



GLUTEN FREE MENU

TABLE SIDES

- Maple Roasted Brussels Sprouts 8.
- Garlic Mashed Potatoes 6.
- Roasted Yukon Potatoes 6.
- Mashed Butternut Squash 7.
- Sautéed Spinach 6.

ADD - ONS

- Jumbo Grilled Shrimp 9./16.
- Lobster Tail* 18.
- Sauce Bordelaise 2.5
- Bleu Cheese Compound Butter 2.

12.10.20

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 17.
- Seared Tuna Salad* QUINA, BEETS, AVOCADO, WASABI AIOLI 25.

- Scarlet Salad FIELD GREENS, CRANBERRIES 6./9.
- Classic Caesar Salad 6./9.
- ADD CHICKEN 7. SHRIMP* 9./16. SALMON* 14. STEAK TIPS* 14.

STEAKS

- Filet Mignon* 6 oz. 28. 10 oz. 39.
- Bone-In Rib Eye* 20 oz. 39.
- New York Sirloin* 12 oz. 32.

ENTREES

- Black Angus Burger* 16.
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* 27. GARLIC MASHED POTATOES, ARUGULA SALAD, BONE MARROW BUTTER
- Crispy Potato-Crusted Haddock 26. SWEET CORN AND BACON CHOWDER
- Seared \$10K Tuna* 29. BLISTERED GREEN BEANS, WASABI AIOLI, FRIED RICE
- Pan Roasted Salmon* 26. BUTTERNUT SQUASH, MAPLE ROASTED BRUSSELS SPROUTS, HAZELNUTS, HORSERADISH CREAM
- Cast Iron Chicken 26. BRAISED GREENS, ROSEMARY POTATOES, GARLIC JUS