Starters

Crab Cake..... 16
Corn Pico de Gallo, Red Pepper Aioli, Frisée, Lime Vinaigrette

Shrimp Cocktail..... 17
Housemade Cocktail Sauce, Lemon Wedges

Clam Stew..... 17
Oven Roasted Tomato Broth, White Wine, Grilled Crostini, Basil

Buffalo Chicken Spring Roll..... 8
Pulled Chicken, Buffalo Sauce, Gorgonzola Blue Cheese Dressing

Baked Ocean House Select Oysters..... 16
Cream Spinach, Pernod, Parmesan

Caprese Flat bread..... 16
Bruno's Sweet Italian Sausage, Broccoli Rabi, Shaved Parmesan, Goat Cheese Spread

Weekly Special

Veal Ossobuco....42
Spaghetti Squash, Baby Carrots, Turnips, Crispy Leak, Veal Jus

Grilled Point Judith Scallops....36
Linguine, Butternut Squash Puree, Sweet Potato, Chive

Soups and Salads

French Onion Soup..... 12
Sourdough Crouton, Gruyère, Chive

New England Clam Chowder..... 12
Pancetta, Chive

Caesar Salad..... 12
Parmesan Crisp, Croutons, White Anchovy Lemon Dressing

Roasted beet Salad..... 14
Candied Walnuts, Brule Fig, Coach Farm's Goat Cheese, Arugula, White Balsamic

Arugula Salad..... 12
Manfredi Farm Tomatoes, Burrata Cheese, Olive Oil Jam

Side Dishes

Red Bliss Mashed Potato

Truffle French Fries

Maple Sweet Potatoes

-8-

Signature Dishes

Prosciutto Di Parma Mac & Cheese..... 26
Braised Prosciutto, Fontina, Cognac Cream Sauce

Half Roasted Chicken..... 26
Potato Ragout, Chicken Jus

Veal Milanaise 44
Arugula, Roasted Tomatoes, Lemon, White Balsamic

Grilled sword fish..... 28
Coconut Forbidden Rice, Apple Jicama Slaw, Ginger Glaze

North East Family Farms Hamburger..... 18
Bacon Marmalade, Red Onion, Lettuce, Tomato
Choice of: Cheddar, Swiss, Provolone, Gorgonzola, American Cheese

Fall Dishes

Wild Mushroom Risotto..... 22
Black Truffle Butter, Pecorino Cheese, Arugula Salad

Open Faced Pulled Pork Sandwich..... 19
Jalapeno Corn Bread, Coleslaw, Baked Beans, Grilled Corn

Beef Tenderloin..... 39
Horseradish Mashed Potatoes, Creamed Spinach, Bordelaise, Mushroom

Steak Frites..... 36
New York Strip Loin, Gruyère Truffle Frites, Cracked Mustard & Maple Steak Sauce

Grilled Salmon..... 28
Braised Cabbage, Sweet Potatoes, Quinoa, Cider Nage

Espresso Flank Steak Sandwich..... 26
Fig Spread, Bayley Hazen Bleu, Onions, Arugula, Pickled Eggplant

Dessert

Apple Cinnamon Cheesecake Fritter.....12
Apple Brunoise, Caramel, Cider Sorbet

Chocolate Malt Mousse.....12
Peanut, Banana, Malt Ice Cream

Hazelnut Brown Butter Cake.....12
Pear Sorbet, Piore Williams Anglaise

Pumpkin Panna Cotta.....12
Gingerbread Ice Cream, Macaroon

Carnaroli Rice Pudding.....12
Seasonal Fruit

Trio of Glaciers 12
Pear, Malt, Gingerbread

New England Artisanal Cheese..... 21
Fig Mostarda, Peach, Honeycomb, Baguette

Adam Young, Executive Pastry Chef

John Kolesar, Executive Chef

Please ask your server to review our Spa Cuisine selections
Parties of nine & larger will be subject to a 20% automatic gratuity

10/19-10/26