

— APPETIZERS —

VEGETABLE TEMPURA (V)
Broccoli, Cauliflower, Zucchini, Sesame Aioli

BEEF CARPACCIO* (GF)
Thinly-Sliced Raw Beef Loin, Basil Oil, Arugula, Parmesan Cheese

SMOKED SALMON TARTARE* (GF)
Blend of Smoked and Fresh Salmon, Capers, Sour Cream, Herbs, Avocado

BEEF SLIDER* (S)
Country Potato Bun, Sriracha Cabbage Slaw

NEW ENGLAND CLAM CHOWDER
Clams, Potatoes, Bacon, Cream, Chives

CREAM OF BROCCOLI SOUP
Cheddar Cheese

FRENCH ONION SOUP
Gruyere Cheese Crouton

CAJUN-BREADED MUSHROOMS (V) (S)
Sriracha Remoulade

CLASSIC CAESAR SALAD
Romaine Lettuce, Caesar Dressing, Garlic Croutons, Parmesan Cheese
Available with Grilled Lemon-Garlic Chicken Breast

MIXED GARDEN SALAD (V)
Greens, Seasonal Vegetables, Herbs
Choice of Dressings:
Ranch, Italian, Blue Cheese, French,
Thousand Island, Mustard Vinaigrette

— CLASSIC ENTRÉES —

GRILLED NEW YORK STRIP STEAK*
French Fries, Creamy Peppercorn Sauce

ROTISSERIE CHICKEN (GF)
Half of a Roasted Chicken, Mashed Potatoes, Broccoli

PAN-FRIED BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Red Onions, Chardonnay
Vinaigrette

SPAGHETTI BOLOGNESE
Parmesan Cheese, Classic Italian Meat Sauce

BEEF LASAGNA
Baked Layers of Meat and Tomato Sauce,
Pasta and Mozzarella Cheese

TAGLIATELLE PASTA WITH BASIL PESTO (V)
Bell Peppers, Green Peas, Olives, Parmesan Cheese

— TODAY'S FEATURED ENTRÉES —

GRILLED VERMONT DUCK BREAST*
Potato Croquette, Green Beans, Black Cherry Duck Jus

WHOLE-ROASTED STERNO*[†]
Garlic Herb Potato, Grilled Vegetable, Creamed Horseradish, Beef Jus

POTATO GNOCCHI
Potato Pasta Dumplings, Portobello Mushrooms, Rich Cream Sauce

BRAISED LAMB SHANKS
Garlic and Truffle Mashed Potatoes, Parsnips, Carrots

LINGUINE WITH SAUTÉED CALAMARI
Tossed in a Light Olive Oil-Based Sauce with Basil and Olives

BANGERS AND MASH
Sausage, Mashed Potatoes, Onion Gravy

GRILLED GARLIC MONKFISH FILLET AND SHRIMP*
Garlic, Grilled Zucchini, Tomato Seafood Broth

— WINE —
RECOMMENDATIONS

ALBARÍÑO BODEGAS COUTO "SERRA DA ESTRELA"
Rias Baixas - Galicia, Spain
A crisp, refreshing and full-bodied white with delightful flavors of apricot,
pear, and lemon with a beautiful finish of aromatic honeysuckle
\$36.00

SAUVIGNON BLANC, MATUA VALLEY
Marlborough, New Zealand
Laser lime, flint, passion fruit and herb on the palate
\$38.00

MALBEC, TRAPICHE PURE
Mendoza, Argentina
Fruit-bomb blueberry notes and a soft texture
\$36.00

(V) Indicates a vegetarian dish. (GF) Indicates a gluten-free dish. (S) Indicates a spicy dish.
If you have any form of food allergy, please advise your server before ordering.
Your checks may reflect an additional fee on certain plates or beverages.
An 18% gratuity and beverage service charge will be added to your check.
*These dishes are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish, eggs, or fish is a quality risk. Please
avoid raw or undercooked meats, seafood, shellfish, eggs, or fish if you have certain medical conditions.