



STARTERS

AWARD WINNING LOBSTER BISQUE 11

SEASONAL SOUP * 9

MAINE MUSSELS 11
NIGHTLY PREPARATION

GRILLED LEEKS * 9
MARINATED & CHARRED, ROMESCO

TAVERN TART 12
SHAVED RIBEYE, BRIE, MUSHROOM DUXELLE,
WHOLE GRAIN MUSTARD AÏOLI

CLASSIC SHRIMP COCKTAIL * 14
FOUR JUMBO SHRIMP, CLASSIC COCKTAIL
SAUCE, LEMON

SMOKED BRUSCHETTA 8
TOMATO, MOZZARELLA, BASIL, ONION,
TOAST POINTS

SNACKS

FRIED HADDOCK BITES 11
LIGHTLY BREADED ~ BAJA SAUCE

ZUCCHINI STICKS 8
FRIED & STACKED - GOAT CHEESE RANCH

FRIED PICKLES 8
SPICY AÏOLI

SALADS

SIGNATURE HOUSE * 9
BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES

CLAY HILL CAESAR * 8
PARMESAN, VIDALIA ONION & LEMON EMULSION, HEARTS OF ROMAINE, CROSTINI
ADD WHITE ANCHOVIES \$2

SEASONAL SALAD * 9
NIGHTLY PRESENTATION



ENTRÉES

ROASTED PEKIN DUCK BREAST * 32 ADD CONFIT LEG * 7
 BLOOD ORANGE GLAZE, MASHED POTATO ***Deloach, Pinot Noir 9*

CATCH OF THE DAY (MARKET PRICE)

SEAFOOD STUFFED HADDOCK 29
 MAINE LOBSTER CREAM SAUCE, ROASTED POTATOES
***Kendall-Jackson Chardonnay, Vintner's Reserve 11*

COFFEE RUBBED NEW YORK STRIP * 32
 WHISKEY PEPPERCORN SAUCE, MASHED
***Four Vines, Old Vine Cuvee, Red Zin 9*

MAINE LOBSTER & CHEESE RAVIOLI MARKET PRICE
 CARAMELIZED ONION, DELICATA SQUASH, SPINACH, TRUFFLE CREAM
***Rodney Strong, Chardonnay 12*

BONE-IN PORK CHOP * 28
 CIDER GLAZED, CARAMELIZED FENNEL & JICAMA SLAW, SWEET POTATO MASHED
***Trivento, Malbec 9*

LEMON BROILED HADDOCK 25
 LEMON-PANKO CRUMB TOPPING, RISOTTO
***Lagaria, Pinot Grigio 8*

PRIME RIB AU JUS * TRADITIONAL CUT 35 SMALLER CUT 29
 SLOW COOKED ANGUS RIBEYE, AU JUS, MASHED POTATOES, HORSERADISH CREAM
***Clos du Bois, Cabernet Sauvignon 10*

NOODLE BOWL * 24
 RICE NOODLES, TOFU, SCALLIONS, ENOKI MUSHROOMS, JALAPENOS,
 CILANTRO, MISO BROTH ***Lindemans Bin 50, Shiraz 7*

HARISSA RUBBED GAME HEN * 26
 ROASTED DELICATA SQUASH, LEEK, RISOTTO ***Four Vines, Old Vine Cuvee, Red Zin 9*

ABOVE ENTRÉES SERVED WITH SEASONAL VEGETABLES UNLESS OTHERWISE NOTED



DESSERTS 10 - 12

A VARIETY OF DAILY DELIGHTS

COFFEE OR TEA 3

SPRING 2016