

# THREE COURSE DINNER MENU

## STARTERS

**BOSTON CLAM CHOWDER** \$11  
SMOKED BACON + HOUSE CRACKERS

**JUMBO LUMP CRAB CAKE** \$18  
REMOULADE + AVOCADO + CRISP PLANTAIN

**LOCAL OYSTERS** \$18  
SALSA VERDE + MIGNONETTE

**BABY ROMAINE CAESAR SALAD** \$12  
WHITE ANCHOVIES + TREVISO

**BABY ICEBERG WEDGE + BERKSHIRE BLUE** \$12  
SMOKED BACON + CANDIED WALNUTS

**HANDMADE SEASONAL RAVIOLI** \$12  
VEGETARIAN

## ENTRÉES

**BLACK ANGUS FILET MIGNON | 8 OZ** \$32  
SEASONAL VEGETABLE + POTATO

**PRIME NEW YORK SIRLOIN | 16 OZ** \$48  
SEASONAL VEGETABLE + POTATO

**28 DAY AGED PRIME RIB EYE | 16 OZ** \$49  
SEASONAL VEGETABLE + POTATO

**STEAK SAUCE** \$2 EACH  
CHOOSE TWO FROM WHICH YOUR GUESTS WILL ORDER  
HOUSE STEAK SAUCE, HOT ROQUEFORT BUTTER, CREAMY HORSE RADISH + CRACKED WHITE PEPPER,  
GARLIC PARSLEY BUTTER, BÉARNAISE, RED WINE SALT +/- OR SMOKED BLACK SALT

**CHARCOALED SALMON** \$29  
CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE

**SZECHUAN CRUSTED AHI TUNA** \$38  
GINGERED YU CHOY + CARROT PURÉE

**GIANNONE FARM BRICK CHICKEN** \$27  
TRUFFLED ROMAN GNOCCHI, SNOW PEAS + BABY CARROT

**HANDMADE RICOTTA + BASIL RAVIOLI** \$24  
PRIME BEEF BOLOGNESE

## ENTRÉE ADD-ONS

**GIANT PRAWNS** \$12

**SHISHITO PEPPERS** \$4

**BONE MARROW** \$8

**LOBSTER TAIL** MKT

## DESSERTS

**CHOCOLATE MOUSSE DOME** \$8  
VANILLA ANGLAISE

**APPLE CRUMBLE TART** \$8  
CIDER SYRUP

**SALTED CARAMEL PANNA COTTA** \$8  
COCOA NIB SHORTBREAD

# SUMMER BRUNCH MENU \$35

## STARTER

**LOCAL AND DOMESTIC CHEESES**

SEASONAL FRUIT

## ENTRÉES

**GOAT CHEESE, SPINACH + SUN DRIED TOMATO QUICHE**

PETITE SALAD + BACON

**FRENCH TOAST**

BERRIES + WHIPPED CREAM

**CHICKEN CAESAR SALAD**

BRIOCHE CROUTON + WHITE ANCHOVIES

## DESSERT

**SEASONAL PARFAIT**

GRANOLA, GREEK YOGURT, POACHED PEARS, APPLES + DRIED CRANBERRIES

**COFFEE + TEA**

BANCROFT BLEND, DECAF DANISH + MEM TEAS

SUMMER 2020 - SUBJECT TO CHANGE

# THREE COURSE LUNCH MENU

## STARTERS

**BOSTON CLAM CHOWDER** \$8  
BACON + HOUSE CRACKERS

**ICED TIGER SHRIMP COCKTAIL** \$11  
HOUSE COCKTAIL SAUCE + HORSERADISH

**HANDMADE SEASONAL RAVIOLI** \$12  
VEGETARIAN

**BABY ROMAINE CAESAR SALAD** \$10  
WHITE ANCHOVIES + TREVISO

**PETITE LETTUCE + HERB SALAD** \$9  
BABY TOMATOES + AGED BALSAMIC

## ENTRÉES

**BLACK ANGUS FILET MIGNON | 8 OZ** \$32  
SEASONAL VEGETABLE + POTATO

**SKIRT STEAK** \$29  
SEASONAL VEGETABLE + POTATO

**STEAK SAUCE** \$2 EACH

CHOOSE TWO FROM WHICH YOUR GUESTS WILL ORDER  
HOUSE STEAK SAUCE, HOT ROQUEFORT BUTTER, CREAMY HORSERADISH + CRACKED WHITE PEPPER,  
GARLIC PARSLEY BUTTER, RED WINE SALT +/- OR SMOKED BLACK SALT

**CHARCOALED SALMON** \$27  
CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE

**MAINE LOBSTER ROLL** \$26  
BUTTERED BRIOCHE + CRISPY ONIONS, FRENCH FRIES + HOUSE KETCHUP

**CHICKEN UNDER A BRICK** \$27  
SEASONAL VEGETABLE + POTATO

**HANDMADE RICOTTA + BASIL RAVIOLI** \$24  
PRIME BEEF BOLOGNESE

## DESSERTS

**VANILLA CRÈME BRÛLÉE** \$6  
CRACKLED SUGAR COOKIE

**DARK CHOCOLATE TART** \$6  
CAMEL ANGLAISE