

Appetizers

Baked Goat Brie for Two

Wrapped in puff pastry, focaccia crostini, marcona almonds, fresh berries, fig compote

Pan Seared Foie Gras

Toasted brioche, baby watercress, apricot agrodolce

Crab Cake

Fresh jonah leg meat, chipotle-citrus aioli

Bake Stuffed Portabella Mushroom

Chicken apple sausage, spinach, feta cheese, roasted red pepper coulis

Escargot

Served in the shell with a pernod garlic butter

Jumbo Shrimp Cocktail

Lemon wedge, cocktail sauce

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 and Watercress Salad

Granny smith apples, celery root, green onion, champagne vinaigrette

Spinach Salad

Feta cheese, sliced pear, candied pecans, red onion, cranberries, apple cider 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 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

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

Pumpkin Seed Crusted Salmon

Charred leek risotto, oil cured roma tomatoes, tomatillo salsa

Chardonnay, William Hill, Napa Valley

House Made Ricotta Gnocchi

Grilled chicken, spinach, dried cranberries, butternut and sage cream sauce

Pinot Grigio, Lechthaler, Italy

Braised Boneless Beef Short Rib

Whipped yukon potatoes, seasonal vegetable, gremolata, braising jus

Cabernet Franc, Intrinsic, Columbia Valley

Veal Rib Chop Oscar

Panko coated and pan fried, whipped yukon potatoes, lump crabmeat, fresh asparagus, sauce hollandaise

Pinot Noir, Adelsheim, Willamette Valley

Filet Mignon

Grass fed 8oz beef tenderloin, whipped yukon potatoes, sautéed wild mushrooms, madeira demi, shaved truffle

Cabernet Sauvignon, Louis Martini, Sonoma

Grilled Swordfish

Charred leek risotto, seasonal vegetable, pomegranate beurre blanc

Sauvignon Blanc, Round Pond Estate, Napa

Prosciutto Wrapped Cod Loin

Whipped yukon potatoes, seasonal vegetable, slow roasted tomato puree

Sauvignon Blanc, Villa Maria, New Zealand

Trio of Long Island Duck

Roasted breast, confit leg and thigh, sweet potato croquette, seasonal vegetable, consume

Pinot Noir, Contour, California

House Made Truffle and Three Cheese Cannelloni

Sauced with sautéed wild mushrooms, spinach, sun-dried tomatoes and sherry cream

Rose, Cloud Chaser, Provence

*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

