



STARTERS

Wagyu Meatballs (3) \$16

House-made with veal, Wagyu beef and pork, with marina and Parmesan Reggiano

Calamari \$14

Lightly fried rings and tentacles, banana peppers, Thai chili sauce

Fried Artichoke Hearts \$12

Crispy prosciutto, basil pesto, whipped ricotta

Candied Pork Belly \$16

Pearl onions, red watercress, rosemary apple puree

Shrimp Cocktail \$18 gf

Jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$4

Duck Gnocchi \$14

Confit duck leg, ricotta gnocchi, fried shallots, burgundy demi, herbs

Ahi Tuna Crudo \$18

Pepper crusted, crunchy Napa slaw, soy glaze, macadamia nut sprinkle

SOUPS & SALADS

CR's Clam Chowder \$6/8

Local clams, smoked bacon, onion, potato, sweet onion

Butternut Squash Bisque \$7/10

Caramelized fennel, crème fraîche, candied pepitas

Wedge Salad \$14 gf

Iceberg lettuce, blue cheese crumble, egg, pickled red onion, tomatoes, pancetta, creamy blue cheese dressing,

Caesar Salad \$10/14

Romaine hearts, Parmesan Reggiano, croutons, lemon wedge, Caesar dressing

Mixed Beet Salad \$12 gf

Roasted beets, pickled red onion, goat cheese, watercress, garlic-herb dressing



ENTRÉES

Filet Mignon \$48 gf

8 oz. filet, garlic mashed potato, grilled asparagus, caramelized onions, house demi

🍷 *Cabernet Sauvignon, Quilt, 2019, Napa Valley, California*

Dueling Duck \$36 gf

Seared duck breast, confit duck leg, hash, sauteed broccoli, luxardo cherry demi

🍷 *Pinot Noir, Elouan, 2021, Willamette/Umpqua/Rogue Valley, Oregon*

HOLIDAY SPECIALS

Stuffed Quail \$34

Bacon and walnut stuffing, sweet potato puree, pearl onion, parsnips, micro salad

🍷 *Sauvignon Blanc, The Infamous Goose, 2022, New Zealand*

Oven Roasted Sea Bass \$40

Braised fennel and roasted tomato ragu with cannellini beans

🍷 *Unoaked Chardonnay, Louis Latour, Ardeche, 2020, Ardeche, France*

Traditional Roast Turkey Dinner \$36

Oven-roasted turkey breast, mashed potato, focaccia stuffing, cranberry sauce, house vegetables, gravy

🍷 *Rosé, Donno Laura, Ali, 2021, Tuscany, Italy*

Pork Tenderloin \$32 gf

Fingerling potatoes, roasted root vegetables, apple compote

🍷 *Valpolicella Ripasso, Zenato, 2019, Veneto, Italy*

Vegan Thanksgiving \$28 v

Braised kale, delicata squash, sage cream, drunken cranberries, walnut crumble, butternut squash, raviolo

🍷 *Verdego, Ramon Bilbao, 2022, Rias Baixas, Spain*

Pan Seared Scallops \$44

herb risotto, asparagus, sun-dried tomato pesto

🍷 *Chardonnay, Artesa, 2020, Carneros, California*

Dijon Crusted Prime Rib \$42 gf

house mashed potato, grilled asparagus, au jus, horseradish crema

🍷 *Cabernet Sauvignon, Giapoza, 2020, Oakville, California*

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

Steak Temps: Rare - cool, red center Medium Rare - warm, red center Medium - warm, pink center
Medium Well - warm, barely pink center Well Done - cooked throughout, not recommended.



SIDES

Ginger Honey Brussels Sprouts \$12 gf

Loaded Tater Tots \$10 gf

Glazed Carrots and Parsnips \$10 gf

Hand Cut Truffle Fries \$10 gf

Balsamic Broccoli \$12

Parmesan Risotto \$12

LOCAL SOURCES

Wake Robin Farm, New Hampshire

Tuckaway Farm, New Hampshire

Blueberry Bay Farm, New Hampshire

Brookford Farm, New Hampshire

Stout Oak Farm, New Hampshire

Dunk's Mushrooms, New Hampshire

Heron Pond, New Hampshire