

SMALL APPETITE

Lobster Bisque	8
French Onion Soup	7
Black Bean with Crisp Corn Tortilla	7
Arcadian Mesclun Greens	8
<i>crispy onions, pumpkin seeds, raisins, balsamic herb vinaigrette</i>	
Heart of Romaine Salad	8
<i>olive oil poached tomato, grilled crostini, parmesan twill, creamy lemon caper dressing</i>	
Butter Bibb Lettuce Salad	9
<i>cucumber, red pears, radish, toasted almond, tarragon shallot vinaigrette</i>	
Buratta and Heirloom Tomato Salad	12
<i>crisp proscuitto chip, basil pesto, torn pizza bread</i>	
Cheese Plate (serves two)	23
<i>Gran Queso, Nettle Meadow Kunik, Bijou, Pawlet, Spring Brook Reading, Spiced tomato marmalade, honeycomb, raisins on the vine</i>	
Jumbo Lump Crabmeat Margarita	15
<i>avocado, tomato, crisp plantain, tequila lime vinaigrette</i>	
Lime & Chili Grilled Jumbo Shrimp	15
<i>red quinoa grilled pineapple salad, toasted coconut dust, jalapeno oil</i>	
Seared Sea Scallops*	15
<i>jerk spice, caribbean slaw, sweet potato curls, mango chili mojo</i>	
Marinated Red Beet & Charve Goat Napoleon	12
<i>sweet & spicy pecans, rainbow micro sprouts, rosemary honey</i>	
Chilled Szechuan Pepper Ahi Tuna "Nicoise"	21
<i>seaweed salad, baby choy, smoked tofu, crispy wontons, ginger miso vinaigrette</i>	
Margherita Pizza	14
<i>plum tomatoes, basil</i>	
Irish Burger *	15
<i>Irish porter cheddar, frizzled onions, brioche bun, french fries</i>	

MAIN DISHES

Chilean Sea Bass	29
<i>saffron paella rice, lobster, shrimp, chorizo, calamari, shellfish reduction, micro peashoots</i>	
Pan Roasted Sea Scallops *	28
<i>toasted almond apricot basmati rice, roasted cauliflower, coconut carrot curry</i>	
Grilled Atlantic Salmon *	27
<i>braised french lentils, shaved fennel salad, sherry mustard vinaigrette</i>	
Grilled Striped Bass	28
<i>fingerling potato, olives, roasted garlic, spinach, lemon jus</i>	
Sesame Crusted Ahi Tuna	28
<i>lobster mango forbidden black rice, sriracha baby green beans & ginger honey butter</i>	
Butternut Squash Red Thai Curry	21
<i>baby vegetables, glass noodles, crispy shallot herb salad</i>	
<i>add shrimp & sea scallops *</i>	26
Ruby Quinoa Vegetable Bowl	22
<i>grilled sweet potato, sliced avocado, fried chickpeas</i>	
Thin Spaghetti	24
<i>shrimp, crab, calamari, sun-dried tomatoes, broccoli, white wine scampi sauce, parmesan breadcrumbs</i>	
Grilled Chicken Paillard	23
<i>herb wild rice, grilled apple radicchio endive salad, toasted pistachio vinaigrette</i>	
Pretzel Crusted Chicken	23
<i>honey mustard glaze, charred sweet potatoes, baby carrots</i>	
Grilled Angus Rib-Eye Steak *	34
<i>portobello potato wedge, wilted spinach, balsamic blue cheese butter</i>	
Filet Mignon *	34
<i>mashed potatoes, grilled asparagus, crispy onions, pink peppercorn sauce</i>	
Rosemary Scented Rack of Lamb	35
<i>sweet potato mash, grilled baby zucchini, warm spice red wine demi glaze</i>	



Executive Chef - Chris Scarpaci

SIDE DISHES

*Grilled Asparagus/ Sauteed Mushrooms/
sweet potato fries/French fries/
baby brocolli/*

Roasted charred sweet potatoes

8.

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness