

gluten free

- Due to the cooking methods of the gluten free options, please allow ample time for preparation.
- Some regular menu items may be prepared gluten free, please ask your server

appetizers

OYSTERS* 3. ea

LETTUCE WRAPS

Chicken, water chestnuts, lettuce, peanuts, pineapples, carrots, sprouts, sweet chili sauce, roasted peanuts 12.

JUMBO SHRIMP COCKTAIL 15.

GREEN CURRY MUSSELS

Fresh herbs, lime 12.

salads

GARDEN

Tomatoes, carrots, cucumbers, creamy parmesan-peppercorn dressing 8.

CAESAR

Pecorino romano, lemon garlic dressing 9.
add chicken 5

WINTER VEGETABLE

Quinoa, arugula, Threshold Farms cider vinaigrette 10.

SPARROW ARC FARMS BEET AND BURRATA

Burrata, citrus, radishes, basil, hazelnuts 12.

SALMON NICOISE

Organic atlantic salmon, mixed greens, green beans, marinated olives, artichokes, egg, tomatoes, fennel, balsamic vinaigrette 25.

COBB

Bacon, avocado, egg, tomatoes, fried chickpeas, bleu cheese, tomatillo dressing 18.
add chicken 5, shrimp 7, salmon 7, steak tips 10

ADD TO YOUR SALAD

chicken 5, shrimp 7, salmon 7, steak tips 10

flat breads

SAUSAGE, PEPPERS AND ONIONS

Romesco sauce, mozzarella 16.

BACON CHEESEBURGER

Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar cheese 17.

PROSCIUTTO AND FIG

Mission fig jam, prosciutto di parma, arugula, dried figs, aged balsamic reduction, three cheese blend 17.

All regular menu sandwiches/burgers available on gluten free bread. Add \$2.

entrées

RED WINE BRAISED DELICATA SQUASH

Anson Mills polenta, watercress 22.
add chicken 5, salmon 7

GRILLED STEAK TIPS

Bourbon bbq marinade, mashed potatoes, green beans* 24.

MARINATED FLAT IRON STEAK

Root vegetable gratin, black garlic sauce 28.

BRAISED LAMB SHANK

Honey demi glaze, roasted fingerling potatoes, root vegetables 32.

CERTIFIED BLACK ANGUS FILET MIGNON

8 oz., mashed potatoes, braised wild mushrooms 38.

PRIME NEW YORK SIRLOIN

Truffled tater tots 42.

CERTIFIED BLACK ANGUS TOMAHAWK RIB EYE

24 oz. long bone in rib eye 47.

seafood

SPICY CRAB PASTA

Gluten free pasta, tomatoes 26.

PAN ROASTED COD

Lobster broth, fingerling potatoes, mussels, fennel 28.

MAPLE ALMOND ATLANTIC SALMON

Toasted cauliflower and rice, red chard salad, maple butter 28.

SEARED SHRIMP & SCALLOPS

Cherry tomatoes, sugar snap peas, cauliflower purée, lemon vinaigrette 28.

sides

GARLIC HERB CREAMED SPINACH 4.

BAKED POTATO 5.

PARMESAN RISOTTO 5.

SAUTÉED GARLIC HERB KALE 5.

BRAISED BRUSSELS SPROUTS WITH FETA 5.

TRUFFLED TATER TOTS 6.

ROOT VEGETABLE GRATIN 6.

ANSON MILLS POLENTA 6.

BRAISED WILD MUSHROOMS 8.

FRESH MAINE LOBSTER RISOTTO 9.