

Starters

Crispy Calamari

Lightly dusted, seasoned with Asian spices and Szechuan peppercorns 12

Mussels ✓

Steamed in white wine with tomatoes, garlic, red chili flakes and chorizo 11



(Postcard from 1911)

Edamame ✓

Steamed soybean pods with sea salt 9

Sweet Potato Hummus

A blend of sweet potato, chick peas, tahini, nutmeg and cinnamon, served warm with toasted sesame sticks 8

Eggplant Rollatini ✓

Grilled and stuffed with sautéed spinach, garlic, sundried tomato and black olives, topped with tomato basil sauce 10

Pot Stickers

Pork dumplings steamed and pan-seared served with a homemade ginger soy dipping sauce 9

Soups & Salads

Pear and Butternut Bisque ✓

Poached pear, butternut squash with rosemary and sage 7

Classic French Onion

Served piping hot topped with a Swiss cheese crouton 6

Clam Chowder

Classic New England chowder with bacon, potatoes and chopped sea clams 6

Garden Salad ✓

Mixed greens with cucumbers, tomatoes, onions, carrots and croutons.

Demi 4/ Main course 8

Caesar Salad ✓

Crispy romaine lettuce with aged parmesan and crispy croutons tossed in house-made Caesar dressing

Demi 5/ Main course 9

Add Steak Tips* 15

Chicken 6

(5) Jumbo Shrimp 9

Seared Scallops 15

Blackened Salmon 12

Spinach and Apple Harvest Salad

With toasted pumpkin seeds, dried cranberries, finished with a bacon vinaigrette

Demi 7/ Main course 14

✓ **Denotes is or can be gluten free**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Entrees

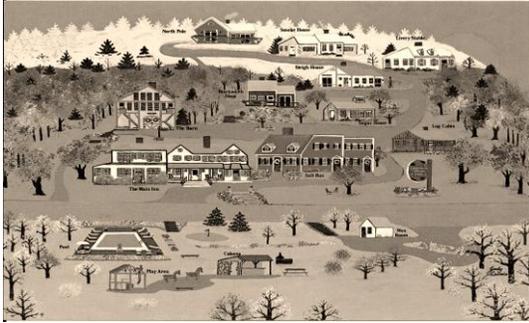
All entrees are served with your choice of starch and vegetable of the day, unless otherwise indicated

Tenderloin Beef Tips ✓*

Served with roasted button mushrooms, spiced walnuts and finished with a pomegranate-port reduction 20

Fettuccini with Prosciutto and Fig ✓

Tossed with butternut squash in a goat cheese cream sauce 19
(Can be made vegetarian upon request)



(Postcard from the 90's)

Salmon with Ponzu Sauce ✓

Wild Sockeye Alaskan Salmon pan-seared and served atop sautéed spinach, onions, tomatoes and quinoa, with a light, refreshing mango and citrus sauce 21

Add side of starch 1.75

Vegetable Pesto ✓

Tomatoes, mushrooms, carrots, artichokes and capers served over zucchini noodles in a light pesto sauce 15

Add Chicken 6

Add Grilled Salmon 12

Add Pan-seared scallops 15

Lobster & Shrimp Scampi ✓

Sautéed shrimp and lobster meat with artichokes, roasted red peppers, spinach and diced tomatoes in a white wine and garlic butter, served over your choice of pasta 28



(Postcard from the 80's)

Veal Schnitzel

Breaded and pan-fried veal cutlet served with a Sherry and mushroom cream sauce 20

Braised Beef Short Ribs

Infused with Peak Organic Mocha Stout, brushed with a caramelized cinnamon and espresso barbeque sauce 19

Seared Halibut ✓

Fresh halibut topped with a golden raisin, pear and cranberry chutney 28

Roasted Duck Breast

Served medium-rare with a raspberry-cabernet glaze and wild rice 26

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Primavera Risotto ✓

Zucchini, summer squash, eggplant, onion, button mushroom, tomato, red pepper, carrots, leeks, fennel, garlic and parmesan 18

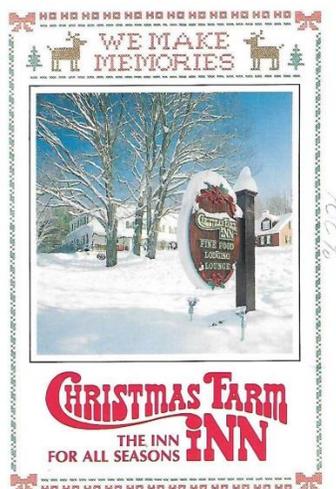
Hand-cut Beef Tenderloin ✓

7oz filet grilled to perfection, served with a whipped truffle and red pepper butter 26

Sundried Tomato

Encrusted Salmon

Wild Sockeye Alaskan Salmon in a Panko crust, with oregano, paprika and fennel topped with a dill crème fraiche 21



Fire-Roasted Chicken ✓

A tender breast of chicken with orange, cinnamon, cherry, cumin, leeks, fennel and roasted red pepper 21

Roasted Chicken Pancetta Ravioli

Chicken, Italian ham, mushroom, mozzarella cheese and basil wrapped in pasta

tossed with pesto 18

Haddock with Chimichurri ✓

Served with a zesty herb relish of fresh basil, cilantro, mint, garlic and olive oil over vegetable farro 20

Add side vegetable 1.75

Turkey Dinner

Roasted turkey breast served with homemade stuffing, mashed potatoes, gravy and cranberry sauce 17

New England Sea Scallops ✓

Dabbled with pure New Hampshire maple syrup over a roasted corn and black bean succotash 25

New York Strip Steak * ✓

Char-grilled to perfection finished with a rosemary gorgonzola demi glaze 29

Lamb Shank

Slow cooked, served with root vegetables mashed potatoes on a rosemary and Burgundy demi glaze 24

Beverages

Strawberry Iced Tea 3

Peach Iced Tea 3

San Pellegrino Sm 3.25/ Lrg 4.50

Strawberry Lemonade 3

Peach Lemonade 3

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