

Dinner Menu

***Catch of the Day**

Chef's daily preparation of local seafood, inquire with your server.....(MKT)

***Pan Roasted Salmon**

Shanghai noodles, baby bok choy, shitake XO sauce.....38

Slow Braised Beef Short Rib Bordelaise

bone marrow mashed potatoes, horseradish-mustard jus, peas, pearl onions.....38

Hurricane Garlic Shrimp

roasted garlic, shallots, white wine, garlic butter, fresh fettuccine, daily vegetable.....32

Grilled Brined Pork Chop

goat cheese polenta, fried kale, sun dried tomato-chorizo vinaigrette.....36

Pan Roasted Statler Chicken Breast

orzo-pecorino mac & cheese, prosciutto-herb pan sauce, daily vegetable.....32

***Grilled Center Cut Beef Tenderloin**

butter whipped potatoes, green peppercorn au poivre sauce, daily vegetable.....50
add a 1/2 Maine lobster.....(MKT)

***Slow Roasted Rack of Lamb**

cauliflower purée, roasted root vegetables, mint agrodolce.....48

Spinach & Cheese Ravioli

slow roasted tomatoes, local mushrooms, baby spinach, pecorino garlic cream sauce.....32

Mediterranean Seafood Stew

*½ Maine lobster, shrimp, sea scallops, PEI mussels, littleneck clams, Kalamata olives,
smoked almond-basil pesto.....44*

Hot Boiled 2 lb Hard Shell Maine Lobster

PEI mussels, white wine & garlic broth, drawn butter.....(MKT)

Baked Stuffed 2 lb Hard Shell Maine Lobster

crab meat, shrimp, and Ritz cracker stuffing, sea scallops, drawn butter.....(MKT)

~We respectfully ask you to refrain from substitutions on Entrée menu items~

Food Allergy Notice

*Please be advised that food prepared here may contain these ingredients;
milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish*