

Dinner Entrees

Atlantic Salmon

Broiled with lemon and white wine, served on top of sautéed spinach, smoked tomatoes and artichoke hearts with lemon arancini 21.99

Cedar Plank Trout

Oven roasted Rainbow trout, sautéed fava beans, fingerling potatoes, smoked grape tomatoes, braised fennel, finished with fennel butter 19.99

Blackened Tuna

Seared Yellow Fin tuna, Candy-Striped beets, truffled baby Yukons and braised kale served with tzatziki sauce 24.99

Linguini & Clams

Sauteed in white wine, garlic, butter, lemon, fresh herbs, tomatoes and scallions 20.99

Seafood Sauté

Fresh salmon, scallops and shrimp tossed with linguini in scampi butter with smoked tomatoes and spinach 23.99

Tomato Vodka Gnocchi

Hand rolled in a vodka tomato cream sauce with shiitake mushrooms and baby spinach, finished with a coddled egg 16.99

Chicken & Biscuits

Roasted and served with James Beard cream biscuits, pommes Robuchon, brussel sprouts and baby carrots with a chicken demi-glace 17.99

Duck

Oven roasted half duckling, parsnip puree, baby carrots, and brussel sprouts, with truffled Yukon potatoes and Vermont smoked maple syrup 23.99

A side of Vermont smoked maple syrup to go - add 3.99

Mediterranean Pork

Medallions of pork loin sautéed with kalamata olives, capers, feta cheese, cherry tomatoes, in a lemon butter sauce 17.99

Osso Bucco

Oven roasted pork shank with a rosemary demi-glace, pommes Robuchon, baby carrots and brussel sprouts 25.99

N.Y. Sirloin

Grilled to temperature with a veal demi-glace, pommes Robuchon and pan fried kale 25.99

Fish – N - Chips

Beer battered New England cod, served with sweet potato chips and coleslaw 17.99

Flat Iron

Grilled to temperature and served with truffled smashed potatoes sautéed baby carrots and brussel sprouts 21.99

Mahi - Mahi

Pan seared, roasted red pepper coulis, baby spinach, truffled Yukons, finished with an ancho chili foam 24.99

Entrée Salads

Choose a petite style of one of our house salads with your entrée 4.99

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu items and pricing are subject to change due to market conditions and chef's whim.