



STARTERS

Tuna Poke \$12

Soy-ginger glaze, roasted baby bok choy, orange segments, cucumber, sesame seeds

Burgundy Escargot \$12

Garlic, shallots, brandy cream sauce, toasted focaccia

Crab Tower \$14 gf

Jumbo lump crab, roast corn salad, avocado, ginger mint vinaigrette

Spicy Chicken Spring Roll \$10

Fried crispy, sweet chili dipping sauce

Calamari \$12

Panko crusted, banana peppers, sweet chili sauce

Pan Seared Scallops \$12

Cranberry brown butter, petite spinach salad, pickled red onions, lemon vinaigrette

Crisp Pork Belly \$10

Piccailli, black pepper sauce, grilled romaine lettuce, sliced scallions

Shrimp Cocktail \$16 gf

Fresh jumbo shrimp (4), cocktail sauce, lemon
Additional shrimp \$3

Cheese & Charcuterie Board \$14

For sharing, Vermont Creamery bijou, Cabot clothbound cheddar, prosciutto, house pork pâté, tomato jam, pickles, whole grain mustard, crostini

RAW BAR

Oysters on the Half Shell gf

Fresh shucked New England oysters, mignonette, horseradish, cocktail sauce, lemon
½ Dozen \$16 Dozen \$28

Fresh Seafood Tower Silver gf

Shucked New England oysters, jumbo shrimp, littleneck clams, Cape Cod mussels, mignonette, horseradish, cocktail sauce, lemon
Serves 2-4 \$44

Fresh Seafood Tower Gold gf

Shucked New England oysters, jumbo shrimp, littleneck clams, jumbo lump crab, Cape Cod mussels, mignonette, horseradish, cocktail sauce, lemon
Serves 4-6 \$60



SOUPS & SALADS

Lobster Bisque \$6/8

Fresh Maine lobster, crème fraîche

House Salad \$6 gf

Spring mix, cherry tomatoes, diced cucumber, choice of dressing

Roasted Beets \$10 gf

Red and yellow beets, pesto, balsamic drizzle, goat cheese, crumbled blue cheese, field greens

Quarter Wedge Salad \$8

Iceberg lettuce, fresh blue cheese dressing, grape tomatoes, chili rubbed bacon

Roasted Broccoli Salad \$10

Shaved clothbound cheddar, toasted sunflower seeds, naval orange segments, raspberry-champagne vinaigrette

Caesar Salad \$8

Romaine lettuce, house-made dressing, croutons
Boquerone Anchovies add \$2



ENTRÉES

Grilled Hanger Steak \$32

12 oz. balsamic marinated, truffled gnocchi in white wine cream, asparagus tips
🍷 *Horseshoes & Handgrenades, Syrah Blend, NV, Dundee, Oregon \$15*

Chicken-Under-A-Brick \$24 gf

Commonwealth Poultry chicken, stone fruit chutney, mushroom risotto, sautéed green beans
🍷 *Domaine Fond Croze, Cote du Rhone Blanc, 2016, Rhone, France \$11*

♥ HOLIDAY SPECIALS ♥

Filet & Maine Lobster \$48

Roasted garlic smashed potatoes, sautéed asparagus, veal demi glace, lemon caper butter
🍷 *Franciscan, Cabernet Sauvignon, 2014, Napa Valley, California \$15*

Seared Jumbo Scallops \$32

Dry sea scallops, creamy mushroom ragout, herb roasted fingerling potatoes, warm bacon vinaigrette

🍷 *Miraval, Rosé, 2016, Provence, France \$14*

Oven Roasted Scottish Salmon \$28

Coconut curry glaze, French black lentils, roasted eggplant, crispy carrots
🍷 *Willakenzie 'Gisele', Pinot Noir, 2014, Willamette Valley, Oregon \$16*

Herb & Mustard Crusted Prime Rib \$34

Roasted garlic smashed potatoes, sautéed green beans, au jus, horseradish sour cream
🍷 *Chateau Mamin, Bordeaux, 2011, Graves, France \$16*

Wild Caught Atlantic Swordfish \$32

Mediterranean orzo & vegetable medley, feta cheese, lemon-infused tapenade, pickled red onions
🍷 *Anne Amie 'Amrita', Cuvée A, 2015, Willamette Valley, Oregon \$11*

Pan Fried Veal Cutlets \$28

Cheddar-bacon spaetzle, grilled asparagus, apple cider gastrique
🍷 *Plungerhead, Petite Sirah, 2015, Lodi, California \$10*



Vegetable Canneloni \$20 gf

Zucchini & summer squash 'noodles', house ricotta, ratatouille, parmesan
🍷 *Silk & Spice, Red Blend, 2015, Portugal \$12*

Chicken Piccata \$24

Bell & Evans all natural breast, artichokes, spinach, capers, penne pasta, parmesan
🍷 *Matanzas Creek, Sauvignon Blanc, 2016, Sonoma County, California \$12*

Braised Beef Short Rib \$26

Brussels sprouts, roasted garlic smashed potatoes, crispy onions, braising jus
🍷 *Mt. Monster, Cabernet Sauvignon, 2012, Limestone Coast, Australia \$12*

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



SIDES

Prosciutto Wrapped Asparagus \$8 gf

Truffle Mushroom Risotto \$8 gf

Blistered Sweet Peppers \$7
Garlic aioli

Hand Cut Parmesan Truffle Fries \$9

Crispy Brussels Sprouts \$9
Blue cheese, candied walnuts, balsamic drizzle

Loaded Smashed Potatoes \$7 gf

House Gnocchi & Pesto Cream \$8

Creamed Spinach \$8 gf

LOCAL SOURCES

Bell & Evans All Natural Chicken, Pennsylvania

Blueberry Bay Farm, New Hampshire

Commonwealth Poultry, Maine

Miles Smith Farm, New Hampshire

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire

Pete & Gerry's Organic Eggs, New Hampshire