

SAMPLE DINNER MENU...PRICES & AVAILABILITY SUBJECT TO CHANGE

STARTERS

SPINACH & ARTICHOKE DIP

CREAMY DIP, ROASTED GARLIC CROSTINI, SHAVED PARMESAN 14

THAI CALAMARI

SWEET HOT CHILE SAUCE, CRISPY WONTONS, SRIRACHA AIOLI 11

FRIED ARTICHOKE

CORNMEAL ENCRUSTED, LEMON HERB AIOLI 10

DUCK WONTONS

DUCK CONFIT, SRIRACHA AIOLI, PINEAPPLE SALSA 10

CHARCUTERIE BOARD

CURED MEATS, ASSORTED CHEESES, HOUSE ACCOMPANIMENTS 14

ASIAN TUNA*

SESAME ENCRUSTED, ASIAN SLAW, SRIRACHA AIOLI 14

SOUPS & SALADS

SEAFOOD CHOWDER

MEDLEY OF SEAFOOD, APPLEWOOD SMOKED BACON CUP 4/BOWL 7

ONION SOUP

TOPPED WITH HOUSE CROUTONS AND MELTED FONTINA CROCK 7

HOUSE SALAD

MIXED GREENS & VEGGIES, CANDIED PECANS, DRIED CRANBERRY, MAPLE VINNY 6

CAESAR SALAD

SMALL 7 / LARGE 10

SALAD ADD ONS: CHICKEN 6, SHRIMP 8, SALMON 9

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY ALLERGIES, NOT ALL INGREDIENTS ARE LISTED

ENTREES

SALMON

CANDIED PECAN ENCRUSTED, MAPLE SAGE BUTTER, RICE PILAF 28

TERIYAKI STEAK TIPS

ONION & MUSHROOM COMPOTE, SRIRACHA AIOLI, GARLIC MASHED* 27

LAMB T-BONES

ARUGULA PESTO, MINT PAN SAUCE, GARLIC MASHED* 30

ATLANTIC HADDOCK

CRABMEAT STUFFING, TOMATO SHERRY CREAM, RICE PILAF 25

FARMHOUSE MEATLOAF

WHISKEY PEPPERCORN SAUCE, GARLIC MASHED, SWEET ONION CHUTNEY 19

SCALLOPS

APPLEWOOD BACON, HERB RISOTTO, HEIRLOOM TOMATO RELISH 28

VEAL SCHNITZEL

PARMESAN BREADED, MUSHROOM & TOMATO SHERRY CREAM, MASHED 26

SEAFOOD SAMPLER

CRABMEAT STUFFING, GARLIC MASHED, LEMON HERB BUTTER 28

BOLOGNESE

BEEF & SAUSAGE BLEND, BLACK PEPPER FETTUCINE, MARSCAPONE 22

SALTIMBOCCA

MUSHROOMS, PROSCUITTO, MARSAIA CREAM, LINGUINE
CHICKEN 24 SHRIMP 25 VEAL 26 EGGPLANT 19

VEGETABLE NAPOLEON

BREADED EGGPLANT, GRILLED VEGETABLES, TOMATO SHERRY CREAM 19

*CONSUMING RAW OR UNDERCOOKED FOODS INCREASES YOUR RISK FOR FOOD BORNE ILLNESS.

GLUTEN FREE PASTA IS AVAILABLE!