

Dinner Menu

***Catch of the Day**

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

***Pan Roasted Salmon**

kimchi fried rice, hoisin yum yum sauce, crispy wontons.....38

Steak Frites

grilled 10 oz hanger steak, Roquefort bleu cheese butter, demi-glace, shoestring fries.....38

Hurricane Garlic Shrimp

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

Grilled Brined Pork Chop

bacon mashed potatoes, roasted pineapple & sun-dried tomato compote, pancetta halo.....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, braised cipollini onions, bone marrow bordelaise, daily vegetable..50
add a 1/2 Maine lobster.....(MKT)*

***Slow Roasted Rack of Lamb**

parsnip purée, warm frisée & mushroom salad, red wine vinaigrette, crispy potato balls...48

Burrata Cheese Ravioli

San Marzano pomodoro sauce, slow roasted cherry tomatoes, grilled squash, baby spinach..32

Mediterranean Seafood Stew

*½ Maine lobster, shrimp, 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*