

DINNER MENU - \$40

STARTER

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

parmesan croutons

SCARLET SALAD

dried cranberries, crispy shallots

ENTRÉE

CAST IRON CHICKEN

smashed garlic jus, seasonal vegetable and starch

12OZ. SIRLOIN STEAK TIPS

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

POTATO CRUSTED HADDOCK

sweet corn and bacon chowder

DESSERT

FLOURLESS CHOCOLATE CAKE

salted peanut brittle

CARROT CAKE

cream cheese icing

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

Prices do not include tax or gratuity.



DINNER MENU - \$55

STARTER

OYSTERS ON THE HALF SHELL
TUNA TARTARE
ICED JUMBO SHRIMP

SALAD

NEW ENGLAND CLAM CHOWDER
CAESAR SALAD

parmesan croutons

ROASTED BEET SALAD

arugula, balsamic, goat cheese, walnuts

ENTRÉE

CAST IRON CHICKEN

smashed garlic jus, seasonal vegetable and starch

12OZ. NEW YORK SIRLOIN

grilled medium, seasonal vegetable and starch

PAN ROASTED SALMON

cucumber yogurt, chives, seasonal vegetable and starch

SPRING VEGETABLE TAGLIATELLE

lemon pasta, zucchini, peas, tomato

DESSERT

FLOURLESS CHOCOLATE CAKE

salted peanut brittle

CARROT CAKE

cream cheese icing

STRAWBERRY SHORTCAKE BREAD PUDDING

vanilla ice cream

SERVED WITH COFFEE + TEA

Menus are seasonal and subject to change.

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