

# 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*
- Grilled New York Strip – 28 -  
*Truffle roasted fingerling potatoes, caramelized cipollini onion - arugula - balsamic dressed salad, crumbled blue cheese, smoked bacon compound butter*
- 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

