



APPETIZERS

Garlicky Shrimp GREEN OLIVES, ROSEMARY, ROASTED TOMATO 16.

Spicy Tuna Tartare* CUCUMBER, WASABI AIOLI, LEMON VINAIGRETTE 17.

RAW BAR

Iced Jumbo Shrimp 18.

Chilled Crab Salad AVOCADO, CELERY, GRAINY MUSTARD 16.

Local Oysters* 3. EACH

SALADS

Roasted Beet, Arugula and Apple Salad FENNEL, WALNUTS, GRAINY MUSTARD, ROBINSON FARM CHEESE 14.

Cobb Salad GRILLED CHICKEN, BACON, BLUE CHEESE, TOMATO, HARD COOKED EGG 14.

Seared Tuna Salad* QUINA, BEETS, AVOCADO, WASABI AIOLI 21.

GLUTEN FREE MENU

Scarlet Salad FIELD GREENS, CRANBERRIES 6./9.

Classic Caesar Salad 6./9.

ADD CHICKEN 6.5 SHRIMP* 8.5/16. SALMON* 10. STEAK TIPS* 12.

TABLE SIDES

Maple Roasted Brussels Sprouts 8.

Garlic Mashed Potatoes 5.

Roasted Yukon Potatoes 5.

Mashed Butternut Squash 7.

Sautéed Spinach 6.

STEAKS

Filet Mignon*

Bone-In Rib Eye* 20 oz. 37.

6 oz. 28. **10 oz.** 39.

New York Sirloin* 12 oz. 32.

Sirloin Steak Tips* 12 oz. 23.

ENTREES

Black Angus Burger* 15.

CHOICE OF CHEESE, MIXED GREENS SALAD

ADD BACON, MUSHROOMS OR CARAMELIZED ONIONS — 1.5 EACH

Chicken Avocado Sandwich 16.

VERMONT CHEDDAR, MIXED GREENS SALAD, SUN-DRIED TOMATO AIOLI

Hanger Steak* 26. GARLIC MASHED POTATOES, ARUGULA SALAD, BONE MARROW BUTTER

Crispy Potato-Crusted Haddock 22. SWEET CORN AND BACON CHOWDER

Seared \$10K Tuna* 28. BLISTERED GREEN BEANS, WASABI AIOLI, FRIED RICE

Pan Roasted Salmon* 24. BUTTERNUT SQUASH, MAPLE ROASTED BRUSSELS SPROUTS, HAZELNUTS, HORSERADISH CREAM

Cast Iron Chicken 26. BRAISED GREENS, ROSEMARY POTATOES, GARLIC JUS

ADD-ONS

Jumbo Grilled Shrimp
8.5/16.

Lobster Tail* 18.

Sauce Bordelaise 2.5

Bleu Cheese

Compound Butter 1.5

11.16.20

BEFORE PLACING YOUR ORDER, INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.