

## ● STARTERS ●

### BAY SCALLOP CHOWDER\*

traditional New England style

### STEAMED MUSSELS

chorizo, chive, citrus, root veg chips, fried prosciutto

### CRAB CAKE

buerre blanc, yuzu daikon, wasabi

### STEAK TARTARE

cured egg, dijon, cornichons

### FALL SALAD

squash, spring mix, halumi

### BEET SALAD

roasted beets, arugula, goat cheese, creme fraiche

## ● MAINS ●

### ROASTED HALIBUT

black truffle risotto, butter croquette

### LOBSTER PASTA

cognac, brown-butter, tomato

### SHORT RIBS

creamy parmesan polenta, stroganoff mushroom sauce,  
braised kale

### VEAL SCHNITZEL

green peppercorn sauce, irish bangers, mash  
potat, braised cabbage & leeks

### CENTER CUT FILET

creamed spinach. carrots, smasked potatoes,  
bordelaise

### VEGETARIAN RISOTTO

seasonal preparation

2 courses \$75

*\*consuming raw or undercooked items may cause illness  
\*before placing your order, please inform your server if a person  
in your party has a food allergy*

