

Appetizers

- LOCAL OYSTERS** 3ea  
Housemade cocktail sauce, horseradish
- CREAMY TOMATO BASIL SOUP** 8
- THAI CHICKEN SKEWER**  
Grilled chili spiced chicken, thai peanut dipping sauce 11
- PORTUGUESE MUSSELS**  
Tomato, chorizo, garlic, shallot, cilantro, white wine 12

- CARIBBEAN CHICKEN TENDERS**  
Spicy caribbean barbecue sauce, blue cheese dip 11
- ASIAN LETTUCE WRAPS**  
Water chestnuts, peanuts, sprouts, carrots, pineapple 12  
*CHOICE OF: stir fried chicken, shrimp (add \$2)*
- CHEF'S TASTING PLATE**  
Blue goat cheese, cheddar, prosciutto, 9 moth aged red wine salami, roasted pears, pickled red onions, cranberry orange jam 14

Grilled Thin Crust Pizza

- SPICY SAUSAGE AND PEPPERONI**  
Marinara, asiago and mozzarella cheeses 15
- MARGHERITA PIZZA**  
Marinara, asiago and mozzarella cheeses 13
- PEAR AND GORGONZOLA**  
Roasted pears, crumbled gorgonzola and mozzarella cheese, arugula, balsamic glaze 16

*\*Prices reflect gluten free pizza crust*

Salads

- SIMPLE GARDEN**  
Mixed greens, tomatoes, carrots, cucumbers, creamy parmesan-peppercorn dressing 8
- CAESAR**  
Crisp romaine, shaved pecorino, lemon garlic dressing 9 *add chicken 12*
- BABY SPINACH AND ARUGULA**  
Roasted shiitake mushrooms, toasted peacans, bacon, goat cheese, apple cider molasses vinaigrette 10
- STEAK TIP CAESAR**  
Grilled marinated sirloin tips, traditional caesar salad 20

Favorites

- STEAK TIPS**  
Bourbon BBQ marinade, grilled balsamic onions, mased potatoes, green beans **L 20 / D 22**
- 8oz CERTIFIED BLACK ANGUS FILET MIGNON**  
Sweet potato brussels sprout hash 32
- 14oz CERTIFIED BLACK ANGUS NEW YORK SIRLOIN**  
Mashed potatoes, grilled asparagus 32
- PAN ROASTED SALMON**  
Spaghetti squash, grilled asparagus, romesco sauce **L 21 / D 27**
- FISHERMAN'S STEW**  
Lobster, hardshell clams, mussels, swordfish, shrimp, fingerling potatoes, lobster broth 35
- SWORDFISH MEDALLIONS**  
Roasted butternut squash, white beans, swiss chard, pancetta sage brown butter 27
- FRESH MAINE LOBSTER CLUB**  
Bacon, mayonnaise, lettuce, tomato, toasted gluten free bread, cole slaw **L 20 / D 24**

Chicken | Pasta

- CHICKEN CACCITORIE**  
Rustic brasie of chicken, peppers, onions, and tomatoes, penne **L 19 / D 27**
- SOUTHERN STYLE HALF CHICKEN**  
Maple sage bourbon glaze, texas twice baked potato 24
- PENNE WITH CLAM SAUCE**  
Garlic, white, wine sauce **L 24 / D 27**
- BOLOGNESE**  
Penne, braised veal, beef, pork, house-made tomato sauce, mushrooms, cream **L 19 / D 26**
- CHICKEN AND PENNE**  
Chicken tenderloins, spinach, portobello mushrooms, pecorino romano, penne, garlic white wine chicken broth **L 19 / D 25**

MAKE IT A MULE

Our Seasonal Twist On The Traditional Cocktail

- Berkshire Mule / 10**  
Berkshire Mountain Distillers Bourbon
- Boston "Hahbah" Mule / 10**  
Boston Harbor Distillery, "Lawley's Dark Rum"



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 09082017

