



Dinner Menu

Sunday – Wednesday: 5:30 PM – 10:00 PM

Thursday - Saturday: 5:30 PM – 11:00 PM

Appetizers

Pan Seared Jumbo Sea Scallops

Avocado Puree & Honey Emulsion

\$11.00

Tiger Shrimp

Wrapped in Basil, Prosciutto & Asiago Cheese with Mango-Pineapple Salsa

\$9.95

Warm Poached Pear

Stuffed with French Brie & Toasted Walnuts

\$7.00

Fresh Maine Lobster Risotto

With Citrus Segments, Chive Oil & Asiago Cheese

\$11.00

Boston Bibb Salad

Toasted Almonds, Blue Cheese, Shaved Red Onion & Pomegranate Dressing

\$7.00

Grilled Flatbread Pizza

Shrimp, Plum Tomatoes, Baby Arugula & Parmigiano-Reggiano

\$11.00

Prosciutto Pizza

With Vermont Chevre, Asparagus Spears & Marinated Artichoke Hearts

\$11.00

Braised Brandt Natural Short Ribs

Over White Truffle Brioche Grilled Cheese

\$9.00

Baby Field Greens

Tossed in a Citrus Dressing with Tiny Tomatoes & Pecan Crusted Chevre

\$7.00

Menu Items and Prices are Subject to Change



New England Clam Chowder

\$6.00

Baby Spinach

Seasonal Fruit, Spicy Pecans, Vermont Chevre & Chive Maple Dressing

\$7.00

Buffalo Mozzarella Napoleon

Slow Cured Tomato, Baby Arugula & Crisp Lavosh

\$8.00

Petite Arugula Salad

Fresh Raspberries, Mission Figs with Great Hill Blue Cheese & Toasted Almonds

\$7.00

Pistachio Crusted Foie Gras

Over a Brioche Tower with Vermont Chevre & Grilled Stone Fruit

\$12.00

Entrées

Nut Crusted Scallops & Half Lobster Tail

Over Herb Rubbed Fingerling Potato and Baby Red Oak Leaf, Lemon- Cilantro Dressing

\$28.00

16oz "Brandt Natural" Ribeye *

With White Truffle Tator Tots, Snap Peas & Grilled Portabella Mushrooms

\$30.00

Cornish Game Hen

Stuffed with Grilled Stone Fruit, BBQ Yams & Baby Spring Vegetables

\$22.00

"Raise Right" Half Chicken

Pommery Mustard & Fine Herb Crusted with Roasted Poblano Chile & Sugar Corn Polenta

\$20.00

Grilled Tuscan Vegetables

With Oven Cured Tomatoes, Olives, Israeli Cous Cous & Harissa Flat Bread

\$19.00

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Sesame Crusted Ahi Tuna*

Gingered Sweet Potato & Wonton Napoleon with Pineapple-Coconut Salad
\$27.00

Brandt Natural Short Ribs

Caramelized Onion Mashed, French Beans & Jus de Viande
\$26.00

Swordfish Medallions

With Broccoli & Lemon Pepper Butter
\$24.00

Charred Lamb Top

Over Peruvian Potato & Baby Spring Vegetable Stew with Burgundy Demi-Glace
\$23.00

Lump Crab Stuffed Cod Loin

White Truffle Mashed, Flash Fried Black Trumpet Mushrooms and English Peas
\$26.00

Slow Roasted Long Island Duck

With Balsamic Glazed Cherries & Roasted Vegetable Couscous
\$24.00

12oz "Brandt Natural" Sirloin*

Peppercorn Crusted and Grilled with Vine Ripe Tomatoes, Asiago Cheese & Hand Cut Pommes Frites
\$28.00

Native Striped Bass

Over Heirloom Tomatoes with Sweet Sugar Corn & Leek Ragout
\$25.00

Dry Rubbed Pork Porterhouse*

Sweet Potato & Grilled Apple Risotto with Caramelized Shallot Demi-Glace
\$22.00

*Cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness, especially for those with certain medical conditions.

All parties of 6 or more are subject to 18% gratuity.

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