

**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*

**12OZ. SIRLOIN STEAK TIPS**

*Grilled medium, cognac peppercorn cream,  
seasonal vegetable and starch*

**POTATO CRUSTED HADDOCK**

*Sweet corn and bacon chowder*

**DESSERT**

**WARM FLOURLESS CHOCOLATE CAKE**

*Vanilla ice cream*

**CARROT CAKE**

*Cream cheese frosting*

**SERVED WITH COFFEE + TEA**

*Menus are seasonal and subject to change.*

*Prices do not include tax or gratuity.*



**DINNER MENU - \$47**

**STARTER**

**CORN CHOWDER**

**CAESAR SALAD**

*Parmesan croutons*

**PUMPKIN RAVIOLI**

*Sweet potato, cauliflower, pepitas*

**ENTRÉE**

**6OZ. FILET MIGNON**

*Grilled medium, bordelaise, seasonal vegetable and starch*

**CAST IRON CHICKEN**

*Citrus jus, seasonal vegetable and starch*

**PAN ROASTED ATLANTIC SALMON**

*Aged balsamic, seasonal vegetable and starch*

**VEGETABLE RISOTTO**

*Sweet butter, parmesan*

**DESSERT**

**WARM FLOURLESS CHOCOLATE CAKE**

*Vanilla ice cream*

**CARROT CAKE**

*Cream cheese frosting*

**HONEY ALMOND CHEESECAKE**

*Rosemary fig, rum butter*

**SERVED WITH COFFEE + TEA**

*Menus are seasonal and subject to change.*

*Prices do not include tax or gratuity.*



**DINNER MENU - \$55**

**STARTER**

**LOBSTER RISOTTO**

**TUNA TARTARE**

**POTATO GNOCCHI**

*Duck confit, grilled radicchio, rosemary, orange*

**SALAD**

**SOUP OF THE DAY**

**CAESAR SALAD**

*Parmesan croutons*

**BEET + CITRUS SALAD**

*Maplebrook feta, cilantro, dill, toasted almonds*

**ENTRÉE**

**CAST IRON CHICKEN**

*Citrus jus, seasonal vegetable and starch*

**12OZ. NEW YORK SIRLOIN**

*Grilled medium, seasonal vegetable and starch*

**SEARED SEA SCALLOPS**

*Green goddess aioli, chives, seasonal vegetable and starch*

**VEGETABLE RISOTTO**

*Sweet butter, parmesan*

**DESSERT**

**WARM FLOURLESS CHOCOLATE CAKE**

*Vanilla ice cream*

**CARROT CAKE**

*Cream cheese frosting*

**HONEY ALMOND CHEESECAKE**

*Rosemary fig, rum butter*

**SERVED WITH COFFEE + TEA**

*Menus are seasonal and subject to change.*

*Prices do not include tax or gratuity.*



**DINNER MENU - \$65**

**STARTER**

**OYSTERS ON THE HALF SHELL**

*Cucumber, wasabi*

**ICED SHRIMP COCKTAIL**

*Cocktail sauce, lemon*

**SALAD**

**BEET + CITRUS SALAD**

*Maplebrook feta, cilantro, dill, toasted almonds*

**BABY ICEBERG LETTUCE**

*Tomato, bacon, blue cheese, radish*

**CAESAR SALAD**

*Parmesan croutons*

**ENTRÉE**

**SURF + TURF**

*6oz. filet mignon grilled medium, lump crab cake, béarnaise, seasonal vegetable and starch*

**STEAK AU POIVRE | 10OZ. FILET**

*Grilled medium, seasonal vegetable and starch*

**GRILLED SWORDFISH**

*Lemon herb relish, seasonal vegetable and starch*

**NEW ENGLAND SEAFOOD BAKE**

*Shrimp, haddock, scallops, bread crumbs, lemon vinaigrette, seasonal vegetable and starch*

**DESSERT**

**WARM FLOURLESS CHOCOLATE CAKE**

*Vanilla ice cream*

**CARROT CAKE**

*Cream cheese frosting*

**HONEY ALMOND CHEESECAKE**

*Rosemary fig, rum butter*

**SERVED WITH COFFEE + TEA**

*Menus are seasonal and subject to change.*

*Prices do not include tax or gratuity.*



# PASSED HORS D'OEUVRES

## **CAPRESE SKEWERS | \$36**

*Cured meats, mozzarella, pickled cherry tomato*

## **COCONUT SHRIMP | \$42**

*Sweet chili vinaigrette*

## **CHICKEN SALTIMBOCCA | \$36**

*Sage, prosciutto, parmesan*

## **SCALLOPS + BACON | \$42**

## **LOBSTER CROQUETTES | \$42**

*Lemon dill aioli*

## **SPICY TUNA TARTAR | \$42**

*Cucumber, wasabi*

## **SESAME STEAK SKEWERS | \$42**

## **BUTTERNUT SQUASH BRUSCHETTA | \$30**

*Apples, goat cheese*

## **MINI GRILLED CHEESE | \$36**

*Tomato soup*

## **WILD MUSHROOMS TARTS | \$32**

*Truffle, spinach, goat cheese*

*Priced per dozen*

*One dozen minimum order*

*Menus are seasonal and subject to change*

*Prices do not include tax or gratuity*



# STATIONARY HORS D'OEUVRES

## **ARTISANAL CHEESES | \$5/PERSON**

*Fresh berries, assorted crackers*

## **BAKED BRIE EN CROUTE | \$45**

*Rustic peasant bread*

*Choice of fig jam –or– cranberry chutney*

## **WARM CRAB + VERMONT CHEDDAR DIP | \$7/PERSON**

*Lavash crackers*

## **NEW ENGLAND RAW BAR | \$22/PERSON**

*Shrimp, little necks, oysters, lobster tail,  
crab salad, cocktail sauce, lemon, horseradish*

## **CHARCUTERIE BOARD | \$12/PERSON**

*Cured meats, cheeses, parmesan crisps,  
pickled vegetables, whole grain mustard*

## **ICED SHRIMP COCKTAIL | \$3.75/PIECE**

*Cocktail sauce*

## **SLICED FRUIT PLATTER | \$4/PERSON**

## **VEGETABLE CRUDITÉ | \$4/PERSON**

*Seasonal dip*

*Menus are seasonal and subject to change*

*Prices do not include tax or gratuity*



# 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*

## **ROASTED WILD MUSHROOM | \$14**

*Porcini, parmesan, fresh thyme*

## **HOUSE-SMOKED DUCK PASTRAMI | \$14**

*Spicy Creole mustard, pickled cabbage*

*Menus are seasonal and subject to change  
Prices do not include tax or gratuity*



**LUNCH MENU - \$27**

**STARTER**

**SCARLET SALAD**

*Dried cranberries, crispy shallots*

**NEW ENGLAND CLAM CHOWDER**

**ENTRÉE**

**STEAK + CHEESE SANDWICH**

*Peppers, onions, hand cut fries*

**CHICKEN AVOCADO SANDWICH**

*Vermont cheddar, green goddess aioli, hand cut fries*

**CRISPY FISH SANDWICH**

*Kimchi slaw, sesame vinaigrette, hand cut fries*

**DESSERT**

**WARM FLOURLESS CHOCOLATE CAKE**

*Vanilla ice cream*

**NONA'S LOCAL SORBET**

*Flavors subject to change*

**SERVED WITH COFFEE + TEA**

*Menus are seasonal and subject to change.*

*Prices do not include tax or gratuity.*





**LUNCH MENU - \$37**

**STARTER**

**SOUP OF THE DAY**

**BEET + CITRUS SALAD**

*Maplebrook feta, cilantro, dill, toasted almonds*

**PUMPKIN RAVIOLI**

*Sweet potato, cauliflower, pepitas*

**ENTRÉE**

**8OZ. SIRLOIN STEAK TIPS**

*Grilled medium, cognac peppercorn cream,  
seasonal vegetable and starch*

**GRILLED CHICKEN FETTUCCINE**

*Roma tomatoes, baby spinach, parmesan*

**BAKED HADDOCK**

*Herb crumbs, green goddess aioli,  
seasonal vegetable and starch*

**VEGETABLE RISOTTO**

*Sweet butter, parmesan*

**DESSERT**

**WARM FLOURLESS CHOCOLATE CAKE**

*Vanilla ice cream*

**HONEY ALMOND CHEESECAKE**

*Rosemary fig, rum butter*

**SERVED WITH COFFEE + TEA**

*Menus are seasonal and subject to change.*

*Prices do not include tax or gratuity.*



**BRUNCH MENU \$27**

**STARTER**

**HOUSE MADE GRANOLA**

*Vanilla yogurt, fresh berries*

**SEASONAL FRUIT**

**ENTRÉE**

**COUNTRY SAUSAGE +**

**SHARP CHEDDAR STRATA**

*Mixed greens*

**BANANAS FOSTER FRENCH TOAST**

*House – smoked bacon*

**CHICKEN + APPLE SALAD**

*Celery, walnuts, grainy mustard vinaigrette,*

*Robinson Farm cheese*

**QUICHE LORRAINE**

*Homefries*

**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**

*Please select three of the five entrees to serve.*

*Menus are seasonal and subject to change.*

*Prices do not include tax or gratuity.*

