

APPETIZERS

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*

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*

Steak Tartare - 13 -
*Diced grass fed beef, chopped egg, chives,
capers, dijon, shallots, worcestershire, toasted
rye points*

Bleu Cheese Stuffed Dates - 12 -
*Wrapped in crispy bacon, toasted almonds,
balsamic reduction*

Pan Seared Crab Cakes - 14 -
*Smoked paprika tartar sauce, grilled lemon,
micro greens*

SALADS

Poached Pear- 11 -
*Red wine - all spice, mixed greens, aged
sherry vinaigrette, mascarpone, candied
macadamia nuts*

Iceberg Wedge - 9 -
*Crisp lettuce, creamy bleu cheese dressing,
diced bacon, chopped egg, tomato, cucumber*

Kale Caesar - 12 -
*Torn leafy greens, house made creamy
dressing, garlic croutons, shaved parmesan,
white anchovies*

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

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

SOUPS

Tomato - Basil with Grilled Cheese - 7 -
*Oven roasted romas, Mirepoix, blended
with a touch of cream*

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

Lobster Bisque - Market Price -
*Slow simmered, rich flavors of sherry and
tomato, fresh lobster meat*

ENTRÉES

Grass - Fed New York Strip - 34 -
*Twice baked potato, siracha creamed
spinach, demi glace*

Maple Glazed Scottish Salmon - 20 -
*Chipotle - mashed sweet potato, sautéed
broccolini, orange sour cream*

Red Wine Braised Short Ribs - 23 -
*Crispy parsnip-carrot-sweet potato fries,
grilled broccolini, brown sugar aioli*

Cider Brushed Grilled Pork Chop - 21 -
*New England apple - cheddar galette,
caramelized brussel sprouts, dijon sauce*

Pan Roasted Duck Breast - 25 -
*Black forbidden rice-mushroom risotto,
wilted baby spinach, white wine - balsamic
beurre blanc*

Brick Pressed Chicken Breast - 19 -
*Cumin - honey roasted root vegetables,
creamy cheesy cauliflower, caramelized onion
jam*

Roasted Rack of Lamb - 27 -
*Creamy rosemary polenta, sautéed sherry
kale, tomato fondue*

Stuffed Acorn Squash - 17 -
*Organic red quinoa, baby spinach, dried
cranberries, candied pecans, dressed baby
greens*

Lobster Mac and Cheese - 22 - -
*Cavatappi pasta, three cheeses, fresh lobster
meat, Ritz cracker crumbs, finished with
white truffle oil Add - broccolini 3.5-*

SIDES

Cornbread with Butter & Honey - 7

Black Rice-Mushroom Risotto - 8

Caramelized Brussel Sprouts - 6

Creamy Mashed Cauliflower - 6

CURE

