

Dinner Menu – a la carte

HORS D'OEUVRES

Nantucket Oysters on the Half Shell - Meyer Lemon/Horseradish/Rice Wine Mignonette	3.50ea.
Roasted Heirloom Tomato Soup with Fennel and Ginger - Topped with Crème Fraiche and Chives Served with a Jonah Crab Crostini on Pecan Cranberry Bread, Molten Mozzarella	14
Smoked Bluefish Pate with Hand-Sliced Androskoggin Russet Potato Chips - Alder Smoked Garlic Salt, Green Onion	17
Chopped Bistro Salad - Iceberg, Frisee, Radicchio, Radish, Haricots Vert, Charcoal Roasted Beets, Petite Herbs, Valbreso Sheep's Milk Feta and Orange Truffle Dressing	16
Fischer Beer Battered Cod Brandade Beignets with Shishito Aioli	21
Baby and Adult Brussels Sprouts - Shredded, Poached, and Chilled then tossed with Purple Kale, Sesame Seeds and Nori, served with Wasabi Dressing, Roasted Pistachios and Asian Pear	19
Little Gem Romaine Caesar - Boquerónes, Piquillo Pepper, Parmigiano Reggiano, Sautéed Herb Focaccia Croutons	15
Lobster Pad Thai - Stir Fried with Tofu and Organic Eggs in a Tamarind Sauce and Tossed with Rice Noodles. Finished with Fresh Bean Sprouts, Peanuts & Cilantro	25
Ahi Tuna Tartare - Hass Avocado with Lime, Cucumber Salad with Japanese Seasonings, Gochujang Chili Paste Aioli and Scallion Pancake	26

PLATS PRINCIPAUX

Maine Diver Scallops, Grilled Chorizo 'Coins' - Served on a Japanese Curry Corn Chowder Puree with Apple Slaw, Fried Capers, Sauce Verte, Sweet Potato Fries	39
North Atlantic Halibut Meuniere on Pommes Puree with Baby Carrots, Zucchini & Fennel, Topped with Lemon, Parsley & Green Tabasco Butter Sauce	41
Grilled Salmon with Petite Pois a la Francaise - Peas, Confit of Pearl Onions, Lettuce, Mint, Pancetta, Potatoes Parisienne, Sauce Supreme	37
Pan Seared & Roasted Misty Knolls Chicken with Pomegranate and Fig Glaze - Served with Potatoes Lyonnaise, Sauce Pimenton Aggridulce and Cracked Castelvetrano Olives	36
Black Angus Tenderloin - Ragout of Foreign & Domestic Mushrooms, Various Asparagus and Foie Gras in a Rich & Seductive Corton le Corton Demi Glace. Garnished with Vidalia Onion Ring	46
Sirloin/Brisket/Short Rib Burger on Brioche Roll - Brandy Glazed Onions, Tomato, Lettuce, Comte Cheese, Tarragon Aioli and House-Made Fries	28
Hand-Made Crested Spinach Macaroni with Garlicky Butterflied Shrimp - Tossed in an Applewood Smoked Bacon Amatriciana Sauce with Hot Buttered Broccoli & Pecorino Cheese	38



20% gratuity added to parties of six or greater
