



AWARD WINNING LOBSTER BISQUE 11

SEASONAL SOUP * MARKET PRICE

MAINE MUSSELS * NIGHTLY PRESENTATION 11

CLASSIC SHRIMP COCKTAIL * 14

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE AND LEMON

TRUFFLE FRIES 9

HAND CUT FRIES TOSSED IN TRUFFLE OIL AND PARMESAN CHEESE

CHARCUTERIE * NIGHTLY PRESENTATION AND PRICE

NIGHTLY PRESENTATION OF CURED MEATS AND CHEESES WITH ACCOMPANIMENTS

VEGETARIAN CARPACCIO * 8

GOLDEN BEETS, BREAKFAST AND WATERMELON RADISHES, PEPITAS, FENNEL, FRIED SHALLOTS, GOAT CHEESE AND CRANBERRY VINAIGRETTE

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

ENTRÉES

ROASTED PEKIN DUCK BREAST * 30 ADD CONFIT LEG 7
ORANGE-GINGER GLAZE, SWEET POTATO MASH, SEASONAL VEGETABLE

***DeLoach, Pinot Noir 9*

SEAFOOD & SQUID INK PASTA MARKET PRICE
MAINE LOBSTER MEAT, MUSSELS AND SHRIMP, SAUTÉED WITH OLIVES, TOMATO,
LEEK AND CAPERS TOSSED IN A CHARDONNAY BEURRE BLANC

***Rodney Strong, Chalk Hill Chardonnay 11*

SEAFOOD STUFFED HADDOCK 29
LOBSTER CREAM SAUCE, RISOTTO 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, HORSERADISH CREAM

***Clos du Bois, Cabernet Sauvignon 9*

FALL VEGETABLE RISOTTO * 22
SUN-DRIED TOMATOES, LEEKS, CARAMELIZED BRUSSELS SPROUTS AND FENNEL

***Lindeman's Bin 50 Shiraz 7*

GUINNESS BRAISED BEEF SHANK * 26
DEMI-GLACE, POTATO GRATIN, AND SAUTÉED SPINACH

***Four Vines, Old Vine Cuvee, Red Zin 8*

LEMON BROILED HADDOCK 26
LEMON-PANKO CRUMB TOPPING, RISOTTO AND SEASONAL VEGETABLE

***Lagaria, Pinot Grigio 8*

HERB MARINATED CORNISH GAME HEN * 22
CHERRY-PORT COMPOTE, ROASTED GARLIC MASHED POTATOES AND SEASONAL
VEGETABLE

***Perrin, Côtes du Rhône, Réserve Rosé 7*

NEW ZEALAND RACK OF LAMB * 36
MINT RAITA SAUCE, MASHED POTATOES, SEASONAL VEGETABLE

***Trivento, Malbec 8*

CIDER GLAZED SALMON * 28
CARAMELIZED BRUSSELS SPROUTS AND ROASTED POTATOES

***J.Lohr, Sauvignon Blanc 8*



DESSERTS 10 - 12

A VARIETY OF DAILY DELIGHTS

COFFEE OR TEA 3

SPRING 2016