

## SUSHI

- SPRING ROLLS 12  
 CLASSIC CALIFORNIA ROLL 12  
 SHRIMP & MACADAMIA ROLL 14  
 COCONUT SHRIMP ROLL 14  
 \*SPICY TUNA ROLL 14  
 VEGETABLE ROLL 12  
 \*THAI TUNA ROLL 14  
 \*SUSHI COMBO PLATE 19

## STARTERS/SIDES

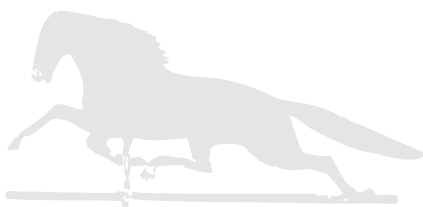
- CHEESE TOAST 7  
 HOME SMOKED SALMON 14  
 SPINACH & ARTICHOKE DIP 12  
 HAND-CUT FRENCH FRIES 4  
 COUSCOUS 4  
 COLESLAW 4  
 DIRTY RICE 4  
 SEASONAL VEGETABLE 4

## SOUP CALENDAR

- SUN CLAM CHOWDER 7  
 MON NEW ORLEANS RED BEAN 7  
 TUE MEXICO CITY STYLE 7  
 WED CARAMELIZED ONION 7  
 THU TORTILLA 7  
 FRI CLAM CHOWDER 7  
 SAT FIREHOUSE CHILI 7

## DESSERTS

- WARM FIVE-NUT BROWNIE 8  
 APPLE WALNUT COBBLER 8  
 BANANA CREAM PIE 8



SPLIT PLATE +4

NO CELL PHONES IN THE DINING ROOM  
 PLEASE NOTIFY US OF ANY FOOD ALLERGIES  
 18% GRATUITY ADDED TO PARTIES OF 5 OR MORE

**RESERVATIONS 617.573.9777**

## BURGERS & SANDWICHES

- \*CHEESEBURGER 14  
 Fresh-ground chuck with Cheddar, tomato, lettuce and onion on a toasted egg bun  
 \*HICKORY BURGER 14  
 Canadian bacon, chopped Cheddar cheese and onion with hickory sauce  
 ROTISSERIE CHICKEN SANDWICH 14  
 With melted Jack cheese, red onion, tomato and arugula on a toasted egg bun  
 CORNED BEEF SANDWICH 17  
 Corned beef brisket, Swiss cheese, cabbage and boston mustard  
 \*GEORGE'S BANK FISH SANDWICH 17  
 Crispy cod fillet with cabbage, red onion and thousand island dressing  
 \*FAMOUS FRENCH DIP AU JUS 18  
 Slow roasted prime rib, thinly sliced and piled high on a toasted French roll

## SALADS

- GRILLED CHICKEN SALAD 17  
 Mixed greens and tortilla strips with honey-lime vinaigrette and peanut sauce  
 CLUB SALAD 16  
 Mixed greens, crispy chicken, avocado, chopped egg and bacon  
 CAESAR SALAD 12  
 Crisp romaine with Reggiano, rustic croutons and our eggless Caesar dressing  
 TRADITIONAL SALAD 12  
 Mixed greens, house-made croutons, chopped egg and smokehouse bacon  
 \*SPICY TUNA ROLL SALAD 18  
 Inside-out #1 tuna roll with miso dressed avocado, mango and cucumber  
 \*THAI STEAK & NOODLE SALAD 18  
 Marinated filet, fresh noodles, avocado, mango and fresh herbs in Thai dressing

## ENTRÉES

- \*TODAY'S SIMPLE GRILLED FISH I & II MKT  
 Filleted in house daily, served with seasonal vegetable  
 FARMER'S MARKET VEGETABLE PLATTER 16  
 This season's hand-selected vegetables, served with a vegetable spring roll  
 CHICKEN TENDERS PLATTER 18  
 Served with French fries and coleslaw  
 ROTISSERIE CHICKEN 20  
 Half a roasted chicken with crushed herbs, served with Louisiana-style dirty rice  
 JUMBO LUMP CRAB CAKES MKT  
 With Pommery mustard sauce, served with French fries and coleslaw  
 BARBECUE PORK RIBS 28  
 Slow cooked, fall-off-the-bone pork ribs with French fries and coleslaw  
 \*DOUBLE-CUT PORK CHOP 24  
 Cured in-house and hardwood grilled, served with couscous  
 \*HAWAIIAN RIB-EYE 31  
 Marinated then grilled over hardwood, served with French fries  
 \*ROASTED PRIME RIB 27  
 Aged prime rib roasted on the bone, served with a loaded baked potato  
 \*CENTER-CUT FILET 32  
 Beef tenderloin grilled over hardwood, served with seasonal vegetable  
 — Caesar or Traditional Salad to accompany your entrée 5

\*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses.

## SPARKLING WINE...CAVA & CHAMPAGNE

Naveran *Brut Reserve*, Penedes, Spain 8 / 30  
Schramsberg *Blanc de Noirs*, California 10 / 38  
Nicolas Feuillate *1 er Cru*, France 17 *375 ml*  
Veuve Clicquot *Ponsardin*, France 58

## CHARDONNAY

Brucher, Arroyo Grande Valley 9 / 26  
Newton, North Coast 11 / 35  
Mer Soleil *Silver*, Santa Lucia Highlands 14 / 48  
Vocoret Chablis, Burgundy, France 32  
Groth, Napa Valley 34  
Pine Ridge *Dijon Clones*, Carneros 48  
Planeta, Sicily, Italy 54  
Jean-Marc Morey, Chassagne-Montrachet, France 68

## SAUVIGNON BLANC

Lake Sonoma, Dry Creek Valley 8 / 24  
Tohu, New Zealand 9 / 28  
Cakebread, Napa Valley 12 / 40  
Lucien Crochet Sancerre, France 38

## MORE WHITES

Gunderloch Riesling, Germany 9 / 28  
Lucien Albrecht Gewürztraminer, France 9 / 29  
Russiz *Superiore Pinot Grigio*, Collio, Italy 9 / 30  
Enotria Arneis, Mendocino 24

## MORE REDS

Girard Petite Sirah, Napa Valley 16 / 44  
Leng's & Cooter *The Victor Shiraz*, Australia 25  
Ojai Syrah, Santa Barbara 36  
Pax *Hillsides Syrah*, Sonoma 76  
Tikal *Amorio Malbec*, Mendoza, Argentina 42  
Elyse *Le Corbeau Grenache*, Napa Valley 58  
Ascheri Barolo, Piedmont, Italy 18 / 67  
IL Poggione Rosso di Montalcino, Tuscany 38  
Capezzana Sangiovese, Tuscany, Italy 44  
Capanna *Brunello di Montalcino*, Tuscany 65

## CABERNET SAUVIGNON & CABERNET BLENDS

Mettler Family, Lodi 10 / 32  
Ramey *Claret*, Napa Valley 12 / 38  
Ehlers Estate, Napa Valley 14 / 54  
Madrigal, Napa Valley 15 / 50  
Chalone, Monterey 28  
Kaiken *Reserva*, Argentina 30  
Joseph Carr, Napa Valley 36  
Barnard Griffin, Washington 39  
Topanga *Black & White*, Napa Valley 40  
Henry's Drive, Padthaway, Australia 42  
Provenance *Rutherford*, Napa Valley 52  
Spring Mt. Vineyard, Napa Valley 55  
Undurraga *Founders*, Chile 60  
La Jota *Howell Mt.*, Napa Valley 68  
Erba, Napa Valley 80  
Ladera *Howell Mt.*, Napa Valley 90  
Lewis Cellars *Hillstone*, Napa Valley 125  
Cain *Five*, Napa Valley 160

## MERLOT

Montes Alpha, Curico Valley, Chile 9 / 28  
Trefethen, Napa Valley 12 / 38  
Falesco, Umbria, Italy 25  
Château Pipeau, St. Emilion, Bordeaux 38  
Robert Keenan, Napa Valley 42  
Miner Family *Stagecoach*, Napa Valley 45  
Page, Napa Valley 58

## PINOT NOIR

Thousand Foot, Russian River Valley 9 / 30  
Anne Amie *Cuvée A*, Oregon 10 / 32  
Au Bon Climat, Santa Barbara County 11 / 36  
Rusak, Santa Maria Valley 40  
Gary Farrell, Russian River Valley 60  
Calera *Mills*, Central Coast 74  
Archery Summit, Willamette Valley 76  
Hanzell, Sonoma 115

## ZINFANDEL

Elyse *Korte Ranch*, Napa Valley 13 / 42  
A. Rafanelli, Dry Creek Valley 45  
Storybook *Mayacamas*, Napa Valley 52