

## APPETIZERS

### Chicken Liver Pâté - 12 -

*Brandied cherries, fig jam, pickled red onion, grilled French bread*

### Wild Maine Mussels and Frites - 14 -

*Simmered in a herb - white wine - tomato broth, crispy fries, black garlic aioli*

### 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 Drummettes - 11 -

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

## SALADS

### Roasted Beet & Grilled Watermelon - 11 -

*Pistachios, goat cheese, local arugula, raspberry - poppy seed dressing*

### 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 dressing, rosemary sea salt*

### Simple Greens - 8 -

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

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

## SOUPS

### Shrimp & Corn Chowder - 12 -

*Bacon, sweet potato, thyme, smoked paprika*

### Turmeric - Carrot - Ginger - 7 -

*Puree of coconut milk and spices topped with honey - sour cream*

### French Onion - 8 -

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

## ENTRÉES

### BBQ Glazed Short Ribs - 23 -

*Roasted sweet potato - chive and cheddar gratin, sautéed broccolini*

### Grass - Fed New York Strip - 34 -

*Bacon - coriander - herb fingerling potato salad, grilled broccolini, 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 - napa cabbage slaw*

### Pan Roasted Duck Breast - 25 -

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

### Brick Pressed Chicken Breast - 19 -

*Creamy herb white bean puree, lemon - garlic haricot vert, tomato jam*

### Ginger Marinated Scottish Salmon - 20 -

*Cranberry - walnut wild red rice, grilled zucchini and summer squash, avocado puree*

### Rosemary Roasted Rack of Lamb - 27 -

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

### Portobello & Vegetable Napoleon - 17 -

*Layers of grilled marinated mushrooms, black bean puree, zucchini, summer squash and red pepper, baked with mozzarella, served with an arugula 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

### Black Rice-Mushroom Risotto - 8

### Cheesy Corn on the Cob - 4

### Sweet Potato - Cheddar Gratin - 5

### Fingerling Potato Salad - 6

### Roasted Zucchini & Summer Squash - 6

