

Appetizers

Sesame Seared Tuna Sashimi

seaweed salad - pickled
ginger - wasabi - ginger soy

Grilled Fresh Figs

unpasteurized ricotta
raw wildflower honey

Roasted Long Stem Artichoke

mozzarella - prosciutto
aged balsamic - extra virgin oil

Burrata Ravioli

charred heirloom grape
tomato - crispy basil - aged
balsamic - extra virgin oil

Jumbo Shrimp Cocktail lemon wedge - cocktail sauce

Soups and Salads

Onion Soup Gratinée

gruyere cheese
cup | crock

Heirloom Tomato Salad

fresh mozzarella - basil
bermuda onion - aged
balsamic - extra virgin oil

Soup of the Day

cup | crock

Melon and Arugla

fennel - toasted pinenuts
soppresata - shaved
parmesan - extra virgin oil

Caesar Salad

parmesan cheese bowl
white anchovies

Entrée Selections

Lobster Pie

sherry cream sauce, topped
with ritz cracker crumbs and
served with seasonal vegetables

Chardonnay, William Hill, Napa Valley

Grilled Beef Tenderloin

truffle potato wedges
seasonal vegetable
chimichurri

Cabernet Sauvignon, Louis Martini, Sonoma

Fish and Chips

crispy fried cod loin
shoestring french fries
fresh vegetable slaw

Pseudo Sue Pale Ale, Iowa

Sesame Seared Salmon

salad of tatsoi, mushrooms
baby corn and carrots tossed
with a ponzu vinaigrette

Chardonnay, Rickshaw, California

Sweet Corn Risotto

wild mushrooms
english peas - baby arugula
shaved parmesan reggiano

Chardonnay, Todd Hollow, Medocino

Mac Lanam

8oz wagyu beef burger - fried
egg - candied bacon - chipotle
aioli - sweet potato fries

Wormtown Be Hoppy, Massachusetts

Shrimp Franchise

egg battered jumbo shrimp
fresh pasta - tomatoes - lemon
white wine - flat leaf parsley

Pinot Grigio, Santa Margarita, Trentino Italy

Veal Rib Chop Milanese

panko crusted and pan fried
salad of baby arugula
tomato - cucumber - onion
meyer lemon vinaigrette

Pinot Noir, Bouchard et Fils, France

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

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

Richard Gianelly – Executive Chef Ryan Palmer – Sous Chef

