



AWARD WINNING LOBSTER BISQUE 11

SEASONAL SOUP * MARKET PRICE

WILD MUSHROOM PÂTÉ * 9

CREAM CHEESE AND MUSHROOM, PORT REDUCTION, CROSTINIS, TRUFFLED GREENS

MAINE MUSSELS * NIGHTLY PRESENTATION 11

TOMATO, BASIL, MOZZARELLA NAPOLEON * 12

BASIL OIL AND BALSAMIC REDUCTION

ESCARGOT EN CROÛTE * 12

GARLIC PERNOD BUTTER

CRAB & AVOCADO TOWER * 14

LAYERS OF CRAB IN A SPICY AÏOLI, AVOCADO AND CUCUMBER SALSA TOPPED WITH TOBIKO

CLASSIC SHRIMP COCKTAIL * 13

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE AND LEMON

SALADS

SIGNATURE HOUSE * 8

BABY SPINACH LEAVES TOSSED WITH MAPLE VINAIGRETTE, TOPPED WITH PISTACHIOS AND DRIED CRANBERRIES

CLAY HILL CAESAR * 8

PARMESAN, VIDALIA ONION AND LEMON EMULSION, TOSSED WITH HEARTS OF ROMAINE, TOPPED WITH CROSTINI

SEASONAL SALAD * PRICED NIGHTLY

*GLUTEN-FREE PREPARATION AVAILABLE
GLASS

**SUGGESTED WINES BY THE

ENTRÉES

CATCH OF THE DAY MARKET PRICE
CHEF'S DAILY CREATION FROM THE SEA

ROASTED RACK OF SPRING LAMB 37
PISTACHIO ENCRUSTED, POMEGRANATE PORT SAUCE, MASHED POTATOES AND BABY
CARROTS ***Four Vines, Red Zin 8*

STUFFED HADDOCK 28
STUFFED WITH LOCAL SEAFOOD, TOPPED WITH LOBSTER CREAM SAUCE, CITRUS JASMINE
RICE AND SEASONAL VEGETABLE ***Lagaria, Pinot Grigio 8*

PRIME RIB AU JUS * TRADITIONAL CUT 34 SMALLER CUT 29
SLOW COOKED ANGUS RIBEYE, NATURAL AU JUS, MASHED POTATOES, SEASONAL
VEGETABLES AND HORSERADISH CREAM ***Clos du Bois, Cabernet Sauvignon 9*

ROASTED PEKIN DUCK BREAST * 28 ADD CONFIT LEG 7
FRESH PLUM SAUCE, ROASTED GARLIC MASHED AND SEASONAL VEGETABLE
***Deloach, Pinot Noir 9*

STATLER CHICKEN BREAST 22
SPINACH AND BASIL GNOCCHI TOSSED IN GORGONZOLA CREAM AND SEASONAL
VEGETABLE ***J. Lohr, Monterey Sauvignon Blanc 8*

FRUTTI DI MARE MARKET PRICE
MAINE LOBSTER, CLAMS, MUSSELS, GRILLED SPRING ONIONS, SAFFRON HOUSEMADE
PASTA IN WHITE CLAM SAUCE ***Rodney Strong, Chalk Hill Chardonnay 11*

SPRING VEGETABLE PASTA 21
SAFFRON HOMEMADE PASTA, SUMMER SQUASH, GRILLED SPRING ONIONS, ZUCCHINI,
MUSHROOM TRUFFLED CREAM SAUCE ***Perrin, Côtes du Rhône, 7*

HARISSA RUBBED NY STRIP STEAK * 32
GOAT CHEESE MASHED POTATOES AND SEASONAL VEGETABLE ***Trivento, Malbec 8*

STUFFED PORK TENDERLOIN* 28
STUFFED WITH PANCETTA AND WILD MUSHROOMS PATE, ROASTED POTATOES AND
ASPARAGUS ***Lindemans Bin 50 Australian Shiraz 7*

LEMON HADDOCK 26
LEMON PANKO CRUMB TOPPING, RISOTTO AND SEASONAL VEGETABLE
***Lagaria, Pinot Grigio 8*



DESSERTS 10 - 12

A VARIETY OF DAILY DELIGHTS

COFFEE OR TEA 3

SPRING 2016