

DINNER MENU

It was a great season of deliciously fresh vegetables and herbs from our gardens. Now that winter is here we look forward to root vegetables and winter squash while we're planting spring's harvest. We can't wait to see those seedlings pushing through dark soil again. But, now the chill in the air turns our minds to warming ourselves by the fireplaces and enjoying some hearty New England fare! Here's to changing seasons!

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**

pineapple salsa, fried wonton and traditional cocktail sauce 13.

◆ **Sharing Plate**

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

Fried Goat Cheese

arugula, dried figs, toasted almonds, balsamic reduction 9.

Escargot Vol au Vent

sautéed with shallots, sweet red pepper, garlic, mushrooms,
creamy gorgonzola sauce over puff pastry 9.

Beef Dumplings

salem cross farm's ground beef, pork marinated with ginger and scallions, wrapped in a wonton,
pineapple soy sauce 9.

◆ **Fruit and Nut Salad**

dried figs, blueberries, cranberries, cherries, toasted almonds, pine nuts, feta cheese,
baby spinach tossed in balsamic 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, poppy seed vinaigrette, balsamic vinaigrette, dijon 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.

◆ **Lavender Duck**

seared duck breast served medium rare with duck leg confit and lavender demi-glaze ~ accompanied by
julienne apples, orange segments, toasted pine nuts and lightly caramelized shallots over arugula
choice of starch 24.

◆ **Pan Seared Sea Scallops**

served on a bed of butternut, mushroom, chive and parmesan risotto ~ choice of vegetable 28.

◆ **Atlantic Haddock**

broiled haddock, seafood sauce, little neck clams over whipped potato ~ choice of vegetable 25.

~Entrées below served with choice of vegetable and starch~

◆ **Pork Chop**

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

Cedar Plank Salmon

pan seared then baked on a cedar plank with soy and ginger butter 22.

◆ **Murray Chicken Breast**

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

Baked Stuffed Shrimp

chopped dried cranberries, vegetable and herbed stuffing with a light dill sauce 25.

***Liver with Onions and Bacon**

beef liver, caramelized onions, bacon rashers 19.

◆ ***Rack of Lamb**

roasted and served with grain mustard sauce 31.

◆ ***Filet Mignon**

bacon, toast, red wine demi-glaze 33.

◆ ***Grilled Black Angus Sirloin**

with creamy peppercorn sauce 32.

add caramelized onions 2. add sautéed mushrooms 2. add gorgonzola 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.