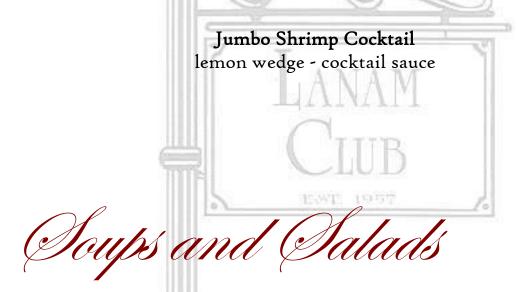
Sesame Seared Tuna Sashimi

seaweed salad - pickled ginger - wasabi – ginger soy

# Roasted Long Stem Artichoke

mozzarella - prosciutto aged balsamic - extra virgin oil **Grilled Fresh Figs** unpasteurized ricotta raw wildflower honey

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



Onion Soup Gratinée gruyere cheese cup | crock

Soup of the Day cup | crock



**Caesar Salad** parmesan cheese bowl white anchovies **Heirloom Tomato Salad** fresh mozzarella - basil bermuda onion - aged balsamic - extra virgin oil

**Melon and Arugla** fennel – toasted pinenuts soppresata - shaved parmesan – extra virgin oil

Entrée Gelections

## Lobster Pie

sherry cream sauce, topped with ritz cracker crumbs and served with seasonal vegetables *Chardonnay, William Hill, Napa Valley* 

#### Fish and Chips

crispy fried cod loin shoestring french fries fresh vegetable slaw *Psudo Sue Pale Ale, Iowa* 

#### Sweet Corn Risotto

wild mushrooms english peas - baby arugula shaved parmesan reggiano *Chardonnay, Todd Hollow, Medocino* 

## Shrimp Franchaise

egg battered jumbo shrimp fresh pasta - tomatoes - lemon white wine - flat leaf parsley *Pinot Grigio, Santa Margarita, Trentino Italy* 

# Grilled Beef Tenderloin truffle potato wedges seasonal vegetable chimichurri *Cabernet Sauvignon, Louis Martini, Sonoma*

#### Sesame Seared Salmon

salad of tatsoi, mushrooms baby corn and carrots tossed with a ponzu vinaigrette *Chardonnay, Rickshaw, California* 

## Mac Lanam

80z wagyu beef burger - fried egg - candied bacon - chipotle aioli - sweet potato fries *Wormtown Be Hoppy, Massachusetts* 

## 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