



STARTERS

Caramelized Onion and Fig Tartine

Puff pastry, Goat cheese, Prosciutto, spring greens, local honey

Waygu Meatballs

Housemade veal, pork, beef, Pomodoro, Parmigiana, crispy basil

Spinach Artichoke Croquettes

Saffron soubise, crumbled Feta, torn herbs

Colossal Shrimp Cocktail (4) gf

Poached in wine, housemade cocktail sauce, lemon

Additional Shrimp

Jumbo Lump Crab Cakes

Arugula, charred corn, tomato remoulade

Beet Cured Grav Lax

Chive crème Fraiche, capers, red onion, crumbled egg, candied fennel, everything spiced sourdough crostini

Oysters on the ½ Shell (6) gf

Chilled, mignonette, cocktail sauce, lemon

SOUPS & SALADS

"Soup of the Day"

"GK's Already Famous" Clam Chowder

Green Goddess Salad gf

Spring mix greens, zucchini, shaved asparagus, spring peas, crispy sunchoke, aged Pecorino

Steakhouse Wedge Salad gf

Iceberg, Pancetta, pickled red onion, crumbled hard-boiled egg, smoked tomato jam, Bleu cheese dressing

Caesar Salad

Romaine, aged pecorino, focaccia croutons, creamy lemon vinaigrette
Boquerón anchovies

Balsamic Strawberry and Arugula Salad gf

Honey whipped Feta, red onion, cherry tomatoes, pistachio, lemon infused EVOO

Caprese Salad gf

Housemade pulled Mozzarella, marinated heirloom grape tomatoes, fig jam, red watercress, lemon white balsamic vinaigrette



ENTRÉES

Beef Tenderloin gf

8oz. Center cut Truffle whipped potatoes, charred broccolini, balsamic demi-glace
Cabernet Sauvignon, Quilt, Napa Valley, CA

Swordfish Piccata gf

9oz. pan seared, herb quinoa, zucchini and artichoke, lemon caper beurre-blanc
Sauvignon Blanc/Semillion, Shafts & Furrow, Columbia Valley, CA

Wild Boar Ossobuco gf

8oz. French lentil ragout, sundried tomato, black garlic demi-glace, pea shoots
Zinfandel Blend, Field Recordings Fiction Red, Paso Robles, CA

Fleur di Lis Country Ham gf

8oz. Roasted potatoes, Haricot Vert, spiced pineapple gastrique
Merlot/Cabernet/Sangiovese Poggio Del Concone, Toscana Italy

Scottish Salmon gf

7oz. pan seared, spring succotash, sweet potato puree, red watercress
Sauvignon Blanc, Ponga, Marlborough, New Zealand

Veal Chop

14oz. grilled, eggplant caponata, crispy fried leeks, citrus herb compound butter
Pinot Noir, Giapoza, CA

Seared Halibut gf

7oz. Wild rice, spring peas, heirloom carrot salad, crispy sunchoke, lemon-thyme vinaigrette
Chardonnay, J. Lohr Arroyo Vista, Arroyo Seco, Monterey, CA

Statler Chicken Marsala gf

10oz. roasted breast-drumette, truffle whipped potatoes, marsala mushroom ragout,
garlic spinach
Chenin Blanc, Saldo, CA

Pappardelle Primavera

Zucchini, spring peas, asparagus, arugula pesto cream, Burrata, pine nuts
Grenache Noir/Syrah Fleurs de Prairie Rose, Languedoc, France

Prime Rib gf

12oz. Garlic whipped potato, grilled asparagus, rosemary Au jus, horseradish cream
Merlot/Cabernet Chateau Bentejac, Bordeaux, France

Seared Scallops gf

Jumbo, locally caught, spring pea risotto, pancetta, cured egg yolk, micro green salad
Chardonnay, Hoopla, Yountville, Nappa Valley, CA

****Consuming raw or undercooked seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain conditions.**

Meat Temps: Rare - cool, red center
Medium - warm, pink center

Medium Rare - warm, red center
Well - not recommended

Executive Chef-Anthony Ricco

Executive Sous Chef-Scott Patnode



SIDES

Prosciutto Wrapped Asparagus gf

Aged Pecorino, white balsamic reduction

Sauteed Spinach gf

Garlic, lemon

Bistro Frites

Shoestring cut, truffle oil, herb parm, Fleur de Sal

Truffle Baked Mac n Cheese

3 cheese blend, Truffle + herb Focaccia breadcrumbs

Charred Broccolini gf

Creamy lemon vinaigrette, toasted sunflower seeds

Garlic Roasted Fingerling Potatoes gf

Truffle Aioli, fresh herbs

LOCAL SOURCES

Blue Harbor Coffee, New Hampshire

Wake Robin Farm, New Hampshire

Farming Turtles, Rhode Island

Blueberry Bay Farm, New Hampshire

Seaport Fish, New Hampshire

Jasper Hill, Vermont

Maple Brook Farms, Vermont

Flavor Fields Farm, River Head, Vermont



DESSERTS

Mini Lemon Pavlova gf

Fresh berries, Chantilly cream

Chocolate Lava Cake

Vanilla Ice cream, Chocolate drizzle

Hot Cross Buns

Spiced fig jam, vanilla Bourbon frosting

Carrot Cake

Toasted coconut, pineapple infused honey, spiced Walnuts

Seasonal Sorbet gf

Ask about today's fresh fruit flavors

Premium Ice Cream gf

Vanilla, Mint Chip, Kahlua Brownie, Phantom Berry

gf Indicates gluten free items

df Indicates dairy free items

*Contains nuts

COFFEE & TEA

Coffee/Tea/Hot Chocolate

Espresso

Cappuccino

Double Espresso

Featuring Blue Harbor Coffee Co.

Hampton, NH

DESSERT WINE

Six Grapes

Noval Black

Warres Otima 10 yr

Pilliteri, Vidal Blanc, 2015, Canada

Broadbent 1999 Madeira

Graham's 20 yr