## Starters

Salads

Jumbo Shrimp Cocktail | 16

cocktail sauce, lemon

Caesar Salad | 12

Parmesan cheese bowl, white anchovies

**Hudson Valley Foie Gras** | 21

toasted brioche, apricot agrodolce

Baby Green Salad | 12 candied pecans, fresh berries, vanilla mascarpone vinaigrette

Soup

Soup du Jour

cup 6 | crock 8

<u> Salad Add-Ons:</u>

Clam Chowder

cup 6 | crock 8

Grilled Chicken (GF) | 8 Grilled Salmon (GF) | 18 4 oz Filet (GF) | 15

Sandwiches

Wagyu Hamburger | 19

choice of cheese, brioche bun shoestring fries Shrimp Po Boy | 18 lettuce, tomato, sauce remoulade, shoestring fries

Entrées

**Grilled Norwegian Salmon (GF)** | 32

baby kale salad, heirloom tomatoes, grilled asparagus, roasted artichokes, fig vinaigrette

**New England Lobster Pie** | 49

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

English Pea Ravioli (V) | 29

sauce of sweet peas, wild mushrooms, red onion, stewed tomato and fresh basil

Fish & Chips | 25 cod loin | cole slaw shoestring fries

**Bacon Wrapped Twin Beef Tenderloin** 

Medallions (GF) |45

whipped potato, wild mushrooms fig demi

**Breaded Veal Rib Chop Oscar** | 49 whipped potatoes, fresh asparagus,

lump crabmeat, sauce hollandaise

\*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.