



Soup & Salad

Soup of the Day / Chef's Creation – 9

Maine Lobster Bisque / Sherry Cream / Poached Lobster / Herb Oil - 10

Marinated Beets / Baby Mixed Greens / Pineland Farm Feta / Pumpkin Seeds / Beet Vinaigrette - 9

Chef's Winter Salad / Baby Spinach / Fried Shallots / Crisp Smoked Bacon / Warm Goat Cheese Dressing - 11

Romaine Hearts & Local Apple / Idiazabal "Snow" / Dried Cranberries / Pine Nuts / Aged Sherry Vinaigrette - 11

Baby Mixed Greens / Crumbled Blue Cheese / Candied Walnuts / Red Flame Grapes / Balsamic & Olive Oil Vinaigrette – 11

Appetizers

Pan Roasted Jumbo Scallops / Parsnip Puree / Fennel Salad / Beurre Monte – 14

Pan Roasted Cultivated Mussels / White Wine / Garlic Herb Butter / Sofrito / Crostini – 11

Roasted Mushroom Tart / Parmesan Biscuit Crust / Goat Cheese / Arugula / Balsamic Syrup – 13

Sangria Braised Fig Bruschetta / Herb Ricotta / Baby Greens / Housemade Whole Grain Bread - 12

Butter Glazed Lobster and Gnocchi / Fresh Tarragon Butter / English Peas / Garden Carrots – 16 / 32

Entrées

Herb Grilled Lobster - 32

Pan Roasted Seasonal Vegetables Fricassee / Preserve Lemon Relish

Pan Seared Jumbo Scallops - 29

Fresh Herbs & Citrus Risotto / Marinated Sunchoke & Citrus Segments / Fried Capers

Handmade Ricotta Gnocchi - 22

Light Cream / Truffle Roasted Mushrooms / Wilted Spinach / Aged Parmesan

Gulf of Maine Seafood & Lobster Paella - 26

Spanish Saffron Rice / Peas / Chorizo / Grilled Lobster Tail / Clams / Mussels / Shrimp / Calamari

Rigatoni Bolognese - 19

Slow Braised Beef & Tomato Ragout / Marinated Kalamata Olives / Aged Parmesan

Grilled Gaucho Steak & Frites - 27

Marinated Skirt Steak / Crispy Fingerlings / Roasted Mushrooms / Chimichurri

Almond Crusted Local Catch - 26

Creamy Potato -Leek & Celery "Vichyssoise" / Green Goddess Emulsion

Balsamic Glazed Roasted Chicken - 24

Natural Chicken Breast / Root Vegetables & Bacon Hash / Grilled Broccolini

Grilled Angus Filet Mignon - 34

Yukon Gold Potato Puree / Blue Cheese Butter Wilted Greens / Roasted Mushrooms / Smoky Steak Sauce

Executive Chef: Mitchell Morgan Kaldrovich

We proudly support local vendors and farmers:

Alewife's Brook Farm Vegetables & Lobsters / Rick Tibbets: "The Mushroom Man" / Pineland Farm Cheese / Harbor Market Fish Co. Market Produce / Fern Hill Farm Goat Cheese / Green Thumb Farm / Eva's Garden / Backyard Farm Tomatoes / Maine Sea Salt Co.

The Department of Public Health advises that eating raw or undercooked meats, seafood and eggs poses a health risk.