

APPETIZERS

Cure's Charcuterie Board - 15 -

Assortment of sliced meats, pickled vegetables, spreads and grilled bread

Pan Roasted Wild Maine Mussels - 13 -

Simmered in a creamy white wine - saffron broth with shaved fennel, sweet sausage, tarragon and grilled baguette

Mushroom Forestiere - 9 -

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

Scallops and Bacon - 16 -

Pan seared diver scallops, zesty bacon - sauerkraut, deglazed with champagne vinaigrette, served over arugula

Truffled Artichoke - Spinach Dip - 10 -

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

Confit Duck Drumettes - 11 -

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

Grilled Steak & Mashed Potato Skins 12 -

Tender steak, buttery whipped potato, sharp cheddar cheese, chives, spicy sour cream

SALADS

Roasted Beet & Grilled Watermelon - 11 -

Pistachios, goat cheese, local arugula, orange - balsamic dressing

Iceberg Wedge - 9 -

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

Fried Heirloom Tomato - 12 -

Prosciutto, frisee, roasted shallots, red wine - mustard dressing, dill aioli

Simple Greens - 8 -

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

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

SOUPS

Lobster Bisque - Market Price -

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

Soup Of The Day - 7 -

Chef's hearty, flavorful, daily creation

French Onion - 8 -

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

ENTRÉES

Guava BBQ Glazed Short Ribs - 23 -

Over sea salted sweet potato fries, citrus dressed watercress salad

Grilled New York Strip - 29 -

Bacon - coriander - herb fingerling potato salad, grilled asparagus, bleu cheese butter, smoked sea salt

Honey - Chipotle Pork Chop - 21 -

Grilled corn on the cob baked with zesty mayo and sharp cheese, apple - carrot - red cabbage slaw

Pan Roasted Duck Breast - 25 -

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

Baked Stuffed Chicken Breast - 19 -

Filled with creamy Fontina cheese, spinach & prosciutto, white bean puree, grape tomatoes

Ginger Marinated Scottish Salmon - 20 -

Cranberry - walnut wild red rice, grilled asparagus, avocado puree

Rosemary Roasted Rack of Lamb - 27 -

Creamy parmesan polenta, tomato provencal, balsamic reduction, rosemary sea salt

Garden Vegetable Ratatouille - 17 -

Layers of zucchini, summer squash, red pepper, eggplant and herbs, baked with tomato sauce, served with arugula - crumbled goat cheese salad

Lobster Mac and Cheese - 22 -

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

SIDES

Cornbread with Butter & Honey - 7

Sweet Potato Fries with Dill Aioli - 6

Black Rice-Mushroom Risotto - 8

Cheesy Corn on the Cob - 4

Fingerling Potato Salad - 6

