



STARTERS

SPINACH & ARTICHOKE DIP / 16

with toasted garlic crostini

CALAMARI / 14

crispy fried, chipotle aioli,
san marzano sauce

BURRATA / 15

romesco sauce, balsamic, heirloom
tomato, garlic crostini

DUCK WONTONS / 16

duck confit, asian BBQ sauce,
grilled pineapple salsa

LOBSTER BISQUE / 14

cream sherry, old bay croutons,
scallion

HOUSE SALAD / 8

mixed greens & veggies, candied
pecans, dried cranberry, maple
vinaigrette

CAESAR SALAD 8

romaine, house made dressing,
garlic croutons

BEET SALAD 10

arugula, pickled red onion, toasted
pine nuts, gorgonzola, citrus
vinaigrette

SALAD ADD ONS:

Chicken 8, Shrimp 9.5, Salmon 10

ENTREES

SHORT RIB / 38

peppercorn demi glace, garlic
mashed, horseradish sauce

ATLANTIC SALMON / 36

roasted autumn vegetables, farro,
maple mustard butter

FILET MIGNON / 42

gorgonzola encrusted, balsamic
onion & arugula salad, roasted
fingerlings, peppercorn demi glace*

BLACKENED HADDOCK / 35

tomato relish, caper remoulade,
citrus risotto, fried artichokes

SALTIMBOCCA ~

prosciutto, mushrooms, marsala
cream, linguine, & mozzarella with
chicken 33, shrimp 35,
veal 35 or eggplant 29

PARMESAN~

linguine, house made sauce,
mozzarella

chicken 31, veal 33.

or eggplant 27

VEGETABLE NAPOLEON / 29

breaded eggplant, grilled
vegetables, san marzano sauce,
mozzarella

Please share any allergies that you may have with your server
as not all ingredients are listed!

We kindly ask that you do not substitute or amend menu items.

*consuming raw or undercooked foods increases your risk for
food borne illness.

