

DINNER MENU

Fall is here and we prepare for final harvest. We will be picking and digging up, and planting until the frost comes. Most activity will stop then, but we will try to overwinter some greens, root vegetables and garlic, waiting for Spring to wake them up again.

STARTERS & SALADS



Onion Soup Gratinée

gruyère, crouton 6.

New England Chowder of the Sea

family recipe, fresh clams and fish, heavy cream 6.

◆ Hummus bi Tahini

family recipe, pita chips, topped with olive relish 7.

Shrimp Cocktail

citrus cucumber & tomato salsa, fried wonton and traditional cocktail sauce 13.

◆ Sharing Plate

chef's inspiration of the day ~ ask server 15.

◆ Garden Beet Plate

variety of sliced garden fresh beets, chopped chives, goat cheese and dijon mustard vinaigrette 8.

Beef Spring Roll

shaved beef, fontina cheese, sautéed onions, red peppers, cilantro~finished with pineapple soy sauce 9.

◆ *Raw Bar

fresh oysters on half shellindividually 2.50 ~ 6 for 14.

fresh littlenecks on half shellindividually 2.00 ~ 6 for 11.

served with cocktail sauce, tabasco, lemon wedge & horseradish

◆ Harvest Salad

craisins, candied walnuts, pumpkin seeds, almonds, chives, feta cheese,
and mixed field greens tossed in a maple vinaigrette 11.

◆ Wedge Salad

hearts of iceberg lettuce, blue cheese dressing, crispy bacon, pickled onions, tomatoes 8.

◆ Caesar Salad

romaine, croutons, anchovies, and parmesan
small 5. large 7.

◆ House Salad

iceberg, mixed baby greens, carrots, tomato, cucumber
small 5. large 7.

add to any large salad

steak tips 9. grilled shrimp 7. grilled salmon 7. grilled chicken 6.

Dressing Choices

chef's creamy italian, blue cheese, maple vinaigrette, red wine vinaigrette

Before placing your order, please inform your server if a person in your party has a food allergy.

ENTRÉES



◆ **Vegan Quinoa Stuffed Portobello Mushroom**

brunoise of sweet peppers, carrots, red onion, cilantro, oven roasted tomatoes,
served with tomato basil coulis 16.

◆ **Clams Vongole**

littleneck clams, garlic, tomato, basil, white wine, fettuccini & choice of vegetable 18.

◆ **Citrus Duck**

seared duck breast served medium rare with duck leg confit and orange and grapefruit glaze ~ accompanied by
baby spinach salad, roasted almonds, figs, red wine vinaigrette & choice of starch 24.

◆ **Pan Seared Sea Scallops**

served on a bed of pumpkin, mushroom, chive and parmesan risotto & choice of vegetable 28.

~Entrées below served with choice of vegetable and starch~

◆ **Pork Chop**

pan seared rib chop, sautéed mushrooms, caramelized onions, housemade apple sauce, red wine demi glaze 24.

◆ **Salmon**

pan seared on a bed of creamy tomato basil sauce 21.

◆ **Murray Chicken Breast**

with shallots, apple, mushrooms and pearl onions sautéed with garlic, white wine, apple brandy and cream 20.

Baked Stuffed Shrimp

finely diced vegetable and herbed stuffing with chive sauce 25.

◆ **Broiled Atlantic Haddock**

dill crumb topping 22.

***Liver with Onions and Bacon**

beef liver, caramelized onions, bacon rashers 19.

◆ ***Rack of Lamb**

roasted and served with dijon mustard sauce 31.

◆ ***Filet Mignon**

bacon, toast, bordelaise sauce 32.

◆ ***Grilled Black Angus Sirloin**

with peppercorn butter 32.

add caramelized onions 2. add sautéed mushrooms 2. add gongonzola cheese 2.

HOMEMADE DESSERTS



All our rolls and desserts are made fresh by our bakers

◆ - can be prepared gluten free

*Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Private party and banquet facilities available for groups from 6 to 200.

6.25% Massachusetts Sales Tax will be added to all sales.