

Appetizers

Crispy Prosciutto Wrapped Mozzarella

Fresh mozzarella, Prosciutto d Parma, aged balsamic reduction

Roasted Baby Artichokes

Caper berries, shallots, oil cured roma tomatoes, olives, preserved lemon vinaigrette, shaved pecorino

Shrimp Louis Cocktail

Shredded lettuce, Bermuda onion, grated egg whites and yolks, avocado, tomato

Duck Confit Pierogi

Caramelized nectarine, goat cheese and sweet potato, sauced with a nectarine gastrique

Crab Cake

Chipotle-citrus aioli, ginger pickled cucumber, red pepper brunoise, baby greens

Fried Oysters

Tomato and corn salsa, sauce remoulade

Soups and Salads

Soup Du Jour

Your server will mention today's selection

Cup | Crock

Clam Chowder

Oyster crackers

Cup | Crock

French Onion Soup Gratinée

Gruyère cheese

Cup | Crock

Beet Carpaccio

Crumbled goat cheese, candied walnuts, baby arugula, cherry vinaigrette

Lanam Salad

Grilled baby romaine, maple cured bacon, tomato, Great Hill blue, red onion, balsamic vinaigrette

Caesar Salad

Parmesan cheese bowl
white anchovies

*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 18% gratuity 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

Entree Selections

Sole Francaise

Fresh spaghetti, cherry tomatoes and parsley tossed with a lemon butter and white wine sauce

Chardonnay, Rickshaw, California

Grilled Norwegian Salmon

Salad of oil cured olives, artichokes and roma tomatoes, tossed with baby arugula and a preserved lemon vinaigrette

Chardonnay, William Hill, Napa Valley

Chicken Marsala

Grilled chicken served over sautéed spinach, prosciutto and wild mushroom ravioli

Sauvignon Blanc, Villa Maria, New Zealand

Filet Mignon

Prime 8oz beef tenderloin, French fingerling potatoes, seasonal vegetable, spring garlic hollandaise

Cabernet Sauvignon, Louis Martini, Sonoma

Australian Rack of Lamb

Dijon and rosemary crusted, French fingerling potatoes, seasonal vegetable, lingonberry demi

Pinot Noir, Adelsheim, Willamette Valley

New England Lobster Pie

Fresh lobster meat tossed in a sherry cream sauce, topped with a ritz cracker crumbs and served with seasonal vegetable

Chardonnay, Toad Hollow, Mendocino

Roasted Cod Loin

Topped with vine ripened tomato, thyme and fennel and served with grilled radicchio and a fava bean puree

Reisling, Saint M, Germany

Wild Mushroom Risotto

Grilled shrimp, pecorino romano, sweet peas, cremini mushrooms

Pinot Grigio, Lechthaler, Trentino, Italy

Veal Rib Chop Milanese

Panko coated and pan fried, served with a spring green salad with cherry tomatoes, cucumber and red onion and a balsamic vinaigrette

Pinot Noir, Contour, California

English Pea Cannelloni

Ragu of stewed tomatoes, wild mushrooms and sweet peas

Rose, La Petite Perriere, France

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