

DINNER MENU

It was a great season of deliciously fresh vegetables and herbs from our gardens. Now we look forward to root vegetables and winter squash while we're planning 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



Soup du Jour

chef's choice 5.

◆ **Sharing Plate**

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

◆ **Onion Soup Gratinée**

gruyère, crouton 7.

◆ **Crispy Brussel Sprouts**

served with parmesan cream sauce 6.

New England Chowder of the Sea

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

Beef Kefta

salem cross farm ground beef meatballs seasoned with cilantro, chili peppers, garlic and turmeric served with yogurt sauce 7.

◆ **Hummus bi Tahini**

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

◆ **Shrimp Cocktail**

pineapple salsa, fried wonton and traditional cocktail sauce 13.

Escargot Vol au Vent

sautéed with shallots, sweet red peppers, garlic, mushrooms, creamy gorgonzola sauce over puff pastry 10.

◆ ***Raw Bar**

fresh oysters on half shellindividually 2.50 ~ 6 for 14.
served with cocktail sauce, tabasco, lemon wedge & horseradish

SALADS



◆ **Harvest Salad**

craisins, candied walnuts, pumpkin seeds, almonds, chives, feta cheese and mixed field greens tossed in balsamic vinaigrette dressing 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, poppy seed, honey mustard

ENTRÉES



Greek Shrimp

tender shrimp sautéed with garlic, tomatoes, oregano, black olives, deglazed with anisette and tossed with penne and feta 18.

Scallop and Crab Risotto

pan seared sea scallops over crab risotto with peas, shallots, mushrooms, chives, white wine and finished with mascarpone and parmesan cheese 30.

◆ **The Veggie Stack**

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

◆ **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.

Pork Napoléon

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

◆ **Atlantic Haddock Bouillabaisse**

poached haddock, shrimp, mussels, potatoes in a rich tomato provençale sauce served with garlic bread and your choice of vegetable 27.

or broiled haddock with dill crumb topping choice of starch and vegetable 25.

~Entrées below served with choice of vegetable and starch~

Cedar Plank Salmon

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

◆ **Tarragon Chicken**

all natural statler chicken breast pan seared and baked, caramelized baby onions, shallots, finished with tarragon cream sauce 21.

Baked Stuffed Shrimp

chopped bacon and apples, vegetable and herbed stuffing with dill cream velouté 25.

***Liver with Onions and Bacon**

beef liver, caramelized onions, bacon rashers 20.

◆ ***Rosemary Lamb Shank**

seared and slowly braised; served with rosemary burgundy demi glaze 29.

◆ ***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.

7% Massachusetts Sales Tax and Local Tax will be added to all sales.