

APPETIZERS

Tenderloin Flatbread -

Horseradish mashed potato, caramelized onion Naan, grilled scallion, truffle cheese, balsamic reduction - 14

Confit Duck Drumettes -

Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12

Wild Maine Mussels -

Green curry - ginger - white wine - coconut milk broth, roasted butternut squash, tomato, cilantro garnish, grilled bread - 14

Sweet Chili Glaze Pork Belly -

Spiced pumpkin puree, apple slaw, crispy fried shallots - 13

Mushroom Forestiere -

Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette - 9

Artichoke Dip in a Bread Bowl -

Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, toasted to golden brown - 12

SALADS

Roasted Beet Salad -

Fresh arugula, almond crusted goat cheese, orange segments, honey - dill dressing - 11

Simple Greens -

Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8

Grilled Romaine Wedge -

Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber - 10

Kale Caesar -

Torn leafy greens, house made creamy dressing, polenta croutons, pickled red onion, shaved parmesan - 12

Add to salad - Chicken 5, Salmon 7, Steak 8

SOUPS

French Onion -

Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, golden Swiss cheese - 8

Butternut Squash -

Apple, onions, carrot, sage, vegetable broth, touch of coconut milk, pepitas - 7

Lobster Bisque - Market Price -

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

ENTRÉES

Espresso Stout Braised Short Rib -

Herb mashed potato croquette, sautéed broccolini, micro greens - 24

All Natural Tenderloin -

Sriracha creamed spinach, crispy fingerling potatoes, beurre rouge sauce, red wine reduction - 35

Crispy Skinned Statler Chicken -

Golden seared sage gnocchi - roasted apples, sautéed caulilinni, shallots, cider reduction - 21

Grilled Bone-In Pork Chop -

Baked sweet potato with brown sugar, butter, cinnamon and mini marshmallows, asparagus, cranberry chutney - 25

Maple Glazed Scottish Salmon -

Five grain blend of red + white quinoa, wild rice, barley, wheat berries with pistachios and dried cranberries, grilled asparagus, orange - cumin crema - 22

Pan Roasted Duck Breast -

Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 26

Braised Lamb Shank -

Creamy white bean puree, sherry wilted kale, tomato fondue - 25

Lobster Mac and Cheese -

Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, ritz cracker crumbs, white truffle oil - 22

Vegetarian Pot Pie -

Sweet potato, carrots, peas, baby corn, in a creamy - herb vegetable stock, baked with flakey crust and mixed green salad - 16