**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.**

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**Dinner Menu**

### Soups

- **Butternut Squash Soup | 9**
  - Crème Fraîche, 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

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

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

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

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

- **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

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

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

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

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

- **Beef Tenderloin | 37**
  - Port Wine Glaze, Charred Broccoli, Maitake

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

### Sides | 9

- **Whipped Yukon Gold**
  - **Sautéed Brussels Sprouts | Lemon, Parmesan**
  - **Charred Broccoli | Chili, Garlic**

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

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Executive Chef | Andrew Beer