



STARTERS

Wagyu Meatballs (3) \$16

House-made with veal, pork, and wagyu beef,
marinara, parmesan Reggiano, fried basil

****Shrimp Cocktail (4) gf \$20**

Poached colossal shrimp, lemon, house cocktail sauce
Additional shrimp \$4

Fried Artichoke Hearts \$16

Whipped ricotta, basil pesto, fried prosciutto

**** Jumbo Lump Crab Cakes (2) \$22**

Pan seared, fennel and arugula salad,
whole grain mustard aioli

Warm Burrata Dip \$18

Roasted yellow tomato, roasted garlic clove, cracker

Mushroom Toast \$16

House-made focaccia, porcini cream,
roasted mushrooms, truffle oil, pea tendrils

Fried Olives \$14

Breaded marinated Greek olives, remoulade, crostini

SOUPS & SALADS

"Gary's Famous" Clam Chowder \$6/9

Sherry cream, mirepoix, potato

Roasted Pepper & Crab Bisque gf \$5/7

Sunflower seeds, roasted garlic oil

Steakhouse Wedge gf \$14

Iceberg lettuce, boiled egg, gorgonzola, pickled red onion, cherry tomato,
pancetta, blue cheese dressing

Caesar Salad \$14

Romaine lettuce hearts, parmesan Reggiano, buttery crouton, lemon wedge,
parmesan peppercorn dressing

Boquerone anchovies \$2

Nicoise Salad 16

Red watercress, haricot verts, boiled egg, tomato
white anchovy, red wine vinaigrette

Strawberry and Burrata Salad \$16

Arugula, shaved fennel, radish, pinenuts, pomegranate molasses, herb oil

Fruit Salad gf \$12

Strawberries, canary melon, grapes, cucumber, tomato,
feta & arugula with caramel crème fraiche



ENTRÉES

****Beef Tenderloin** gf \$50

8 oz. center-cut filet, garlic mashed potato, asparagus, spring onion velouté
Add grilled shrimp \$4 each

☞ *Cabernet Sauvignon, Ca' Momi, 2021, Napa Valley, California*

****Crispy Skin Salmon** \$34

Sauteed squash noodles, fried polenta, cherry tomatoes, coconut curry broth, fried shallots
☞ *Sauvignon Blanc, Infamous Goose, 2022, New Zealand*

Mother's Day Specialties

Duck and Covert \$40

Sesame crusted seared duck breast, braised duck leg, crispy baby potatoes, green bean micro salad,
Cara Cara vinaigrette

☞ *Prosecco, Prima Perla NV, Veneto, Italy*

Blackened Tuna \$38 gf

Seared rare, couscous, chickpeas, sugar snaps, bok choy, hearts of palm, scallion pesto

☞ *Reisling, Thanish, 2020, Mosel, Germany*

Crab Stuffed Flounder \$38

Artichoke-crab stuffing, mashed potatoes, haricot verts, lemon beurre blanc

☞ *Pinot Grigio, Due Torre, 2022, Veneto, Italy*

Statler Chicken Breast \$32 gf

Seared chicken breast, snap peas, zucchini, and celeriac ratatouille

☞ *Rose, Le Charmel, 2022, Carneros, California*

Shrimp Linguini \$42

Colossal shrimp, artichokes, spinach, cherry tomatoes, roasted garlic cream sauce, parmesan

☞ *Bordeaux, Chateau Bentejac, 2020, Bordeaux, France*

Dijon Crusted Prime Rib \$45

☞ Garlic mashed potatoes, grilles asparagus, au jus, horseradish crema

☞ *Merlot, Portillo, 2021, Mendoza, Argentina*

Primavera Risotto \$28 gf

Asparagus, zucchini, exotic mushrooms, cherry tomatoes, citrus risotto, shaved Manchego cheese
and sliced almonds

☞ *Chenin Blanc, Kumusha 2023, South Africa*

Day Boat Sea Scallops \$44

Pan-seared scallops, orange risotto, asparagus, sun-dried tomato pesto, micro salad

☞ *Chardonnay, Artesa, 2020, Carneros, California*

☞ *All Entrées are paired with a wine by the glass "suggestion"*

Meat Temps: Rare – cool, red center Medium Rare – warm, red center

Medium – warm, pink center Medium Well – warm, barely pink center

Executive Chef ~ Jeff Kobs - Sous Chef ~ Scott Patnode



SIDES

Crispy Fried Potatoes \$12

Prosciutto, parmesan, chives

Citrus Risotto \$12

Crispy pancetta, shaved Manchego

Fettuccine Alfredo \$14

Fresh pasta, cherry tomatoes, roasted garlic

Zucchini Noodles \$12 gf

Goat cheese, almonds, Herb de Provence

Green Bean Salad \$10 gf

Fennel, tomato, arugula, Cara Cara oranges,
whole grain vinaigrette

LOCAL SOURCES

Blueberry Bay Farm, New Hampshire

Brookford Farm, New Hampshire

Heron Pond, New Hampshire

Blue Harbor Coffee, New Hampshire

Rhode Island Mushroom Company

Stout Oak Farm, New Hampshire

Sweet Grass Farm, New Hampshire

Great Bay Farm, New Hampshire

Coppal House Farm, New Hampshire