

DINNER MENU

During the summer months, we use the bounty from our gardens to prepare what we offer on our menus. When we don't have enough, we enhance our harvest with that of our local farmers. We want you to enjoy the freshness of ingredients that are picked and cooked in the same day. We invite you to take a stroll through our gardens and enjoy our majestic New England view.

STARTERS



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**

pineapple 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, summer savory, goat cheese and dijon mustard vinaigrette 8.

Beef Dumplings

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

Fried Oysters

remoulade sauce 10.

◆ ***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

SALADS



◆ **Fruit and Nut Salad**

strawberries, blueberries, watermelon, almonds, pine nuts, mint, feta cheese, and mixed field greens tossed in a citrus vinaigrette 11.

◆ **Today's Garden Salad**

made with ingredients picked fresh from our own garden Ask server 10.

◆ **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, raspberry vinaigrette, citrus vinaigrette

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

ENTRÉES



◆ **The Veggie Stack**

layers of seasonal garden squash, red peppers, onions and quinoa on a bed of marinara topped with arugula, roasted red peppers and finished with balsamic drizzle 16.
choice of starch

Lemon Shrimp and Chicken

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

◆ **Rosemary Duck**

seared duck breast served medium rare with duck leg confit and rosemary maple demi-glaze ~ accompanied by arugula, strawberry salad with toasted pine nuts and chopped shallots
choice of starch 24.

Pork Napoléon

pork loin breaded & pan seared, layered with spinach, mushrooms and gorgonzola cheese, then baked & topped with red wine demi-glaze & served with whipped potato
choice of vegetable 24.

Atlantic Haddock Bouillabaisse

poached haddock, shrimp, clams, potatoes in a rich tomato provençale sauce served with garlic bread 27.

or just plain broiled with dill crumb topping 25.

~Entrées below served with choice of vegetable and starch~

Broiled Sea Scallops

white wine, sage and lemon compound butter, crumb topping 28.

Cedar Plank Salmon

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

◆ **Chicken d' Vine**

pan seared and baked all natural statler chicken breast, sauteed shallots, diced tomato, artichoke hearts, black olives, white wine 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 fresh mint infused sauce 33.

◆ ***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.