



Ocean House
Bistro

WINTER

STARTERS

- SHORT RIB AND GNOCCHI..... 14/27
Pulled Short Rib, Root Vegetables, Red Wine Jus
- FRENCH FRIES..... 10
Truffle Oil, Shaved Parmesan Cheese
- TRADITIONAL SHRIMP COCKTAIL..... 17
House Made Cocktail Sauce, Lemon Wedges
- GRILLED TARTE FLAMBÉ..... 14
Caramelized Onions, Bacon Lardons, Gruyère Cheese, Crème Fraîche, Chives
- LOCAL CHERRYSTONE CLAM STEW..... 16
Garlic, Fennel Sausage, White Wine, Grilled Bread

SOUPS AND SALADS

- FRENCH ONION SOUP..... 10
Sourdough Croutons, Gruyère, Chives
- NEW ENGLAND CLAM CHOWDER..... 12
Pancetta, Chives
- CLASSIC CAESAR SALAD..... 12
Olive Oil, Croutons, Marinated Shallots
- SPINACH AND SALT ROASTED BEET SALAD..... 14
Walnuts, Caramelized Chèvre, Radish, Sherry Vinaigrette
- PRIME BEEF CARPACCIO..... 18
Arugula, Crispy Potato, Caperberry, Truffle Oil, Parmesan
- WINTER GREENS SALAD..... 14
Frisée, Radicchio, Lardons, Compressed Pears, Balsamic

WEEKLY SPECIALS

BEEF BOURGUIGNON..... 28
Root Vegetables, Potato Puree, Beef Jus

SAUTÉED LOCAL SKATE..... 27
Cauliflower, Golden Raisin, Buerre Noisette

SIDE DISHES

9

- Creamed Spinach Gratinée*
- Braised Red Cabbage*
- Yukon Gold Potato Purée*
- Creamy Yellow Corn Meal Polenta*
- Local Squash Purée with Maple and Brown Butter*

DESSERT

12

- CHOCOLATE GRANOLA TART
Blood Orange Sorbet
- CHARDONNAY SECKLE PEAR TART
Candied Ginger Ice Cream
- PUMPKIN DOUGHNUTS
Caramel, Sour Cream Ice Cream
- HOMEMADE ICE CREAM.....6
Mocha Chocolate Chip, Vanilla, Chef's Seasonal Sorbet
- CHAI CRÈME BRÛLÉE
Chocolate Sablé
- LEMON CHIFFON PUDDING
Huckleberry Sorbet

SIGNATURE DISHES

- LAMB SHEPHERD'S PIE..... 26
Lamb Leg, Sage Jus, Winter Vegetables, Yukon Gold Potato
- HEREFORD BEEF BURGER..... 18
Tomato Jam, Onions, Bibb Lettuce, Apple Wood Smoked Bacon
Choice of Cheese: Cheddar, Swiss, Provolone, Gorgonzola
- TRUFFLE MAC & CHEESE..... 26
Truffle, Parmesan, House Cured Ham
- HALF ROASTED CHICKEN..... 26
Potato Purée, Swiss Chard, Chicken Jus
- CHICKEN HASH A LA "21"..... 27
Wild Rice, Seared Spinach, Sauce Mornay
- FROM THE GRILL**
Served with Herbed Parmesan Frites or Choice of Side Maître d' Hotel Butter
- PRIME FLAT IRON STEAK, 8 OZ..... 32
- PETITE FILET MIGNON, 5 OZ..... 28
- BONE-IN FILET, 10 OZ..... 39
- MUSTARD CRUSTED PORK TENDERLOIN, 6 OZ..... 28
- ATLANTIC SALMON, 8 OZ..... 26

Please ask your server to review our Spa Cuisine selections