



Happy Thanksgiving



STARTERS

NEW ENGLAND CLAM CHOWDER 9

authentic New England Clam chowder, loaded with clams, shoestring potatoes, house smoked bacon crumbles

ESCAROLE SOUP 9 [ⓧ]

Chicken meatballs and escarole

HOUSE SALAD 8 [ⓧ]

organic artisan mixed greens, queso fresco, cucumber, heirloom grape tomatoes, micro herbs, house shallot vinaigrette

CHOPPED CAESAR SALAD 10

chopped romaine lettuce, parmesan cheese, garlic croutons, house made creamy Caesar dressing

GRILLED CAESAR SALAD 13

grilled romaine, shaved pecorino, parmesan crisps, garlic croutons, heirloom tomatoes, house made creamy Caesar dressing

BEEF & GOAT CHEESE SALAD 13 [ⓧ]

roasted candy stripe beets, watercress, baby arugula, baby spinach, purple kale, heirloom tomatoes, house vinaigrette

BURRATA SALAD 14

4 oz burrata cheese, sliced beefsteak tomato, artisan greens, crispy shallots, garlic chips, roasted garlic oil, balsamic reduction

WARM BRIE 14 [ⓧ]

Warm brie cheese, toasted pine nuts, balsamic reduction, arugula, local honey drizzle, roasted garlic, ciabatta crostini

LOBSTER & CRAB STUFFED MUSHROOMS 16

three (3) silver dollar mushrooms wrapped in Applewood bacon, Maine lobster and lump crab meat stuffing, sauce Newburg

GRILLED OCTOPUS 19

4 oz Spanish octopus, andouille sausage, black mission fig balsamic, roasted bell peppers, micro greens, olive oil

ESCARGOT 14 [ⓧ]

Sautéed escargot, white wine garlic butter, fresh herbs, toasted baguette crostini

BEEF CARPACCIO 15

Thinly sliced prime beef, arugula, crispy capers, truffle oil, cracked black pepper, crostini

ENTREES

TURKEY DINNER 30

roast turkey breast, turkey gravy, traditional stuffing, roasted shallot mashed potatoes, candied sweet potatoes, roasted carrots and sunburst squash, homemade cranberry sauce

CRISPY DUCK 34

Maple Leaf Farms roasted half duck, orange ginger glaze, wild mushroom risotto, roasted carrots and sunburst squash

RACK OF LAMB 40

organic grass-fed New Zealand full rack of lamb, Amarena cherry mint demi glace, roasted shallot mashed potatoes, roasted carrots and sunburst squash

PORK OSSO BUCCO 32

Braised pork osso bucco, carrots, parsnips and onions, red wine beef demi glace, roasted shallot mashed potatoes

PRIME RIB 35 [ⓧ]

12 oz Prime rib, au jus, roasted shallot mashed potatoes, roasted carrots and sunburst squash

FILET MIGNON 42 [ⓧ]

8 oz hand cut prime filet mignon, gorgonzola butter, au poivre sauce, roasted shallot mashed potatoes, roasted carrots and sunburst squash

HOGFISH 32 [ⓧ]

local Hogfish, wild mushroom risotto, roasted carrots and sunburst squash

SWORDFISH 34 [ⓧ]

pan seared swordfish, grapes, pumpkin seeds, red onion, shredded carrots, lemon rice

POMPANO 32 [ⓧ]

Pan seared pompano, lightly dusted with panko bread crumbs, polenta, roasted carrots and sunburst squash

VEGETARIAN

WILD MUSHROOM RISOTTO 22 [ⓧ]

wild mushrooms and Mimolette cheese

add: Chicken 6 or Shrimp 7

VEGETABLE PLATTER 24 [ⓧ]

Chef selection of assorted grilled and roasted vegetables

No Substitutions Please

[ⓧ] **Gluten Free**

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

If you have any allergies, please advise your server.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

