

DINNER MENU - \$40



STARTER:

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

PARMESAN CROUTONS

SCARLET SALAD

DRIED CRANBERRIES, CRISPY SHALLOTS

ENTRÉE:

CHICKEN POT PIE

RED BLISS POTATOES, PEAS AND CARROTS
UNDER A FLAKY CRUST

SIRLOIN STEAK TIPS | 12OZ

GRILLED MEDIUM, COGNAC PEPPERCORN CREAM,
SEASONAL VEGETABLE + STARCH

POTATO CRUSTED HADDOCK

SWEET CORN AND BACON CHOWDER

DESSERT:

WARM FLOURLESS CHOCOLATE CAKE

VANILLA ICE CREAM

CARROT CAKE

CREAM CHEESE FROSTING

**MENUS ARE SEASONAL AND SUBJECT TO CHANGE
PRICE NOT INCLUSIVE OF TAX OR GRATUITY**

DINNER MENU - \$47



STARTER:

CORN CHOWDER

ROASTED BEET SALAD

FETA, RADICCHIO, RADISH, CANDIED PECANS

CHESTNUT RAVIOLI

HEIRLOOM SQUASH, PARMESAN, PEPITAS

ENTRÉE:

FILET MIGNON | 6OZ

GRILLED MEDIUM, BORDELAISE,
SEASONAL VEGETABLE + STARCH

ROASTED CHICKEN BREAST

CIDER VINAIGRETTE, SEASONAL VEGETABLE + STARCH

PAN ROASTED SALMON

WHITE BALSAMIC GLAZE, SEASONAL VEGETABLE + STARCH

VEGETABLE RISOTTO

SWEET BUTTER, PARMESAN

DESSERT:

WARM FLOURLESS CHOCOLATE CAKE

VANILLA ICE CREAM

CARROT CAKE

CREAM CHEESE FROSTING

S'MORES CHEESECAKE

DARK CHOCOLATE, GRAHAM CRACKER, TORCHED
MARSHMALLOW

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DINNER MENU - \$55

STARTER:

LOBSTER RISOTTO

TUNA TARTAR

POTATO GNOCCHI

SNAP PEAS, SHIITAKE MUSHROOMS, PARMESAN

SALAD:

SOUP OF THE DAY

CAESAR SALAD

PARMESAN CROUTONS

ROASTED BEET SALAD

FETA, RADICCHIO, RADISH, CANDIED PECANS

ENTRÉE:

ROASTED CHICKEN BREAST

CIDER VINAIGRETTE, SEASONAL VEGETABLE + STARCH

NEW YORK SIRLOIN | 12OZ

GRILLED MEDIUM, SEASONAL VEGETABLE + STARCH

SEARED SEA SCALLOPS

ROASTED TOMATO AIOLI, CHIVES,

SEASONAL VEGETABLE + STARCH

VEGETABLE RISOTTO

SWEET BUTTER, PARMESAN

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

VANILLA ICE CREAM

CARROT CAKE

CREAM CHEESE FROSTING

S'MORES CHEESECAKE

DARK CHOCOLATE, GRAHAM CRACKER, TORCHED

MARSHMALLOW

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DINNER MENU - \$65

STARTER:

OYSTERS ON THE HALF SHELL

CUCUMBER, WASABI

ICED SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON

SALAD:

ROASTED BEET SALAD

FETA, RADICCHIO, RADISH, CANDIED PECANS

BABY ICEBERG LETTUCE WEDGE

GREAT HILL BLUE CHEESE, DOUBLE SMOKED BACON,

DILL PICKLED CHERRY TOMATOES

CAESAR SALAD

PARMESAN CROUTONS

ENTRÉE:

SURF & TURF

6OZ FILET MIGNON GRILLED MEDIUM, LUMP CRAB
CAKE, BEARNAISE, SEASONAL VEGETABLE + STARCH

STEAK AU POIVRE | 10OZ FILET

GRILLED MEDIUM, SEASONAL VEGETABLE + STARCH

GRILLED MUSTARD PORK CHOP

APPLE BUTTER, SEASONAL VEGETABLE + STARCH

NEW ENGLAND SEAFOOD BAKE

SHRIMP, HADDOCK, SCALLOPS, BREAD CRUMBS,

LEMON VINAIGRETTE, SEASONAL VEGETABLE +
STARCH

DESSERT

WARM FLOURLESS CHOCOLATE CAKE

VANILLA ICE CREAM

CARROT CAKE

CREAM CHEESE FROSTING

S'MORES CHEESECAKE

DARK CHOCOLATE, GRAHAM CRACKER, TORCHED
MARSHMALLOW

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BRUNCH MENU - \$27

STARTER:

HOUSE MADE GRANOLA
VANILLA YOGURT, FRESH BERRIES
SEASONAL FRUIT

ENTRÉE: (PLEASE SELECT THREE)

**COUNTRY SAUSAGE AND SHARP
CHEDDAR STRATA**

MIXED GREENS

OR

BANANAS FOSTER FRENCH TOAST

HOUSE SMOKED BACON

OR

CHICKEN AND APPLE SALAD

CELERY, WALNUTS, GRAINY MUSTARD

VINAIGRETTE, ROBINSON FARM CHEESE

OR

QUICHE LORRAINE

HOMEFRIES

OR

SMOKED SALMON CAESAR SALAD

PARMESAN CROUTONS

DESSERT:

WARM FLOURLESS CHOCOLATE CAKE

VANILLA ICE CREAM

NONA'S LOCAL SORBET

FLAVORS SUBJECT TO CHANGE

SERVED WITH COFFEE + TEA

BRUNCH OPTIONS ARE ONLY AVAILABLE ON SUNDAY

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LUNCHEON MENU - \$27



STARTER:

SCARLET SALAD

DRIED CRANBERRIES, CRISPY SHALLOTS

NEW ENGLAND CLAM CHOWDER

ENTRÉE:

STEAK AND CHEESE SANDWICH

PEPPERS, ONIONS, HAND CUT FRIES

CHICKEN AVOCADO SANDWICH

ICEBERG, CHEDDAR CHEESE, SUNDRIED TOMATO

MAYONNAISE, HAND CUT FRIES

BAKED HADDOCK SANDWICH

APPLE RADISH SLAW, TARTAR SAUCE,

HAND CUT FRIES

DESSERT:

WARM FLOURLESS CHOCOLATE CAKE

VANILLA ICE CREAM

NONA'S LOCAL SORBET

FLAVORS SUBJECT TO CHANGE

SERVED WITH COFFEE + TEA

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LUNCHEON MENU - \$37



STARTER:

SOUP OF THE DAY

ROASTED BEET SALAD

FETA, RADICCHIO, RADISH, CANDIED PECANS

CHESTNUT RAVIOLI

HEIRLOOM SQUASH, PARMESAN, PEPITAS

ENTRÉE:

SIRLOIN STEAK TIPS | 8OZ

GRILLED MEDIUM, COGNAC PEPPERCORN CREAM

GRILLED CHICKEN FETTUCCINE

ROMA TOMATOES, BABY SPINACH, PARMESAN

BAKED HADDOCK

HERB CRUMBS, ROASTED TOMATO AIOLI,

SEASONAL VEGETABLE + STARCH

VEGETABLE RISOTTO

SWEET BUTTER, PARMESAN

DESSERT:

WARM FLOURLESS CHOCOLATE CAKE

VANILLA ICE CREAM

S'MORES CHEESECAKE

DARK CHOCOLATE, GRAHAM CRACKER, TORCHED

MARSHMALLOW

SERVED WITH COFFEE + TEA

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PASSED HORS D'OEUVRES



CAPRESE SKEWERS – \$36 (GF)

CURED MEATS, MOZZARELLA, PICKLED CHERRY TOMATO

COCONUT CHICKEN SATAY - \$36

SWEET CHILI VINAIGRETTE

SCALLOPS + BACON - \$42

FRIED SHRIMP WONTON - \$42

EDAMAME HUMMUS

SPICY TUNA TARTAR - \$42 (GF)

CUCUMBER + WASABI

STUFFED MUSHROOMS - \$36

SWEET ITALIAN SAUSAGE + SPINACH

BEEF EMPANADAS - \$42

CHEDDAR CHEESE, TOMATO HORSERADISH AIOLI

**GARLIC CROSTINI WITH ROASTED TOMATO –
\$30 (VEG)**

HONEY ORANGE GLAZE

BIANCO AND SONS SAUSAGE SKEWERS - \$36

PEPPERS, ONIONS

SPINACH AND CLOUMAGE TARTS - \$30 (VEG)

* PRICED PER DOZEN

* ONE DOZEN MINIMUM

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PIZZAS



MARGHERITA - \$11

SAN MARZANO TOMATO, BASIL, FRESH MOZZARELLA

LOBSTER BAKE - \$17

SWEET CORN, CHORIZO, NEW POTATOES

FIG + PANCETTA - \$14

CARAMELIZED ONION, GOAT CHEESE, ARUGULA, PORT WINE FIGS

HOUSE SMOKED SALMON - \$15

CAPERS, RED ONION, ARUGULA, CRÈME FRAICHE

LAMB SAUSAGE - \$14

SPICY MERGUEZ, FETA, CHICKPEAS, MINT

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STATIONARY HORS D'OEUVRES

ARTISANAL CHEESES - \$5 PER PERSON

FRESH BERRIES + ASSORTED CRACKERS

BAKED BRIE EN CROUTE - \$90

RUSTIC PEASANT BREAD + FIG JAM

WARM CRAB AND VERMONT CHEDDAR DIP

- \$7 PER PERSON

LAVASH CRACKERS

NEW ENGLAND RAW BAR - \$22 PER PERSON

SHRIMP, LITTLE NECKS, OYSTERS, LOBSTER TAIL, CRAB SALAD, COCKTAIL SAUCE + LEMON + HORSERADISH

ANTIPASTI PLATE - \$9.00 PER PERSON

SEASONAL HUMMUS, ROASTED & PICKLED VEGETABLES, CURED MEATS, MOZZARELLA, OLIVES

ICED SHRIMP COCKTAIL - \$3.75 PER PIECE

COCKTAIL SAUCE

SLICED FRUIT PLATTER - \$4 PER PERSON

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