



DINNER MENU | \$38

AVAILABLE FROM

AUGUST 20TH TO 23RD & 27TH TO 30TH

FIRST COURSE

CHOICE OF ONE

FIG & PROSCUITTO SALAD

BLACK MISSION FIGS,
ARUGULA, GORGONZOLA,
BLACK PEPPER, BALSAMIC
REDUCTION

NEW ENGLAND CLAM CHOWDER

TRADITIONAL NEW ENGLAND
STYLE, CLAM BROTH,
CREAM, CLAMS, POTATOES,
BACON, ONION, THYME

SOUP DU JOUR

ALTERNATES DAILY

OYSTER SAMPLER

OPTIONAL SUPPLEMENT \$10

HALF DOZEN LOCAL OYSTERS,
RED WINE MIGNONETTE,
HORSERADISH COCKTAIL
SAUCE

SECOND COURSE

CHOICE OF ONE

SALMON*

BAY OF FUNDY

PAN ROASTED, SPINACH, JASMINE RICE, ORANGE HONEY GLAZE

ROASTED CHICKEN

LANCASTER, PENNSYLVANIA

MURRAY'S FARM ORGANIC CHICKEN BREAST, SUN-DRIED TOMATO RISOTTO, BROCCOLINI

BUTTERNUT SQUASH RAVIOLI

BROWN BUTTER, APPLE, SAGE, PINE NUTS

LAMB SHANK*

DENVER, COLORADO

BRAISED IN RED WINE AND ROSEMARY, SERVED OVER ASPARAGUS AND WHITE BEAN RAGOUT

SCALLOP SCAMPI

BAY OF FUNDY

ROCK SHRIMP, SUN-DRIED TOMATOES, FRESH HERBS, GARLIC BUTTER LINGUINE

THIRD COURSE

CHOICE OF ONE

BOSTON CREAM PIE DUO

MINI BOSTON CREAM PIE, BCP ICE CREAM
(CONTAINS NUTS)

PARKER'S CHEESE BOARD

NEW ENGLAND CHEESES, FRENCH BREAD,
ORGANIC HONEY

*MASSACHUSETTS FOOD ESTABLISHMENT REGULATIONS REQUIRE THE IDENTIFICATION OF FOOD PRODUCTS WHICH IF SERVED RAW OR UNDERCOOKED CAN INCREASE THE RISK OF ILLNESS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

NO SUBSTITUTIONS.