

Appetizers, Soups and Salads

Lobster Bisque

Sherry crème fraîche, lobster medallion

cup
crock

Soup du Jour

Chef's selection from the freshest ingredients

cup
crock

Caesar Salad

Parmesan cheese crisps, white anchovies

Lanam Salad

Local greens, berries, marcona almonds, goat cheese croquettes, champagne vinaigrette

v

w/ salmon

w/ chicken

w/ petit filet

w/ chilled shrimp (3)

Shrimp Cocktail

Cocktail sauce, lemon

gf

Flatbread Pizza of the moment

Ask your server for today's selection

Diver Scallop

Pan-roasted, cauliflower purée, golden raisin pine nut agro dolce, beurre noisette

gf

Grilled Lollipop Lamb Chops

Duck fat popover, preserved lemon mint chimichurri

Burrata Salad

Stone fruit, heirloom tomatoes, mint & basil, vin cotto, brioche rusk

Before placing an order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked foods may increase the risk of food-borne illness, especially if you have certain medical conditions.

A 20% house charge and 7% Mass meals tax will be added to check totals.
The use of cellular phones is prohibited in the main dining room and lounge areas

Ricky Hebson—Executive Chef

Ryan Palmer—Sous Chef

Entrees

Lobster Risotto

Confit tomato, Aleppo pepper

Green Circle Farms Chicken Milanaise

Chicory salad, honey crisp apples, saffron aioli

Duck a l’Orange

gf

Confit duck leg, duck fat roasted fingerling potatoes, haricots vert, kumquat Grand Marnier Reduction, duck jus

Veal Oscar

gf

Yukon whipped potatoes, asparagus crab salad, hollandaise

*Lanam Burger

Caramelized onions, north country bacon, American cheese, thousand island, house kirby pickles, potato roll, fries

*Steak Frites

Grilled 8oz filet mignon, asparagus salad, truffle pecorino fries, café de Paris butter, aioli

Grilled Faroe Island Salmon

Beet puree, potato rosti, grilled broccolini, horseradish crème fraiche

Maine Lobster Cobb

gf

Local greens, crispy pancetta, heirloom tomatoes, egg, avocado, grilled corn, scallion, green goddess dressing

Oyster Mushroom Ragout

v

Pappardelle, sherry cream, brown butter lemon bread crumbs, thyme

Truffle pecorino fries, aioli	A la Carte Sides	Haricots vert
Asparagus hollandaise		Grilled broccolini
Yukon whipped potatotes		Potato rosti

*These items are served raw or undercooked,
or contain (or may contain) raw or undercooked ingredients