

DINNER MENU

Starters

New England Clam Chowder
Cup 6 Bowl 8

Soup du Jour
Cup 5 Bowl 7

“Spring Rising” 13 / 11

Roasted asparagus, new potatoes, wild mushrooms,
flax seed, mustard vinaigrette

Caesar Salad 10 / 9

Romaine lettuce, white anchovy, croutons, parmesan
cheese, house made Caesar dressing

Primavera Panzanella 12 / 10

Artichokes, spring beets, onions, capers, croutons,
provolone, house vinaigrette

Porcini Arancini 10

Lemon, chives, garlic, fresh herbs, parsley, sundried
tomato-basil pesto

Smoked Salmon Crostini 15

Roasted anchovy & olive tapenade, pea tendrils,
olive oil toast

**Salad Additions: Grilled Chicken 4, Sautéed Shrimp 7, Seared Cod 6 or Lobster Salad 13*

Dinner Entrees

Available after 5:00pm

Prosciutto Wrapped Cod 24

Lemon, fresh herbs, minted pea puree, pickled beets, radish, new potatoes, beurre blanc

Bone-in Sirloin 38

14oz. Bone-in steak, gremolata crust, swiss chard, olive oil, potato puree, red wine demi-glace

Lamb Ragu Primavera 24

Braised lamb, fresh peas, carrots, asparagus, red wine, fresh pasta, garlic, shallots

Chicken Tagine 24

Baby carrots, preserved lemons, olive oil poached tomatoes, fresh herbs, cilantro-ginger cous cous

6oz. or 8oz. Filet 30/34

Potato puree, red wine demi-glace, frizzled onions

Sides

Spinach, Asparagus, Potato Puree, Wild Mushrooms, Cous Cous, Baked Potato 3

Before ordering, please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats or fish may cause a food borne illness

EXECUTIVE CHEF: JAMES O'CONNOR