

## DINNER MENU

*Spring has sprung and we are thrilled! The grass is beginning to turn green and the soil is starting to soften. You can look forward to more specials to be featured using our own Salem Cross Farm pasture raised beef. We're very excited to plunge into this new season and we're happy that you're here to be part of it!*

### STARTERS & SALADS

#### Soup du Jour

chef's choice 5.

#### ◆ 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

quinoa tabbouleh and traditional cocktail sauce 13.

#### ◆ Sharing Plate

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

#### ◆ Proscuitto Wrapped Asparagus

marinated, grilled and finished with balsamic reduction 6.

#### Beef Dumplings

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

#### ◆ Spring Salad

mixed baby mesclun, kale, radishes, asparagus, red onion, toasted almonds and balsamic vinaigrette 11.

#### ◆ Fruit and Nut Salad

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

# ENTRÉES



## ◆ Cauliflower and Quinoa

roasted cauliflower steak, quinoa tossed with diced carrots and snow peas,  
finished with balsamic drizzle (vegan) 16.  
choice of starch

## Lemon Shrimp and Chicken

shrimp, chicken, broccoli, spinach and sun-dried tomatoes sautéed in a limoncello cream sauce  
served over fettuccini 18.

## Atlantic Haddock

broiled haddock, seafood sauce, little neck clams over whipped potato 25.  
choice of vegetable  
or just plain broiled with citrus crumbs

## ◆ Lavender Duck

seared duck breast served medium rare with duck leg confit and lavender demi-glaze ~ accompanied by  
juliënne apples, orange segments, toasted pine nuts and chopped shallots over mesclun salad  
choice of starch 24.

~Entrées below served with choice of vegetable and starch~

## ◆ Pork Chop

pan seared rib chop, sweet red peppers, caramelized onions, melted gorgonzola cheese,  
red wine demi-glaze 24.

## Broiled Sea Scallops

white wine, chive and lemon compound butter, dill crumb topping 28.

## Cedar Plank Salmon

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

## ◆ Murray Chicken Breast

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

## Baked Stuffed Shrimp

chopped dried blueberries, vegetable and herbed stuffing with a light chive sauce 25.

## \*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, red wine demi-glaze 33.

## ◆ \*Grilled Black Angus Sirloin

creamy peppercorn sauce 32.

add to sirloin or filet

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.

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