



DINNER

STARTERS

Homemade Bread Basket (V) • 6
whipped vermont butter

Lobster and Crab Bisque • Cup 15/Bowl 19

French Onion Soup (GF) • 12

Frizzled Brussels Sprouts (V) • 14
local pork belly • hot honey glaze

Calamari • 16
marinara • jalapeño aioli • teriyaki • sweet chili

Margherita (V) • 11
fresh mozzarella • tomato pomodoro
Add serrano or soppressata +8

Rustic Flatbread • 15
smoky bacon • caramelized onions • arugula
dried cranberry • smoked mozzarella

Station Nachos (V) • 14
house potato chips • black beans
pico de gallo • cheese • sour cream
add avocado +4

Pierogie (V) • 16
corn • basil • goat cheese • zucchini • aleppo chili
add pierogie +5

Lettuce Wraps (V) • 15
choice of short rib or tofu • kimchi • spicy pickled
vegetable • shiso leaf • cucumber • jalapeno

SALADS

Greek (V, GF) • 13
hand-picked greens • roasted peppers • hearts of palm
artichokes • tomatoes • onions • olives • feta cheese

Classic Caesar (GF) • 12

Chopped Salad (V, GF) • 16
broccoli • carrot • cucumber • onion • celery • tomato
zucchini • squash • snow pea shoots • spring mix
romaine • radicchio • blue cheese • ranch

Beet Salad (GF) • 15
burrata • pistachio • mache
orange peppercorn vinaigrette

Lobster and Crab (GF) • 34
lobster claw • jumbo lump crab • baby watercress
plum tomatoes • scallion • bibb lettuce
orange peppercorn vinaigrette

MAINS

Broiled Crab Cake • 40
old bay fries • remoulade • coleslaw

Salmon (GF) • 30
potato latke • cream cheese spinach
everything spice • pickled onion

Scallops & Shrimp (GF) • 45
seared scallops • colossal shrimp • moscato • lobster risotto

Quinoa Avocado (V, GF) • 22
quinoa black bean • avocado • arugula
red onion marmalade • roasted peppers

Truffle Angus Burger (GF) • 25
wild mushrooms • truffle cheese • brioche
swiss • truffle parmesan fries • porcini ketchup

Jambalaya (GF) • 33
scallops • shrimp • sausage • fish • chicken • red rice

Chicken Milanese • 26
olives • tomato • balsamic • mozzarella
vodka sauce • mixed greens

Steak Frites (GF) • 28
angus flat iron • crumbled shropshire
hand cut fries • frizzled onions

Veal Chop (GF) • 33
marsala sauce • mushroom • fingerling • sauteed greens

Halibut • 32
fingerling • citrus • zhoug • fennel

Prime Reserve Pork (GF) • 30
sweet potato gnocchi • honey • pepita
goat cheese • pomegranate molasses • asparagus

Angus Cowboy Rib Eye (GF) • 60
tomato chutney • horseradish mashed potatoes • onion rings

*Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

*(GF) Can be prepared Gluten Free, but not for extreme cases.
(V) Vegetarian*

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