

Menu

APPETIZERS

- Chef's Seasonal Soup....\$8
- Wedge Salad – *bacon, great hill blue, scallions, maine cherry tomatoes, croutons*....\$10
- Island Creek Oysters....\$24 half dozen
- Charcuterie Board – *daily selection*....\$25
- Cheese Board – *daily selection*....\$20
- The Whole 9 Yards – *all the meats and all the cheeses*....\$45

CAVIAR

- Paddlefish....\$70

A LA CART

- Rack of Lamb – *grass fed, 12 oz*....\$34
- Grass Fed Filet Mignon – *Maine family farms, 8 oz*....\$36
- Tomahawk – *its name says it all*....\$60
- Porterhouse – *bone-in, 28 oz*....\$80
- Lemon-Thyme Roasted Half Chicken – *all natural*....\$28
- New York Strip – *prime, 12oz*....\$48

SIDES

- Mac & Cheese – *goat cheese, candied red onions*....\$15
- Sautéed Spinach....\$8
- Roasted Brussel Sprouts....\$8

- Roasted Asparagus....\$9
- Honey Roasted Carrots....\$8
- Potato Puree....\$10
- Foie Toast....\$14
- Bone Marrow....\$12

DESSERTS

- Chocolate Mousse – *macerated raspberry, whipped cream*....\$9

*Menu items and prices are to provide an idea of our style and price range therefore, they may change before the website has been updated.

*Parties of 10 or more are subject to a 20% gratuity service charge.