

## 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

### Crab Dip

Lump crab meat, spinach, artichokes, cream cheese, red onion, lemon zest 12

### 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**

**Grilled 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

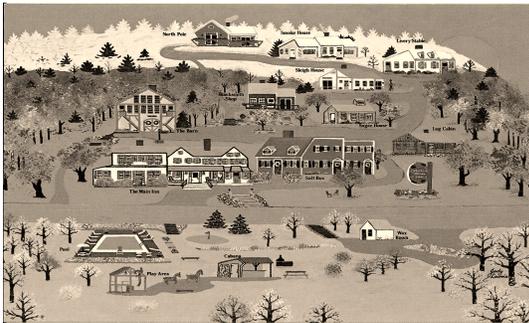
All entrees are served with your choice of starch and vegetable of the day, unless otherwise indicated

### 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 pesto sauce 15  
Add Chicken 6  
(5) Jumbo Shrimp 9  
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

### Roasted Half Chicken

Honey, tamari, ginger and sesame glaze  
Topped with crispy fried scallions 19

### Roasted Duck Breast

Asian-brined duck breast, served medium-rare with a raspberry-cabernet glaze and wild rice 26

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+Please inform your server of any allergies or dietary restrictions

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## Mushroom Risotto ✓

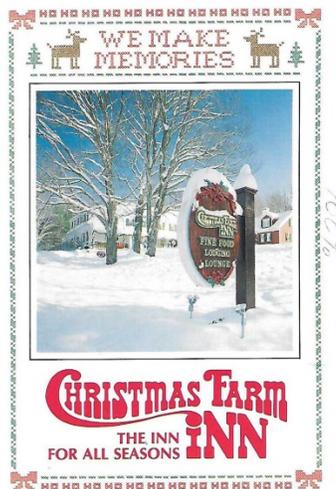
Carrot, celery, red onion and sharp cheddar cheese finished with a balsamic glaze 18

## 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 in a maple bourbon cream sauce 18

## Haddock a la Provençal ✓

Panko crust, almonds, eggplant roasted red pepper, garlic, cappers, tomato, basil, olive oil 21

## 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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