

STARTERS

LOBSTER CARGOT 22

garlic herb butter / tres bonne gouda / grilled crostini

CLAMS CASINO 19

applewood-smoked bacon / peppers / shallots buttered breadcrumbs

ARANCINI 19

short rib / whitney cheese / roasted red pepper / herbs

LOBSTER BISQUE (*) 16

fresh lobster / caramelized fennel

BREAD BOARD 6

parker house rolls / ciabatta / sweet cream butter / maple butter

BEET TARTARE (V) 18

smoked ricotta / hazelnuts / dilly beans / everything spice crackers caper rémoulade

CHILLED JUMBO SHRIMP GAZPACHO (8) 19

pickled vegetable relish / horseradish aioli

BEEF CARPACCIO* 20

prime beef striploin / crispy focaccia / caramelized spiced figs black pepper yogurt / mint oil

BUTTER LETTUCE (7) 16

roasted grapes / shaved red onion / roasted apple green goddess / herb & garlic crumbs

BURRATA (8) 20

roasted peaches / crispy prosciutto / arugula / pickled red onion pistachio / balsamic pearls / sherry & walnut vinaigrette

ENTRÉES

PAPPARDELLE ALLA BOLOGNESE 38

pancetta / beef / tomato / fresh pappardelle pasta parmesan cheese

SWORDFISH (8) 44

roasted garlic ricotta / grilled mushroom & corn ragout cilantro pistou

ROSEMARY CHICKEN & DUMPLINGS 39

lemon green beans / toasted hazelnut / black pepper gravy

GRILLED BEEF SHORT RIB (8) 41

dill corn sauce / broccolini / roasted garlic mash

LAMB LOIN PERSILLADE* 66

crispy polenta / green onion jus / chardonnay-braised vegetables

PASTRAMI-CRUSTED TOFU (*) (7) 32

toasted caraway polenta / heirloom carrots tuckerman's mustard vinaigrette

GULF OF MAINE COD 42

crab & ritz crust / corn & green bean succotash / potato velouté

DIVER SCALLOPS (8) 49

smoked pea & butter emulsion / bacon lardon tarragon & maple-glazed heirloom carrots

BEEF FILET* (*) 65

potato gratin / confit tomatoes / garlic rapini sauté / bordelaise

PORK TENDERLOIN* 40

corn flake crust / red flannel hash / romesco sauce

gluten-friendly bread available upon request

gluten-friendly vegetarian