



SEASONAL APPETIZER

Lobster Cargot
 Chunks of Lobster, garlic herbed butter, and havarti cheese \$18.00

SOUP OF THE DAY

Chef's Choice

	Cup	5.00
	Bowl	7.50

SEASONAL ENTRÉES

Chicken Fried Steak
 8 oz Akaushi Wagyu Beef Cutlet, breaded and fried, bacon jalapeño gravy, creamy mashed potatoes and fresh seasonal vegetable *Suggested pairing Le Tour de Bois Bourgogne 2020 Piot Noir* \$18.00

Chicken Picatta with Pasta
 Pan seared Chicken Paillards white wine, lemon, capers and artichoke hearts served with spaghetti and fresh seasonal vegetable *Suggested pairing Sean Minor Chardonnay* \$18.00

Linguini with Clams
 Fresh New England Steamers, white wine, chicken stock and capers served with linguini *Suggested pairing Atlantique Sauvignon Blanc* \$19.00

Brined Double Pork Chop
 16 oz Brined and Grilled Double Pork Chop served with creamy mashed potatoes and fresh seasonal vegetable *Suggested pairing Atlantique Val de Loire Cabernet Franc Rose* \$26.00

Fresh Wild Caught Seasonal Fish
 8 oz Wild Caught New England Halibut Filet served with creamy cannellini beans, sundried tomatoes and sautéed spinach *Suggested pairing Atlantique Sauvignon Blanc* \$28.00

Filet Mignon
 8 oz. Grilled Bacon Wrapped, Center Cut Filet Mignon, steak butter sauce, creamy mashed potatoes and fresh seasonal vegetable *Suggested pairing Enrique Foster Ique Malbec* \$42.50

Lobster
 Butter Poached or Grilled Wild Caught Cold Water New England Lobster served with lemon orzo pilaf and fresh seasonal vegetable *Suggested pairing Le Tour du Bois Bourgogne Chardonnay* \$44.95

DESSERT

Gelato
 Sicilian Pistachio, Wild Strawberry, Lemon Torta, Vanilla Bean, Sea Salt Caramel \$5.50

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish

For parties of 6 to 12 people there will be an automatic 20% gratuity added. Single check only

For parties over twelve people there will be an automatic 22% gratuity added. Single check only

