reduction
- Chicken Liver Pâté – 10 -
Roasted apple compote, fig jam, grilled baguette and two deviled eggs of the day

SALADS

- Wilted Frisee and Poached Duck Egg – 10 -
Warm brown sugar - apple cider vinegar dressing, pickled red onion, over grilled french bread
- Iceberg Wedge – 9 -
Crisp lettuce, creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber
- Heirloom Caprese – 12 -
Thick sliced tomato, Italian Burrata, fresh basil, balsamic reduction, rosemary sea salt
- 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

- BBQ Glazed Short Ribs – 23 -
All natural beef, slow braised, parmesan - herb - sea salted steak fries, grilled zucchini and summer squash
- Grilled New York Strip – 29 -
Truffle roasted fingerling potatoes, caramelized cipollini onion - arugula - balsamic dressed salad, crumbled blue cheese, smoked bacon compound butter
- Frenched Lamb Loin Chop – 28 -
Golden pan seared, tender green lentils, roasted shallots & baby carrots, oregano - mint chimmichurri
- Organic Scottish Salmon – 19 -
Coconut milk couscous cake, grilled pineapple and peach salsa, fresh greens, cumin - lime beurre blanc
- Crispy Skinned Duck Breast – 24 -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - orange beurre blanc
- Brick Pressed Chicken Breast – 17 -
Creamy Burrata baked stuffed zucchini and summer squash, sweet potato rounds, pickled red onion, lemon - thyme pan jus
- Allspice Rubbed Pork T-Bone – 20 -
Roasted grape - fennel - prosciutto panzanella, wilted baby spinach, sage brown butter
- Ratatouille and Cheese Raviolis – 16 -
Tossed in a arugula - basil pesto, filled with Ricotta - Parmesan - goat cheese - zucchini, summer squash, bell peppers and tomato, balsamic reduction, white truffle oil
- Lobster Mac and Cheese – 22 -
Cavatappi pasta, three cheeses, lobster mornay, Ritz cracker crumbs, grilled asparagus

SIDES

- Grilled Citrus Asparagus – 4
- Cornbread Skillet – 5
- Black Forbidden Rice-Mushroom Risotto – 7
- Sautéed Zucchini and Summer Squash – 5
- Parmesan-Truffle-Steak Fries – 6

