

# DINNER MENU

## SOUP & SALAD

**New England Clam Chowder**  
Cup 6 Bowl 8

**Soup du Jour**  
Cup 5 Bowl 7

**“C” Blast 11 / 9**

Pink grapefruit, orange segments, avocado, pomegranate seeds, goat cheese, greens, citrus vinaigrette

**Caesar Salad 10 / 9**

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

**Winter Warmer 12 / 10**

Quinoa, wild rice, raisins, beets, scallions, mixed greens, champagne vinaigrette

**House Salad 9 / 8**

Tomatoes, cucumbers, red onion, carrots, mixed greens, house vinaigrette

*\*\*Add grilled Chicken 4, Shrimp 7, Atlantic Salmon 5 or Lobster salad 13 to any salad\*\**

## APPETIZERS

**Shrimp Pillows 8**

Shrimp mousse, ginger, garlic, scallions, pickled Asian vegetables, tamarind dipping sauce

**Caramelized Fig & Onion Brulèe 9**

Figs, onions, blue cheese, savory herb custard, red wine, micro greens

**Chicken Wings 12**

House wings served with your choice of Buffalo, or B.B.Q. sauce, house blue cheese dressing

## DINNER ENTREES

**Porcini Crusted Salmon 24**

Wild mushrooms, swiss chard, sweet potato mash, beurre blanc

**Peruvian Braised Lamb Shank 27**

Cilantro, garlic, onions, tomato, beer, yukon potatoes, peas, rice pilaf, yucca garnish

**Roasted Root Vegetable Pasta 18**

Celery root, butternut, parsnips, turnip, almond-sage pesto, parmesan cheese, garlic, fresh pasta

**Pan Seared Duck Breast 27**

Blue cheese soufflé, wild rice, sautéed collard greens, roasted figs, fig demi

**6oz. or 8 oz. Filet 30/34**

Potato puree, red wine demi glace, frizzled onions

## SIDES 3

**Spinach, Asparagus, Potato Puree, Wild Mushrooms, Sweet Potato Mashed, Baked Potato**

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