

Appetizers

Grilled Native Peach

Crispy prosciutto, baby arugula, extra virgin oil, balsamic reduction

Pan Seared Foie Gras

Toasted brioche, baby mustard greens, apricot agrodolce

Roasted Bone Marrow

Toasted ciabatta, bacon and onion marmalade

Roasted Baby Artichokes

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

Crab Cake

Fresh jonah leg meat, chipotle-citrus aioli

Herb Seared Diver Scallops

Warm salad of sweet corn, fava beans, tomatoes and guanciale served with a lobster beurre blanc

Soups and Salads

Lobster Bisque

Brioche crostini
Cup | Crock

Corn Chowder

Oyster crackers
Cup | Crock

French Onion Soup Gratinée

Gruyère cheese
Cup | Crock

Beet Carpaccio

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

Heirloom Tomato Salad

Red onion, fresh mozzarella, basil, extra virgin oil, balsamic reduction

Caesar Salad

Parmesan cheese bowl, croutons, 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 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

Entrée Selections

Free Range Chicken

Peach glazed breast, confit leg and thigh, fingerling potatoes, seasonal vegetable

Chardonnay, Rickshaw, California

Grilled Norwegian Salmon

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

Chardonnay, William Hill, Napa Valley

Seafood Cioppino

Scallops, shrimp, salmon, countneck clams, tomato, fennel, basil, lobster broth, saffron, grilled ciabatta

Sauvignon Blanc, Villa Maria, New Zealand

Filet Mignon

Grass Fed 8oz beef tenderloin, fingerling potatoes, seasonal vegetable, foie gras compound butter

Cabernet Sauvignon, Louis Martini, Sonoma

Australian Rack of Lamb

Summer vegetable ratatouille, baby mustard greens, apricot agrodolce

Pinot Noir, Adelsheim, Willamette Valley

New England Lobster Pie

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

Chardonnay, Toad Hollow, Mendocino

Roasted Cod Loin

Sauté of shallots, maitake mushrooms and english peas, with baby mustard greens and a red bell pepper coulis

Riesling, Saint M, Germany

Shrimp and Scallop Amatriciana

Fresh rigatoni, guanciale, sweet onions, slow roasted tomatoes, pecorino romano

Pinot Grigio, Lechthaler, Trentino, Italy

Veal Rib Chop Milanese

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

Pinot Noir, Contour, California

Sweet Corn Risotto

Fava beans, roasted corn, maitake mushrooms, cherry tomatoes, pecorino romano

Rosé, Les Terrasses, France

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