



STARTERS

AWARD WINNING LOBSTER BISQUE 11

SEASONAL SOUP * 9

MAINE MUSSELS * 11

GORGONZOLA CREAM, THYME

CLASSIC SHRIMP COCKTAIL * 14

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL
SAUCE, LEMON

ESCARGOT EN CROÛTE 12

SPICY TOMATO BUTTER

GRILLED EGGPLANT * 9

ROLLED & STUFFED WITH CHÈVRE

TAVERN TART 12

SHAVED RIBEYE, BRIE, MUSHROOM DUXELLE,
WHOLE GRAIN MUSTARD AÏOLI

SNACKS

TRUFFLE FRIES 9

HAND CUT FRIES TOSSED IN TRUFFLE OIL &
PARMESAN CHEESE

FRIED HADDOCK BITES 11

LIGHTLY BREADED ~ BAJA SAUCE

WONTON CHIPS & DIPS 8

CHOICE OF -

MANGO SALSA

BLACK BEAN-CORN SALSA

ASIAN CREMA

FRIED PICKLES 8

SPICEY AÏOLI

ZUCCHINI STICKS 8

FRIED & STACKED - GOAT CHEESE RANCH

FRIED CAULIFLOWER 9

SWEET CHILI

YUCCA FRIES 9

CHIPOTLE KETCHUP

SALADS

SIGNATURE HOUSE * 8

BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES

CLAY HILL CAESAR * 8

PARMESAN, VIDALIA ONION AND LEMON EMULSION, HEARTS OF ROMAINE, CROSTINI

SEASONAL SALAD * 9

NIGHTLY PRESENTATION



ENTRÉES

CATCH OF THE DAY (MARKET PRICE)

ROASTED PEKIN DUCK BREAST * 32

ADD CONFIT LEG * 7

9 OZ BREAST, MANGO RIESLING GLAZE, ROASTED POTATOES, SEASONAL VEGETABLE

***DeLoach, Pinot Noir 9*

PRIME RIB AU JUS * TRADITIONAL CUT (12 OZ) 35 SMALLER CUT (8 OZ) 29

SLOW COOKED ANGUS RIBEYE, NATURAL AU JUS, MASHED POTATOES, SEASONAL VEGETABLE,
HORSERADISH CREAM

***Clos du Bois, Cabernet Sauvignon 9*

SEAFOOD STUFFED HADDOCK 27

LOBSTER CREAM SAUCE, RISOTTO, SEASONAL VEGETABLE

***Kendall-Jackson Chardonnay, Vinter's Reserve 10*

NEW YORK STRIP STEAK* 30

GRILLED SCALLION - GARLIC BUTTER, GORGONZOLA MASHED POTATOES, SEASONAL
VEGETABLE

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

SEAFOOD PAPPARDELLE MARKET PRICE

MAINE LOBSTER MEAT, MUSSELS AND SHRIMP IN NAGE CREAM, GRILLED SCALLIONS,
TARRAGON PASTA

***J.Lohr, Sauvignon Blanc 8*

BRAISED SPRING LAMB SHANK * 34

RED WINE - ROSEMARY BRAISED, MASHED POTATOES, BROCCOLINI

***Trivento, Malbec 8*

LEMON BROILED HADDOCK 25

LEMON-PANKO CRUMB TOPPING, RISOTTO AND SEASONAL VEGETABLE

***Lagaria, Pinot Grigio 8*

VEGETABLE COUSCOUS 23

CONFIT MUSHROOM, BROCCOLINI, CAULIFLOWER, SALSIFY CREAM SAUCE

***Lindemans Bin 50, Shiraz 7*

STATLER CHICKEN BREAST * 24

PAN JUS, CAULIFLOWER PURÉE, BROCCOLINI, HASSELBACK POTATO

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



DESSERTS 10 - 12

A VARIETY OF DAILY DELIGHTS

COFFEE OR TEA 3

SPRING 2016