

dinner menu



preludes

chef's soup

hearty soup made fresh daily - cup \$3 | bowl \$6

New England style crab cake

pan fried to a golden brown, served with Bavarian aioli and mixed greens - \$13

brie en croute

creamy wedge of brie, covered in sun-dried tomato pesto then wrapped in pastry and baked.
served with baked bread and basil oil - \$9

roasted beet salad

roasted beets served with goat cheese, caramelized cipollini onions,
roasted fennel and balsamic reduction - \$9

drinks & such

assorted soft drinks, iced tea and bottled water
hot coffee and assorted flavored teas

extensive wine selection available, some by the glass and many by the bottle
we would be happy to recommend a wine to complement your meal or a featured selection



Not responsible for steaks ordered medium well and above.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

If you have any concerns regarding food allergies, please alert your server prior to ordering.

dinner menu



chef's entrees

grilled barrel cut filet mignon

8oz barrel cut filet wrapped in apple wood smoked bacon, grilled to perfection, served with smashed yukon gold potatoes and hunter sauce - \$32

chicken marsala

panko fried chicken breast served with parmesan whipped potatoes, smothered in a creamy marsala sauce with sun-dried tomatoes and crimini mushrooms - \$22

pan seared sea scallops

sea scallops pan seared to a golden, placed on a puree of white beans and basil, topped with olive-fennel ragout, finished with Hungarian smoked paprika oil - \$24

grilled skirt steak

10oz skirt steak, seasoned and grilled to perfection, topped with blue cheese butter, served with herb-roasted fingerling potatoes - \$20

halibut provencal

halibut steak, pan seared to a golden, served with tomatoes, artichoke hearts, kalamata olives and fingerling potatoes in a spicy fumet, finished with herbs de Provence. served with baked, whole-grain bread - \$26

shrimp and scallop cappellini

pan seared shrimp and sea scallops served on a bed of cappellini, tossed in white wine and garlic butter sauce with cherry tomatoes and fresh herbs. finished with grated parmesan cheese - \$24

pan seared duck breast

Maple Leaf Farm's duck breast, pan seared and drizzled with dried cherry and port-thyme reduction, served with buttered carrots and herb roasted potatoes - \$25

pan roasted salmon

pan roasted salmon filet, glazed with a peppery, honey-bourbon sauce and served with sautéed mixed vegetables - \$22

whole wheat linguini and tofu

fried tofu and whole-wheat linguini tossed in house-made basil pesto and finished with parmesan cheese - \$16