

Dinner Menu

Soups

Butternut Squash Soup | 9
Crème Fraiche, Chives, Herbal Croutons

New England Clam Chowder | 10
Traditional Oyster Crackers

Small Plates

*Add To Any Salad: Grilled Tuscan Chicken Breast, Three Jumbo Shrimp, or Salmon | 7
Angus Steak | 10*

Artisanal Lettuce | 12
Shaved Radish, Pumpkin Seed, Marinated Goat Cheese,
Aged Balsamic

***Warm Mushrooms | 18**
Poached Egg, Tarragon, Jalapeño, Aged Sherry

Bostonian Wedge Salad | 13
Baby Iceberg Lettuce, Bacon, Tomato, Blue Cheese,
Crispy Red Onion

***Tuna Poke | 18**
Fragrant Coconut, Chili, Avocado, Radish

***Caesar | 14**
Heirloom Romaine, Garlic Croutons, White Anchovy,
Parmesan

Jonah Crab Cake | 19
Fennel-Celeriac Slaw, Spicy Remoulade

Angel Hair & Clams | 17
Cockles, Chili, Parsley, White Wine, Garlic

Main Plates

***Slow Cooked Salmon | 27**
Brussels Sprouts, Whole Grain Mustard,
Whipped Yukon

Brick Pressed Chicken | 25
Creamy Polenta, Savory Jus, Parmesan Crust

***Pan Roasted Halibut | 35**
Carrot Fondue, Beech Mushroom,
Lemon-Basil Emulsion

Crispy Gnocchi | 22
All the Vegetables, White Wine, Cardamom

Maine Lobster Tagliatelle | 38
Parsnip, Lemon Crumbs, Black Truffle Butter

***Beef Tenderloin | 37**
Port Wine Glaze, Charred Broccoli, Maiitake

***Snake River Farms Burger | 21**
Yuzu Pickle, Aged Cheddar, Chipotle

Sides | 9

Whipped Yukon Gold
Sauteed Brussels Sprouts | Lemon, Parmesan
Charred Broccoli | Chili, Garlic

Creamy Parmesan Polenta
Sautéed Mushrooms | Soft Herbs, Sherry
French Fries

Executive Chef | **Andrew Beer**

*These items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. 18% gratuity is automatically added to all parties of 6 or more.