



STARTERS

AWARD WINNING LOBSTER BISQUE 11

SEASONAL SOUP * 9

MAINE MUSSELS 11

NIGHTLY PREPARATION

TAVERN TARTS 12

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

CLASSIC SHRIMP COCKTAIL * 14

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON

FRIED HADDOCK BITES 11

LIGHTLY BREADED ~ BAJA SAUCE

ZUCCHINI STICKS 8

FRIED & STACKED - GOAT CHEESE RANCH

SALADS

SIGNATURE HOUSE * 9

BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES

CLAY HILL CAESAR * 8

ADD WHITE ANCHOVIES \$2

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

SEASONAL SALAD * 9

NIGHTLY PRESENTATION



ENTRÉES

ROASTED PEKIN DUCK BREAST * 32 ADD CONFIT LEG * 7
POMEGRANATE GLAZE, ROASTED POTATOES

***DeLoach, Pinot Noir 9*

CATCH OF THE DAY (MARKET PRICE)

SEAFOOD STUFFED HADDOCK 29
MAINE LOBSTER CREAM SAUCE, RISOTTO

***Kendall-Jackson Chardonnay, Vintner's Reserve 11*

BEER BRAISED SHORT RIBS * 29
WINTER VEGETABLES , GOAT CHEESE MASHED

***Four Vines, Old Vine Cuvee, Red Zin 9*

SEAFOOD FRA DIAVOLO MARKET PRICE
MAINE LOBSTER, MUSSELS, SHRIMP, CRABMEAT, SPICY TOMATO SAUCE, CHIVE PAPPARDELLE

***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 * (LIMITED AVAILABILITY) TRADITIONAL CUT 35 SMALLER CUT 29
SLOW COOKED ANGUS RIBEYE, AU JUS, MASHED POTATOES, HORSERADISH CREAM

***Clos du Bois, Cabernet Sauvignon 10*

BUTTERNUT RAVIOLI * 24
SPINACH, RED PEPPER, DELICATA SQUASH, SAGE CREAM SAUCE

***Lindemans Bin 50, Shiraz 7*

STATLER CHICKEN BREAST 26
GREEN ONION MASHED, CREAMY BACON WILD MUSHROOM GRAVY

***Four Vines, Old Vine Cuvee, Red Zin 9*



DESSERTS 10 - 12

A VARIETY OF DAILY DELIGHTS

COFFEE OR TEA 3

SPRING 2016