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## Starters

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### COASTAL FISH CHOWDER

Herb Crostini  
9

### VENISON CARPACCIO

Jarlsberg Croquettes, Watercress,  
Balsamic Reduction  
16

### CHEESE PLATE

Locally Sourced Brie,  
Blue and Cheddar Cheese  
18

### BBQ LAMB LOLLIPOPS

Cucumber, Tomato,  
English Pea Corn Succotash,  
Red Pepper Gremolata  
15

### STEWED NEW HAMPSHIRE MUSHROOMS

Chestnut, Elm, Blue,  
King Oyster, Puff Pastry  
15

### PAN SEARED SCALLOPS

Pork Belly, Maple Carrot Purée,  
Toasted Cashews, Lemon Beurre Blanc  
17

### APPLE BUTTERNUT SQUASH SOUP

Apple Chips  
10

### TASSO HAM AND CRAB

STUFFED OYSTERS  
Red Pepper Cream  
19

### RUSTIC CURED MEATS

Champagne Whole Grain Mustard,  
House Pickled Vegetables, French Bread  
18

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## Salads

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### SPINACH SALAD

Crispy Fried Goat Cheese, Dried Cranberries,  
Apricots, Spiced Marcona Almonds, Pancetta Crisp,  
Brown Sugar Blackberry Vinaigrette  
14

### BABY RED OAK AND ENDIVE SALAD

Butternut Squash, Apple Pear Chutney,  
Crispy Corn Bread, Champagne Thyme Vinaigrette  
14

### SIGNATURE CAESAR

Brioche Croutons, Parmesan Cheese,  
Grape Tomatoes, White Anchovies  
14

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## Mains

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### GRILLED PRIME RIBEYE

Maple Buttered Brussels Sprouts,  
Fingerling Potatoes, Sautéed Mushrooms,  
Sherry Garlic Au Jus  
46

### MISTY KNOLL CHICKEN BREAST

Oven Roasted Squash, Blistered Tomatoes,  
New Potatoes, Tomato Basil Broth  
29

### TENDERLOIN OF BEEF AND GRILLED SHRIMP

Broccolini, Carrots, Au Gratin Potatoes,  
Woodford Reserve Veal Reduction  
47

### POLENTA AND GARBANZO FLOUR CAKE

Saffron, Herbs, Avocado, Ratatouille, Garlic Confit,  
Roasted Pepper Infused Oil, Spinach Purée,  
Corn Kernels  
29

### JAMISON FARMS LAMB SHANK

Black Barrel Whiskey Braised, Beet Purée,  
Red Smashed Potatoes, Asparagus,  
Blackberry Fig Compote Demi  
42

### MAPLE BRAISED BEEF SHORT RIB

Pappardelle Pasta, Mixed Mushrooms,  
Asparagus, Tomatoes, Spinach, Mozzarella Pearls,  
Toasted Pine Nuts, Red Wine Veal Reduction  
38

### CRANBERRY CRUSTED SALMON

Spaghetti Squash, Haricot Verts,  
Wild Rice Pilaf, Herb Beurre Blanc  
36

### GEORGES BANK SCALLOPS

Green Pea Purée, Artichoke Rice Cakes, Peppers, Spinach,  
Mango Pineapple Cipollini Relish, Cashew Crumbs  
36

### LEMON HERB TOFU

Risotto Style Faro, Baby Bok Choy,  
Ginger Carrot Apple Reduction  
28

### HONEY LEMON GLAZED PORK LOIN

Bacon, Pancetta Kale Cannellini Bean Ragoût,  
Sweet Potato, Beet Purée, Whole Grain Mustard Cream  
38

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.  
As a courtesy to others, please turn off your cell phone and accompany children under the age of 14 on the dance floor.